

# DONATELLA

**DONATELLA COOKS:  
SIMPLE FOOD**

**MADE GLAMOROUS**

CHECK OUT THE RECIPES IN MY COOKBOOK

**DONATELLA AND DBAR**

MY VENTURE IN NYC WITH A PIZZA OVEN

**MEDIA GAL**

SEE ME COOK ON *IVILLAGE*,  
*NBC'S TODAY SHOW*, AND *CBS'S EARLY SHOW*  
PLUS COMING SOON: *JUDGING ON*  
*IRON CHEF AMERICA*

**MIA DONA**

**BETTER THAN EVER**

COME SAVOR MAMMA MARIA'S  
FAMOUS MEATBALLS

Donatella Arpaia  
*likes* Trinitario White.



Toni Robertson  
*chooses* Grand Lait.



Kurt Gutenbrunner *uses*  
Guayaquil Bittersweet.

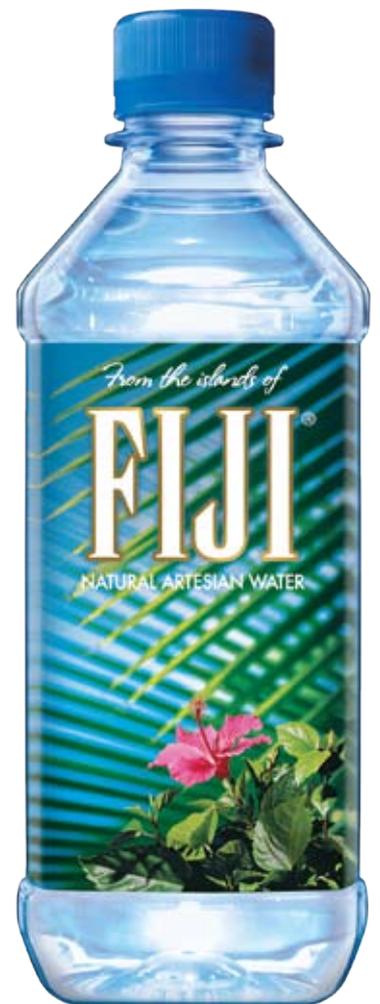


Eric Hara *prefers*  
Dark Caraibe.



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## IN THIS ISSUE

**4. KEEPING IT REAL** From the flour to the oven, the pizzas are authentically Neapolitan at the new Donatella restaurant.

**7. ALL IN THE FAMILY** With mother and aunt by her side, Donatella relaunches Mia Dona using generations-old family recipes.

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**17. NEWS AND NOTES** What to expect next!



From inspiring the cuisine in my restaurants to the recipes in my new book, *Donatella Cooks*, my family is my foundation and is an integral part of my life every day.

Dear Friends,

I couldn't imagine a more extraordinary year thus far. My father always told me, "Work hard and anything is possible." I'm thrilled to say that for the Donatella Group, hard work has truly opened the door to endless opportunities. My team and I have been busy with an ever-exciting lineup of new projects. To start, we're just about ready to throw our hands up—with pizza dough!—in celebration of our new Donatella restaurant and DBar in Chelsea. Opening in July, these venues are near and dear to my heart not only because their menus are a tribute to Neapolitan cuisine—and my father's hometown—but also because of the hard work, continuing education, and true dedication they've demanded. It means so much to me to serve an authentic taste of Naples in New York City!

In addition to a behind-the-scenes look into the restaurant openings, this issue highlights the flavors and traditions of my recently relaunched Mia Dona restaurant. Its newest

feature, a bright red meatball wagon, was built especially to bring my mother's signature recipe to the city streets. Don't forget to stop by for a taste of Mamma Maria's meatballs next time you're on the Upper East Side!

And just in time for summer entertaining, my new cookbook is on the shelves! *Donatella Cooks: Simple Food Made Glamorous* transforms all of my favorite meals into easy-to-replicate recipes—without sacrificing sophistication. Knowing how crazy life can be when you need to balance the rigors of a professional schedule, quality family time, and a social calendar, I wrote this book with creative, ambitious women in mind. Of course, beyond the time-management benefits, the compilation has become a great way for my friends, family, and extended family—loyal guests like you—to enjoy my dishes from anywhere in the world. In addition, my partnership with Martini & Rossi has provided some effervescent pairings for the recipes in the book.

Lastly, in the middle of all these adventures, I've been making a flurry of TV appearances: from the *Today* show, to filming new episodes of Food Network's *The Next Iron Chef*, to my recurring role as a judge on *Iron Chef America*, to other small-screen appearances in between. Thank goodness my friend and celebrity hairstylist Davide Torchio has been by my side to keep me ready for the camera. And stay tuned for my new Food Network reality show, coming soon!

But with everything going on, you can be sure I'm still finding ways to take in the spirit of the season, from backyard barbecues with close friends to opportunities for new travels and new tastes. It's summertime—so here's to living easy!

Enjoy!



# ALL IN THE OVEN

As advised by Enzo Coccia, who promised that “the secret to pizza lies within the oven,” Donatella called on legendary builder Stefano Ferrara and his company, Uno Forno, to hand-construct the 11,000-pound fire force.

Made from 890 pieces imported from Italy, including volcanic-soil mud bricks and Neapolitan sand and cement, the oven’s unique cooking materials allow for the proper balance in temperature and taste. While many New York City pizzerias have employed Ferrara’s expertise, Donatella is the first restaurant to have had him build the oven on-site himself.

While building the oven, Stefano maintained a level of secrecy by limiting any discussion on the process and forbidding photography of the cupola, the oven’s dome. This area is particularly crucial in the construction, as it must be remarkably compact to ensure a higher heat concentration. Another feature, the oven’s narrow mouth—which is a third the diameter of your garden-variety oven—demands the expertise of highly skilled pizza makers to push pies in and out.

## THE PROOF IS IN THE PIZZA

You can’t call a pizza a “Neapolitan” unless you’ve made the cut—or, in this case, the slice. Since the 19th century, the people of Naples have been cultivating the art of pies, eventually prompting the opening of the first American pizzeria by an Italian immigrant in 1905. To protect their craft and uphold the integrity of their product, the pizzaioli of Naples assembled together under the name Vera Pizza Napoletana (VPN) to define the pizza-making process by stringent guidelines. According to their rules, and the denomination of control (DOC) status granted by the European Union, authentic Neapolitan pizza must:

- Be cooked in a wood-fired oven made of volcanic rock (gas, coal, and electric ovens do not qualify)
- Be created from all-natural, high-quality ingredients—tomatoes harvested in Italy’s Mount Vesuvius region, fresh mozzarella (like that of *fior di latte*), Italian extra-virgin olive oil, Mediterranean sea salt, and 00 flour (the “00” an indication of how the flour is milled: more fine to accommodate higher hydration, and with a higher protein content that results in more glutens, increasing the dough’s elasticity). Sugar cannot be used in the creation of Neapolitan dough.
- Be made with hand-formed dough—never with a rolling pin. It cannot be thicker than an eighth of an inch, and should be cooked for approximately 90 seconds at temperatures over 800° F.



## THE GODFATHER (OF NEAPOLITAN PIZZA)

According to Donatella (and the majority of Naples), Master Pizzaiolo Enzo Coccia is a pizza god. Enzo is a third-generation pizzaiolo, and his tiny store, Pizzeria La Notizia, has risen to become one of the most beloved restaurants in Naples, serving the best-known pies. As part of a Naples–New York collaboration exclusively for Donatella restaurant, Coccia has been training the team’s chef, Jarett Appell, and his staff to ensure that every pie meets the standards demanded by authentic Neapolitan pizza.



## THE MAKING OF DONATELLA + DBar

*This July, Donatella brings the flavors of Naples to the heart of Chelsea with the opening of Donatella and DBar. Here, she gives us an exclusive slice of her ninth restaurant opening.*

**What inspired you to create Donatella and DBar?** My father was born in Naples, and having spent much of my childhood there it was a great source of inspiration. Not only do I find it to be one of the most culturally rich and beautiful areas in all of Italy, but the cuisine from Naples and the Campania region is extra special—especially when it comes to pizza. Donatella is going to be a place where the local community can meet for one of the most “communal” culinary celebrations: pizza. What separates this pizza from every other pie in the city is that it’s authentic Neapolitan—from the ingredients and cooking process to our hand-built oven. It’ll be a way to experience a true taste of Naples, where my father was born—no passport or eight-hour flight required!

**Why Chelsea?** I have always been enamored with Chelsea. It’s downtown and uptown all at once. It’s a place with great artistic energy and a warm “neighborhood” feel. I’d been on the lookout for a Chelsea location for a long time and, of course, as is the case whenever you have a very specific vision for a space, it was like finding a needle in a haystack. But the moment I laid eyes on this location, I knew that I’d found my “Donatella”!

**Describe the space.** A raw, natural beauty—or what I like to call “rustic luxe.” During the renovation process, we uncovered four layers of previous restaurants before finding the beautiful brick that lay underneath. My goal is to highlight these basic structural attributes. What makes this space extra special is the connecting corridor that will lead guests from Donatella into DBar.

**Tell us about the pizza!** There is a lot of pizza out there—but Neapolitan pizza is simply the best. It’s where it all began! Authentic Neapolitan pizza means you’re getting an individual pie that’s pliable yet crispy and perfectly moist toward the center. My mission for this project was to find a way to create the most authentic Neapolitan pizzeria possible—outside of Naples. To accomplish this task, I sought the partnership of master pizzaiolo Enzo Coccia—the only pizzaiolo chef with a Michelin star. Not only did my chef train with him for six months at his restaurant in Naples, but Enzo came to New York City to train our city staff and assist in the opening. He also put me in touch with Stefano Ferrara, one expert of the three remaining families who still make pizza ovens by hand in accordance with ancient methods. Stefano built the oven with bricks, stone, and sand imported from Naples and Vesuvius.

**What else will you offer at Donatella?** While the pies will steal much of the spotlight, I spent a lot of time researching and collaborating with Neapolitan cooks to master classics like eggplant parmesan and lasagna di carnevale. Everything on the menu will be created with the best imported ingredients, and even the tools and equipment we are using to cook with are artisanal.

**Tell us about your beer and wine list.** For the wines, I looked for the best that Campania has to offer. Feudi di San Gregorio winery, which I visited during my travel for research, not only offered an exceptional product but also had a remarkable staff. I became instant friends with the owner, Antonio Capaldo. For beers, I tested multiple Neapolitan brews that will be represented on the beer list. After all, what goes better with pizza than beer?

In a way, the beverage side is where DBar also comes in. It’s my first bar/lounge endeavor—and I chose to open it because the space spoke to me. The layout seemed to demand it. DBar will promote the beverage list, but also offer small bar plates that you’d find in Naples: incredible charcuterie and fresh cheeses.



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## THE NEW MIA DONA TASTE THE AUTHENTIC FLAVORS OF PUGLIA

*Behind the tastes of Mia Dona exists a rich history of Puglian cuisine, family tradition, and fond memories.*

Growing up, Donatella Arpaia spent her summers on her mother's farmland in the small town of Toritto, Puglia, perhaps better known as the "heel" of Italy's boot. There, she experienced the region's natural flavors: wild fruits, fresh vegetables, almonds from the local trees, and her family's house-made olive oil. From the women in her family, Donatella witnessed the creation of *la cucina della donna*, recipes passed down orally by poor Puglian housewives from generation to generation. These timeless dishes—meatballs in thick ragù sauces and pastas lovingly crafted by hand—became the foundation of her culinary

education and the tastes that would guide her future endeavors.

In fact, flash forward and you'll find those very recipes for handmade cavatelli, orchiette, and focaccia replicated inside the kitchen of Donatella's rustic tribute to Puglian cuisine: Mia Dona. Venturing into the dining room, guests are transported to a charming trattoria in Puglia, complete with travertine floors and antique farm pieces. In the same way that the original recipes were created with cost in mind, Mia Dona serves a well-valued variety. Not only is the food healthier, often using olive

oil rather than butter and cream, but there is a serious commitment to maintaining tradition. A highlight of this tribute, her mother's signature meatballs are created with real bread rather than bread crumbs, fried, and then slow-braised—a time-consuming process that demands dedication. The process, as with all of Mia Dona's recipes, was originally taught to the staff by Donatella's mother and aunts, who still occasionally "check in" on the kitchen. And thanks to the discerning palates of the Arpaia women, you can be sure that every bite at Mia Dona tastes as exceptional and authentic as those prepared by the "housewives" in Toritto.



## MEATBALLS, ON THE ROLL

New York City chefs lately have given a whole new meaning to the term “street food.” From specialty burgers and traditional schnitzel to Belgian waffles and mini cupcakes, gourmet street carts are a phenomenon in culinary culture. Donatella’s own variation, Donatella’s Meatball Wagon, offers passersby a taste of Mia Dona’s famed slow-braised meatballs, served as mini subs. The most popular variety, Mamma Maria’s Meatballs, come smothered in cacioavallo cheese, garnished with arugula, and sandwiched between two squares of homemade potato-ricotta focaccia—as indicated by her mother’s time-tested recipe. Next time you’re on the Upper East Side, don’t forget to take a stroll by Donatella’s little red wagon for a passing taste of Puglia.



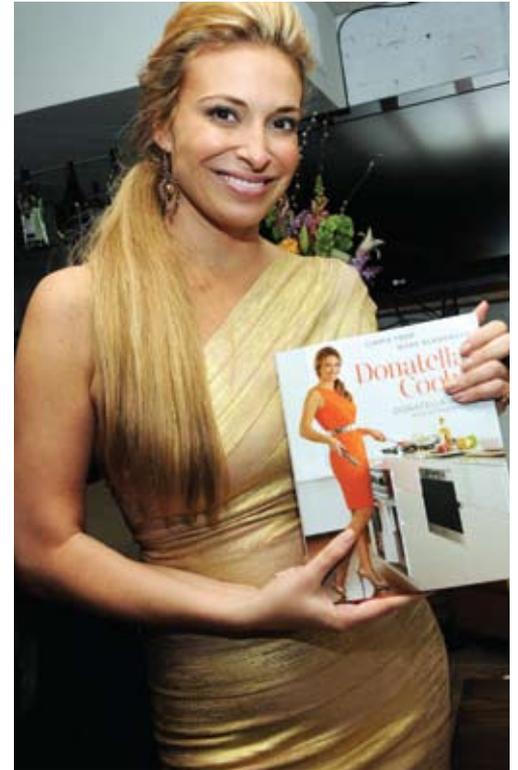
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## Donatella Cooks: Simple Food Made Glamorous Published by Rodale Press

When faced with the challenge of pairing simplicity and sophistication all on one plate, most epicureans pass the task on to the masters. But just because your prep time and process are limited doesn't mean you have to curb your culinary style.



In her new cookbook, *Donatella Cooks: Simple Food Made Glamorous*, Donatella Arpaia proves that whether you're cooking for your family or hosting a special dinner party—less *actually* is more. And the best part? Everyone can do it.

"What I love about this compilation of recipes is that it truly captures my creative spirit and my culinary philosophy," Donatella explains. "It's authentic southern Italian cuisine prepared in a way that is elegant, without being overcomplicated. This mantra is a cornerstone of the way my restaurants operate and the way I cook at home."

In choosing the Italian-Mediterranean dishes for the book, including Zia Donata's Ricotta Cheesecake and the Tagliatelle with Fava Beans & Young Pecorino, Donatella began with her most-loved family recipes and added a unique twist to, as she notes, "glam them

up." Her distinctive approach, unlike any other recipe cookbook, is to emphasize the art and importance of presentation. Since a picture can be worth a thousand words, her recipes come alive with rich and colorful photographs of each dish alongside its preparation. Each photo is added proof that just because a recipe is easy to make doesn't mean it has to look that way.

Created to accommodate the ambitious lifestyle of professional women like herself, the book includes industry insider tips and online shopping resources for everything from dishware to ingredients. Additionally, thanks to a special partnership with Martini & Rossi, *Donatella Cooks* incorporates recipes that complement prosecco frizzante as the perfect go-to pairing. After all, effervescence, in taste and style, goes a long way.



Donatella autographs her cookbook, hot off the press, at her book-launch party held at Mia Dona.

*Donatella Cooks: Simple Food Made Glamorous* is available online and at your local bookstore.



## Tagliatelle with Fava Beans & Young Pecorino

Serves 4 to 6

2 pounds fava beans in their pods (you may substitute fresh spring peas)

3 garlic cloves

3/4 teaspoon kosher salt

2/3 cup firmly packed basil leaves

1/2 cup extra-virgin olive oil

1 pound dried imported tagliatelle

6 ounces soft, young pecorino cheese, such as Pientino, coarsely grated

4 ounces best-quality salted butter, cut into 8 pieces

Freshly ground black pepper

Remove the fava beans from their pods. Bring a large pot of lightly salted water to a boil. Add the beans and cook for 2 minutes. Drain, rinse under cold water, and remove the white skins. This may be done the night before or a few hours ahead of time.

Pulse the garlic in a food processor until finely chopped. Add about 2/3 of the peeled fava beans and the salt, basil, and olive oil. Pulse until roughly chopped, not perfectly smooth. Transfer to a large bowl.

Bring a very large pot of generously salted water to a boil. Cook the tagliatelle according to package instructions until al dente. When the pasta is ready, use a spider to lift it out of the water and transfer it to the bowl of fava puree, allowing the water drippings from the pasta to fall into it. Add about 1/2 cup of the cooking water and the remaining whole fava beans, pecorino, and butter to the bowl, and toss until the butter has only just melted and all the ingredients are evenly distributed. Season with plenty of pepper and serve warm.



## Zia Donata's Ricotta Cheesecake

Serves 6 to 8

### CHEESECAKE

8 large eggs

2 cups sugar

1/2 cup all-purpose flour, sifted

1/2 cup heavy cream, whipped to soft peaks

Juice and grated zest of 1 lemon, juice strained

3/4 teaspoon vanilla extract

1/4 cup sweet liqueur such as limoncello or Strega

3 pounds fresh ricotta

Preheat the oven to 350°F. Butter the bottom and sides of a 9-inch springform pan.

Beat the eggs in a large bowl with an electric mixer until foamy and light yellow. Add the sugar and beat on medium speed until smooth. Add the flour and beat until incorporated. Add the ricotta and whipped cream and beat until smooth. Add the lemon juice, lemon zest, vanilla, and liqueur to the ricotta and stir gently until incorporated. Pour the mixture into the pan, place the pan on a rimmed baking sheet, and bake for 1 hour and 45 minutes, or until a toothpick inserted in the center comes out clean. Turn off the oven and leave the cheesecake in it to settle for 10 minutes. Remove from the oven to cool completely. Top with multicolored nonpareils or, for a more formal occasion, the caramelized sugar flourish.

### DECORATIVE TOPPING (optional)

1 tablespoon confectioner's sugar

1 cup granulated sugar

Dust the top of the cheesecake with confectioner's sugar (this will be the background for the caramel flourish). Line a baking sheet with wax paper. Put the granulated sugar in a saucepan over medium heat. Stir constantly as the sugar melts. It will bubble and begin to turn golden. When the liquid becomes deep golden, remove from the stove. Dip a metal spoon into the molten sugar and drizzle onto the wax paper, forming letters or designs. Let harden, then gently peel off the paper and arrange on the cheesecake. If making ahead, cover and refrigerate and bring to room temperature before serving.

*"This is such a romantic pairing. The lemon zest in the cheesecake mirrors the zestiness of MARTINI Prosecco. They work perfectly together."*

— Donatella Arpaia



*"You want a perfectly refreshing white wine for a light pasta. The flavors are delicate, so you want a wine like MARTINI Prosecco that enhances it and doesn't weigh it down."*

— Donatella Arpaia

# CAPOSALDO PROSECCO.



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## DAVIDE TORCHIO HAIR

Given her latest flurry of media and television appearances, Donatella has kept Davide Torchio extremely busy. In fact, ever since they launched Davide Torchio Salon together, it's been a whirlwind adventure. Davide continues to work on many magazine editorials, as well as with famous fashion photographer Mike Ruiz on celebrity transformations. Donatella loves his in-house team (especially Tina), who keeps her color looking gorgeous and vibrant—and, of course, Davide's product line that helps her hair stay healthy and in tip-top condition, especially for all those times when she's in front of the camera.



Davide Torchio Salon  
954 Lexington Avenue  
New York, NY 10021  
tel 212.737.3621  
[www.davidetorchiosalon.com](http://www.davidetorchiosalon.com)

### DAVIDE'S EXPERT TIPS

#### SUMMER HAIR CARE

All the things we love about summer—like the sun and swimming—and those we can't avoid—like humidity—dehydrate the hair and cause color to fade, leaving it dull, frizzy, and dry. The key is protection.

We suggest starting the summer with a Keratin Complex Treatment by Coppola. This formaldehyde-free hair treatment will take away the frizz and help your color last longer. It also reinforces chemically damaged hair by filling in porosity and bringing back the shine.

We recommend our leave-in color protective treatment, part of our Glorifying line, when you're going to be out in the sun. It contains wheat protein to protect color, and panthenol and olive oil to hydrate and smooth. This leaves the hair silky and shiny.

We also recommend starting the summer with our Glorifying line's in-salon post-color treatment. Applied after your color service,

this treatment protects and locks in color while giving incredible shine to your hair. It extends the life of color during those summer months.

We like to give our clients color enhancers, either in a mousse or shampoo formulation, that they can use at home to enrich and enhance their color between salon visits. These products are a great pick-me-up to help keep your color vibrant and looking fresh all summer long.

We suggest dry color shampoo for when your roots begin to show. We offer a variety of shades for each hair type that will camouflage the grays and freshen the roots. Again, perfect for in-between salon visits. Just spray on and leave in.

#### FALL HAIR CARE

Now is the right time to repair any summer dehydration or damage with intensive in-salon conditioning treatments, prepared specifically to meet your hair's unique needs. With the elements and seasonal weather changes, clients sometimes experience scalp sensitivity and

dryness. This treatment will repair and hydrate both the hair and the scalp.

Before coloring, we give our clients a pre-color treatment to protect the scalp from any further irritation during the color process.

#### FALL COLORS

Brunettes and redheads can benefit now from glazes that enrich color, and condition and add shine to the hair while restoring its vibrancy.

Blondes with highlights will find this is a perfect time to mix it up by adding lowlights to give the hair more dimension, which may have been lost due to the summer sun. This along with a conditioning glaze will also tone down any unwanted brassiness and give the hair back its shine.

Our natural color tint is a great option for gray coverage, conditioning as it colors, leaving hair at its best. Free of ammonia, it is gentle on the scalp and hair.

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### IRONCLAD SECRETS

Donatella has done a flurry of TV appearances lately, in addition to filming her third season on *The Next Iron Chef*. The second season aired just as they start taping the next one. It is a role Donatella relishes, and she is honored to be the only returning head judge for the series. “My personal challenge is eating all that food—it’s not easy!” says Donatella. “But to watch all that talent under pressure is so exciting. The chefs are amazing, and it’s always a stimulating adventure for my palate.”

Fans of the show constantly approach Donatella with questions in the hopes of getting behind-the-scenes scoops. Here are some of the questions, with a few secrets she’s able to reveal.

**Are contestants aware of what will be the secret ingredient before taping?**

Yes and no. About a week prior to any battle, both the challenger and Iron Chef are given a list of about four ingredients, one of which will be the “secret” ingredient. So while they do have time to start thinking about what they could cook, it’s still a major challenge since they are preparing with about 20 potential dishes in mind.

**Is the clock real time or “TV” time?**

Absolutely real time! Once the clock starts it doesn’t stop! There have been several times when I really thought a chef was not going to complete the battle—it can be nerve-wracking for everyone!

**Is any of the judging staged?**

Never! Our opinions are real, our agreements and disagreements are real, and the judges’ votes are the final say.

# Donatella TV

Donatella’s television appearances give her the opportunity to convey her love of cooking and authentic Italian cuisine to a wider audience.



### TODAY, EVERY DAY—WELL, ALMOST . . .

This past year, Donatella has become a regular on the *Today* show, which she reports is really a lot of fun. “Cooking with Matt, Meredith, Ann, Al, and the whole crew is an amazing and intense experience.” Donatella does admit that cooking during live TV is a lot of pressure, and that until the moment the camera rolls, and sometimes even after, anything can happen. “You’re never quite sure whether or not your time will be cut short or lengthened at the last moment, so I always try to stay camera-ready and prepared!”

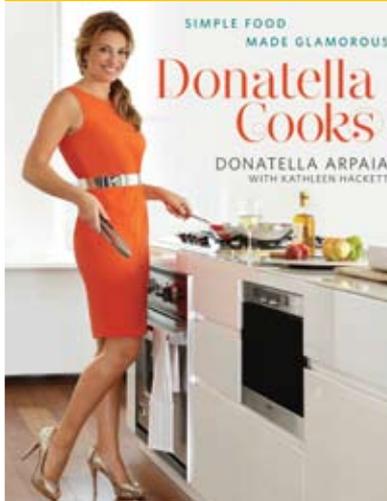
**TV AND RADIO APPEARANCES THIS YEAR TO DATE:** NBC’s *Today* show: January 12th, April 13th, and May 9th • NPR’s *WLNR*: February 3rd • *WSLF-TV*: February 4th • *South Florida Today*: February 8th and April 21st • *Martha Stewart Radio’s “Living Today”*: April 13th • *The Joan Hamburg Show*: April 14th • *Fox Business Channel*: April 14th and April 17th • *The Joy Behar Show*: April 29th • *CBS’s Early Show*: May 8th • *LX.TV*: May 18th

# LIVE LIKE DONATELLA

Unbelievable as it might seem, this year is shaping up to be even busier than the last. Besides the relaunch of Mia Dona, my *Donatella Cooks* cookbook was published. Along with judging *The Next Iron Chef*, I've made several other TV appearances, and I am gearing up for my own show on the Food Network. And, of course, I am thrilled about the launch of Donatella and DBar, to open this summer in Chelsea.

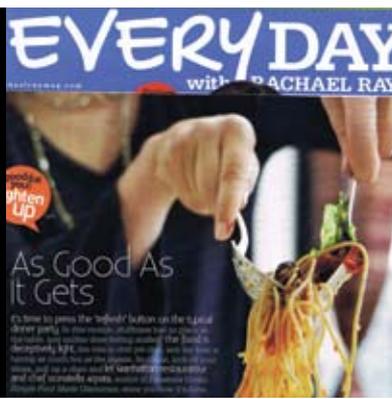
## STYLING FOR MEDIA APPEARANCES

The more television and magazine appearances I make, the more savvy I become in front of the camera. While I am always excited about what I'm able to communicate to my diners at each of my restaurants through the menu, television gives me the opportunity to convey my love of cooking and authentic Italian cuisine to a wider audience.



## COOKING

I am completely aware of the challenges that face the modern businesswoman trying to find the time to cook at home. *Donatella Cooks* is designed to address that issue by outlining how to quickly prepare simple but special meals.



## GETTING MY HAIR DONE

I spend a lot of time in the front of the house, and appearances count. Looking the part means people take you seriously. My partnership with Davide Torchio has boded well as both a business and personal investment!



## AT MY RESTAURANT

Each of my restaurants is an extension of my passion for food, grounded in rich family traditions. They all reflect my personal style and tastes, and are where I am the most comfortable. They are home.



## BEHIND THE SCENES

Authentic—this is what Donatella is all about. It pays homage to the cuisine of Naples, where my father is from. Even the oven comes from Naples. And it is authentic “me,” with a menu I wrote and tested.



## NIECES AND NEPHEWS

I got into this business because of my family: growing up and spending summers in Puglia with my mother's relatives, and being inspired by my father's own love of cooking. So, naturally, spending time with my brother's and sister's children—my little angels—is very important to me.



# News and Notes

## EVENTS AND HAPPENINGS AROUND TOWN AND BEYOND



### DONATELLA: CITY HARVEST

Dubbed “An Evening of Practical Magic,” and hosted by NBC’s Al Roker, celebrity chefs, restaurateurs, and food-world royalty came out to support City Harvest’s 16th-annual fundraiser. Amid the dinner and live auction, guests discussed the importance of City Harvest’s antihunger campaign. “Food is my life, but it’s still sustenance,” said Donatella. “No one should be left hungry. Hunger exists in the same zip codes as my restaurants—zip codes that are home to some of the wealthiest residents in New York City. It is shocking to see how close to home hunger is. You don’t have to go to another country to see it— it’s right around the block.”

### DONATELLA: MEDIA



### DONATELLA: iVILLAGE

Watch Donatella anytime and anywhere with her new iVillage web-exclusive video series. You can also read her blog, Donatella Diaries.



### Culinary Events Around the Globe



**MEATBALL SLIDERS** This spring, Donatella cooked for the Legends Culinary Series at Yankee Stadium, serving up her famous meatballs to a hungry baseball crowd.



**THAT'S AMORE** Donatella and her father, Nello, returned to his native Naples to cook and eat their way through the city.

### DONATELLA'S SIGNATURE PRODUCTS

Donatella's products are sold online at [madetotaste.com](http://madetotaste.com) and through FreshDirect, Hannaford, and ShopRite. Look for new products coming soon!



## HAUTENOTEWORTHY

### LE SANCTUAIRE GRILL



Designed to cook fish, meat, and vegetables naturally, Le Sanctuaire's Hotstone Grill can be heated on a flame or in the oven. The result is healthy cooking, where the food absorbs a maximum amount of its own juices, conserves its nutrients, and heightens its flavor—all thanks to the dry cooking process. Cooking on the grill is clean since no oil is required, and smoke emissions are reduced by more than 80 percent. Easy to use, just preheat the grill for 10 to 15 minutes.

[le-sanctuaire.com](http://le-sanctuaire.com)

### FENNEL POLLEN



Hand collected from wild fennel growing on the coastal and inland fields of California, fennel pollen enhances the flavors of seafood, beef, poultry, pork, or vegetables. It's that secret ingredient that will keep people guessing. Use it to make fennel pesto, or mix it with olive oil for bread. No matter what you use it on, the mysterious taste—neither like fennel seed nor like anise, and a bit like curry—fennel pollen will add another flavor dimension to your cooking.

[thespicehouse.com](http://thespicehouse.com)

## HAUTEMIXOLOGY

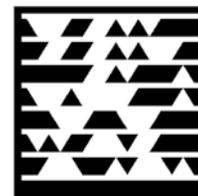
### STRAWBERRY CAIPIRINHA CARAFE

- 1.5 cups Leblon cachaça
- 2 limes cut in eighths
- 12 large strawberries, cut into chunks
- 2/3 cup superfine sugar
- ice



Muddle the limes, strawberries, and sugar in a pitcher. Add a small scoop of ice to the mixture. Add the cachaça and stir well. Pour the mixture into rocks glasses filled with ice. Make sure to get some of the fruit into each glass.

## HAUTEMOBILE



HauteLife is a full-circle, print-to-mobile platform connecting restaurants and chefs to diners. Now you can download magazines, view videos, and keep up to date on restaurant news, events, and promotions. Simply download Microsoft's **Tag Reader** on your mobile at [www.gettag.mobi](http://www.gettag.mobi). Throughout HauteLife Press magazines, you'll find "surprise" tags that take you to exclusive offers, opportunities to dine at chefs' tables, and other advantages and benefits. See a tag, snap it, and stay connected.

To introduce the HauteLife tags, we're offering dinner for two at select restaurants within the HauteLife network. Be sure to click on the tags throughout the magazines, and sign up for a chance to win.

## Restaurant Locations

**anthos**  
NEW GREEK CUISINE

36 West 52nd Street  
New York, NY 10019  
tel 212.582.6900  
[www.anthosnyc.com](http://www.anthosnyc.com)

**mia dona**

206 East 58th Street  
New York, NY 10022  
tel 212.750.8170  
[www.miadona.com](http://www.miadona.com)

**KEFI**

505 Columbus Avenue  
New York, NY 10021  
tel 212.873.0200

**DONATELLA**

184 Eighth Avenue  
New York, NY 10011



263 West 19th Street  
New York, NY 10011

**EOS**

Viceroy Miami  
485 Brickell Avenue  
Miami, FL 33131  
tel 305.503.0373  
[www.viceroymiami.com](http://www.viceroymiami.com)

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“There’s a different level of respect that I have for students that come from The Italian Culinary Academy.”

– Donatella Arpaia, Judge, Food Network’s *Iron Chef*

As an *Iron Chef* judge and renowned restaurateur, Donatella knows that the most important ingredient you can add to Italian cooking is authenticity. That’s why she considers chefs trained by The Italian Culinary Academy among the best: only here can you receive the most elite, comprehensive education in authentic Italian cuisine.

Through The Italian Culinary Academy’s 7-month, Total Immersion<sup>SM</sup> training and internship program, you will learn the art of authentic cuisine, language and culture from expert chefs in two of the world’s culinary capitals: New York City and Parma, Italy. **The next classes start July 6, 2010 and October 4, 2010.**

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or visit [www.italianculinaryacademy.com/courseinfo](http://www.italianculinaryacademy.com/courseinfo)

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