



Donatella Arpaia | Restaurateur

The fine art of

ENTERTAINING

Successfully entertaining guests at home requires certain ingredients: an enthusiastic host, proper planning, and of course, all the best appliances. **Jenn-Air** teams up with New York restaurateur, chef, cookbook author, and all-around tastemaker Donatella Arpaia to learn how she brings her restaurant expertise home to her kitchen—beautifully, and with impeccable taste.



Donatella talks parties

The “hostess with the mostest” shares entertaining tips from the restaurant world, sure to elevate your next dinner party.



“It’s fun to create a *signature cocktail* for the evening, even prosecco with a garnish.”
—Donatella



a space designed with parties in mind

Donatella created her weekend kitchen to be a place where guests could gather, savor and celebrate; an open space where wonderful food and great times come together seamlessly. Discover her ideas for simple yet sophisticated entertaining.



36" PRO-STYLE® GAS RANGETOP

Powerful burners give you the high heat for restaurant-style searing—and the precision to melt butter or gently simmer delicate sauces.



30" DOUBLE WALL OVEN

The Jenn-Air® Culinary Center feature calibrates the perfect cooking time and exact temperature based on what you’re making, your preferred doneness, and cookware.



48" BUILT-IN SIDE-BY-SIDE REFRIGERATOR

Blending gorgeously into any space, this built-in refrigerator keeps ingredients fresh thanks to the dynamic Precision Temperature Management™ System.



Donatella Says...

A lot of Italian cooking is done on a range. I placed mine on the island so I can talk and have a glass of wine with friends while I’m cooking.



Donatella Says...

I love that this oven takes the guesswork out of cooking. It’s so specific and precise, even when I’m roasting vegetables.



Donatella Says...

This refrigerator is spacious and well-organized. It allows me to put everything in its place—like I would in my restaurant.



See more at jennair.com/Donatella