

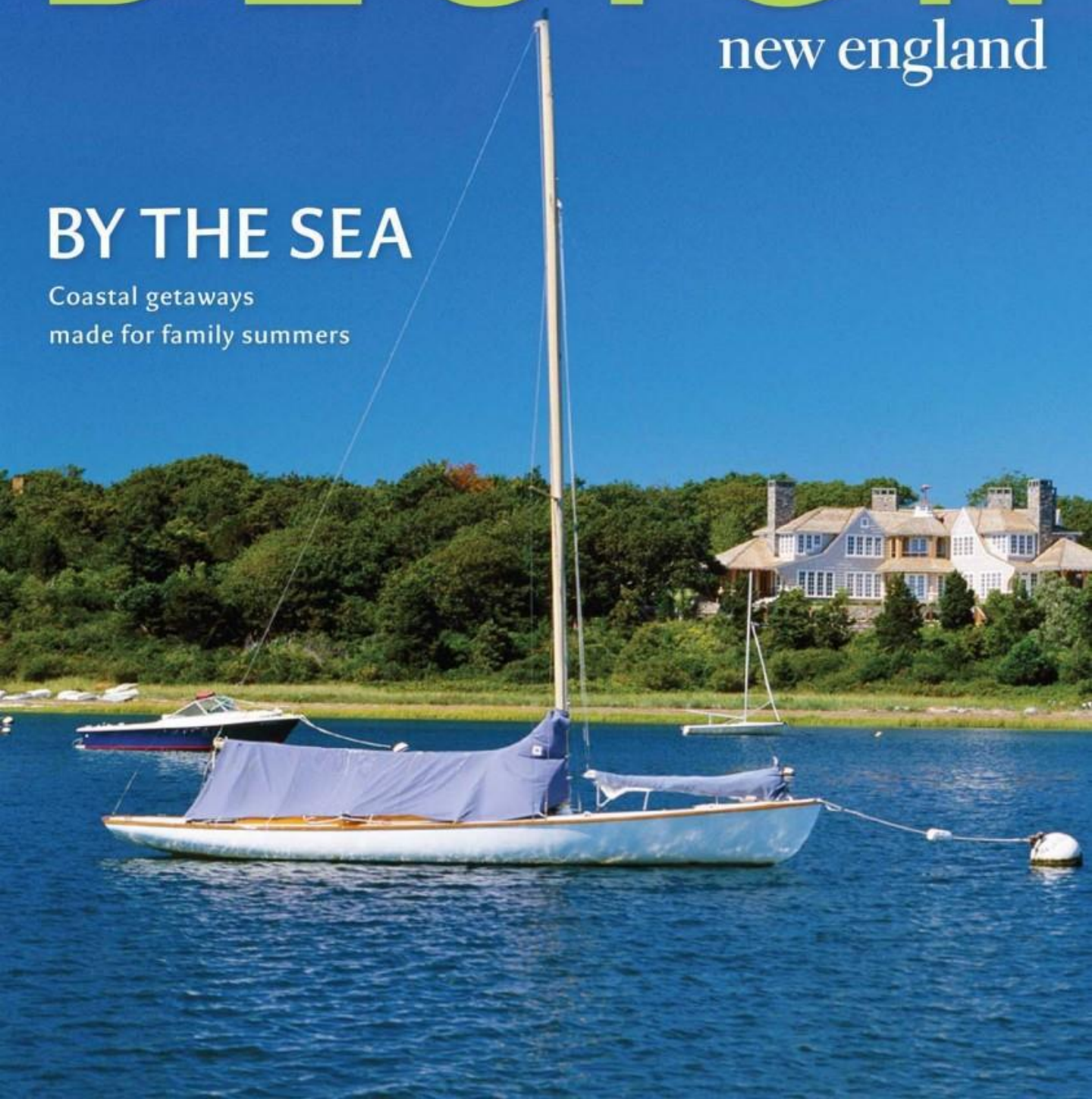
THE MAGAZINE OF SPLENDID HOMES AND GARDENS • JULY/AUGUST 2011

# DESIGN

new england

## BY THE SEA

Coastal getaways  
made for family summers





**IN THE ZONE** • A well-planned addition gives a Rhode Island chef and his family room for showmanship, camaraderie, and good eating



**T**HIS IS THE KITCHEN THAT A LOVE of two enduring passions, food and family, built. As a professional chef, Anthony Tarro rules the kitchens of Siena, his pair of well-known Tuscan restaurants in Providence and East Greenwich, Rhode Island.

But at home in North Kingstown, Rhode Island,

INTERIOR DESIGN: TASTE DESIGN INC.

he wanted a kitchen where he and his wife, Patricia, could comfortably gather with their three teenage daughters and also entertain a large cadre of friends and extended family.

Enter designer Patti Watson of Taste Design Inc. in Jamestown, Rhode Island, who worked with the Tarros to design a kitchen that blends Old World sensibilities with modern aesthetics, professional specifications

**CARVED LEGS** GIVE the travertine-topped island in Anthony Tarro's home kitchen the look of a chef's table. Windows above the counters allow plenty of natural light into the space.





**CASUAL MEALS ARE shared at the kitchen table (LEFT). Grilled vegetables served with Lemon and Sweet Corn Risotto (RIGHT) top Tarro's summer menus.**



with it's-our-kitchen-too-Dad practicalities. Part of a three-story addition the Tarros undertook (two-car garage, kitchen/family room, girls' bedroom), the design could take shape without restrictions imposed by an existing footprint.

"We had to fulfill Anthony's technical requirements without compromising the role of the room as a family gathering spot," says Watson. With full appreciation that Anthony's cooking involves great showmanship — he's constantly in motion, for one thing — Watson designed an 18-by-15-foot U-shaped kitchen with Anthony's work zone at its center.

A 48-inch-wide six-burner-with-griddle professional range anchors the back section of the U. Opposite the range stands a 7-foot-long, 5-foot-wide island that doubles as chef's table, complete with prep sink. Here,

FOR MORE  
DETAILS,  
SEE  
RESOURCES



**FOR A SAVORY first course, Tarro serves Schiacciata, small Tuscan flatbreads historically used to test wood-fired pizza ovens, topped with Parmesan cheese and sage, or other fresh garden herbs.**

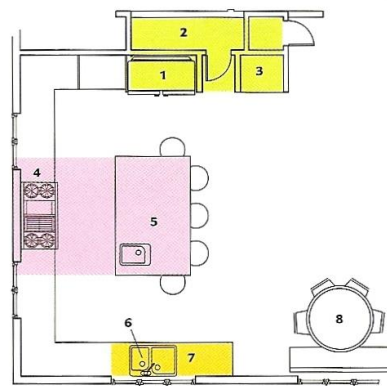
at the core of his zone, the chef whirls from cutting board at the island to burners at the stove, reaching into drawers and cabinets strategically placed and stocked with utensils, pots, pans, spices, and serving platters. Anthony explains: "I had to have those things nearby."

Key to the success of the "zone" is the placement of the refrigerator and pantry along one side of the U, away from the workstation, so that teenagers can grab food or drinks without crossing into chef territory. The main sink is along the opposite wall, also outside the zone, keeping the cleanup area out of his way. In addition, Watson designed the aisles on three sides of the island extra wide so that there is ample room for the chef to move freely even when a person stands at the refrigerator or sink. While "I always suggest at least 42 inches for work aisles in kitchens," says Watson, she specified 48 inches for this plan to

#### DESIGN DECISION *Defining Zones*

The U-shaped layout features three core spaces.   The first is chef Anthony Tarro's cooking area, with a 48-inch-wide range and 7-foot-long work island.

  Next is the cleanup station, strategically placed out of the cook's way.   Last is the food storage section, where refrigerator and pantry are accessible for snacking non-cooks. Space around the island accommodates an audience for Tarro's showmanship.



- 1 REFRIGERATOR
- 2 PANTRY
- 3 CABINETS
- 4 RANGE
- 5 ISLAND WITH PREP SINK
- 6 DOUBLE SINK
- 7 DISHWASHER
- 8 BREAKFAST TABLE





A PLATTER OF *Fiori di Zucca* (LEFT) is garnished with arugula. Tarro uses a pastry bag (RIGHT) to fill the squash flowers before dipping them in flour and egg and sautéing.

make sure the chef was never crowded.

The island is also sized and positioned so that friends and family can watch Anthony cook — with seating for five at the island itself and room to mingle at the perimeter. The kitchen flows into the new family room, which is anchored by a fireplace and sofa. “so the girls could hang out right here,” says Watson. Materials and surface finishes create that Old World-meets-modern look that Anthony and Patricia, both from large Italian families, prefer. Appliances are stainless steel, island and countertops are travertine marble, cabinetry is gray-stained

maple, the floor is stained oak.

Adjacent to the kitchen, in a space that formerly housed a combined living and dining room, the dining room now reigns. With enough space for a 10-foot-long table, the room suits the Tarros’ penchant for large family gatherings. Holiday parties routinely see 60 guests in dining and kitchen areas combined.

And that’s fine with Anthony. Whether it’s just Patricia and the girls gathered in the family room or a party for dozens more, he’s right at home in the kitchen — deftly maneuvering in the zone. ■



NATIVE LOBSTER, BLUE CRAB, littleneck clams, and mussels give classic *Cioppino* a distinctive New England flair.

In a food processor, combine the carrot, celery, onion, and garlic and pulse until it resembles fine dice.

Heat the olive oil in a large saucepan over medium heat. Add the chopped vegetables and cook, stirring continuously, for 5 minutes. Add the white wine and cook until the mixture is reduced by half. Meanwhile, place the tomatoes in a bowl and crush them with your hands.

When the sauce is reduced, add the tomato pulp and juice, the reserved stock, parsley, crushed red pepper, basil, black pepper, and salt. Bring to a boil, then reduce heat and let simmer for 30 minutes. Add water to thin sauce, if necessary.

Add the clams and mussels and cook until they begin to open. Add the shrimp, scallops, swordfish, salmon (if using), squid, and the lobster and crab claws and the lobster tail. Cook for 10 minutes, stirring gently. Season with salt to taste.

Serve as a soup or over linguine with garlic bread or grilled crostinis.

CHEF ANTHONY TARRO and wife, Patricia, relax together in a corner of their new living space.



#### *Fiori di Zucca* (Squash Flowers) Makes 12 Flowers

If you grow your own flowers, pick them in the early morning sun when the blossoms are wide open. If you buy them, select flowers that are open and firm. Remove the sepal leaves and stems and use a soft towel to gently wipe the flowers clean, inside and out.

- ½ cup mascarpone
- ½ cup goat cheese
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 4 large basil leaves, chopped
- 12 squash flowers, 3 to 4 inches long
- ¾ cup flour
- 6 eggs
- 1 teaspoon fresh parsley, chopped
- ½ cup grated Parmesan cheese
- 1 cup vegetable oil
- extra-virgin olive oil, for drizzling

In a bowl, mix the mascarpone, goat cheese, salt, pepper, and basil to a soft consistency. Transfer the mixture to a pastry bag with a medium round tip. Open each flower carefully and squeeze the mixture into the center until about three-quarters full. Close the flowers by gently running your hand from the base to the top, so that the petals sticks to the filling.

Have a 10-inch sauté pan on hand. Spread the flour on a dinner plate or wooden cutting board. In a separate bowl, beat the eggs. Add the parsley and Parmesan cheese and combine. Place the pan over medium heat, add the oil and heat. Do not let the oil get too hot. Roll each filled flower in the flour, pat off any excess, then coat with the egg mixture. Pick up the flower by the stem (allow some egg to drip off) and place it in the hot oil. Use tongs to turn the flowers as soon as they are golden brown on one side. Turn and cook until the other side is golden brown. Transfer cooked flowers to a paper towel.

Drizzle the flowers with extra-virgin olive oil and sprinkle with grated Parmesan. Serve immediately.

#### kitchen

#### *Cioppino* (Italian Fish Stew) Serves 4

##### Stock

- 1 quart water
- 1 stalk celery
- 1 small onion
- 1 small carrot
- 1 bay leaf
- 6 whole black peppercorns
- 1 ½ lb. live lobster
- 1 live blue crab

In a large stockpot, bring the water, celery, onion, carrot, bay leaf, and peppercorns to a boil. Add the lobster and crab and cook, covered, on high heat for 8 minutes. Using tongs, remove the lobster and crab and set them aside. Cover the pot, reduce heat, and let simmer.

When the shellfish is cool enough to handle, remove the claws, set them aside. Remove the lobster tail and, using a sharp knife, carefully cut it in half, leaving the shell on. Set it aside. Return the lobster body to the stock. With a sharp knife, cut open the crab body and return it to the stock. Leaving the pot uncovered, bring the stock to a boil then lower the heat and let simmer until reduced by half (2 cups). Strain the stock and set it aside.

##### Sauce

- 1 small carrot
- 1 stalk celery
- 1 small onion
- 3 cloves garlic
- ¼ cup extra virgin olive oil
- 1 cup white wine
- 1 28 oz. can whole peeled plum tomatoes
- 1 teaspoon flat leaf parsley, chopped
- ½ teaspoon crushed red pepper
- 6 large basil leaves, chopped
- ¼ teaspoon ground black pepper
- Kosher salt to taste
- 8 littleneck clams
- 8 mussels
- 8 medium shrimp, peeled and deveined
- 8 medium scallops
- 1 cup swordfish and/or salmon, cut into 1-inch dice
- 1 cup squid rings
- Reserved shellfish claws and tail