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let there be light



In Arclinea's reception area, custom wall covering depicts vegetables like the ones growing nearby.



kitchen bath

No longer the private

domain of the family chef, the kitchen has increasingly become the focal point of the home. Arclinea knows that. Its New York flagship clearly demonstrates how to integrate the kitchen with other public rooms—and high-end Italian design.

Antonio Citterio Patricia Viel and Partners worked with Studio Tronconi to design the showroom. Stretiching an entire city block, the 4,200-squarefoot space consists of a series of eight bays, a continuum along which displays of kitchens by Interior Design Hall of Fame member Antonio Citterio, Arclinea's longtime partner, alternate with living and dining vignettes. "There are no physical barriers between the settings. The sequence is defined by ambience," Gianluca Tronconi explains.

Throughout, appliances, fittings, furniture, and lighting from like-minded manufacturers mix with the company's own products. "From a space for socializing to a professional-caliber island, each different kitchen interpretation blends perfectly with its surroundings." Citterio says.

But there's more on view than aesthetics. Two functioning kitchens—from Arclinea's Convivium and Italia collections—show off innovative technology and occasionally serve as cooking hubs for







Clockwise from top left: A mirrored wall reflects grow lights. Stools in reception are by Antonia Citterio Patricia Viel and Partners, The showroom measures 190 feet long. Gino Surfatti designed the chandelier in a dining area. This kitchen vignette features Sieger Design sink fittings. The showroom occupies the ground level of a 1924 building





Clockwise from top: Door chaices for cabinetry include Nordic aak veneer. Counters can be 1/4-inch-thick stainless steel. An island's walnut tabletop rises or lowers with the help of hydraulics. This stainless hood integrates LED fixtures.

parties. This is a company that's serious about cuisine, also partnering with the Italian food purveyor Eataly, across idyllic Madison Square Park, on a culinary school there.

Still, it's hard not to eat up the beauty of Citterio's designs, which combine teak, oak, Carrara marble, stainless steel, lacquer, and glass in an elegantly contemporary fashion. "We're about the richness of the surface, not over-engineering the carcass," Arclinea New York president Daniel Yarom says. "This space allows us to show the collection in the right way for the first time."

Yarom would know, His office is tucked alongside the kitchens at the center of the showroom.

-Josephine Minutillo



FROM FRONT DUGGAL VISUAL SOLUTIONS: CUSTOM WALL COVERING [RECEPTION], FLOS: LAMP [RECEPTION], CHANDELIERS, PENDANT FIXTURES (SALES FLOOR), KREON: LINEAR FIXTURES (RECEPTION), TRACK LIGHTING, RECESSED CEILING FIXTURES (SALES FLOOR), UND ITALIA: STOOLS [RECEPTION], ONING CHARS, TABLES [SALES FLOOR], THE PIO-DOOR [SALES FLOOR], THROUGHOUT ARCLINEA; KITCHEN SYSTEMS, MIELE; WOLF: OVENS, POSTER: SINKS, DURINBRACHT: SINK FITTINGS, A" ARCHITECT ARCHITECT OF RECORD, CRESCENDO DESIGNS: AUDIOVISUAL CONSULTANE. HELE CONTRACTING GENERAL CONTRACTOR,



