

Nina Clemente

She drives designer Stefano Pilati crazy with her pasta all'amatriciana. With a degree in Anthropology pushed to one side , the daughter of Neapolitan artist and star of the Transavangarde, Francesco, is a chef on American TV with the motto «If the palate is the canvas, ingredients are the colours».

By Lulu Berton
Fashion by Mirca Accorsi
Photos by Alberto Guglielmi for Style

«My dad is my best friend, and when I'm feeling a bit down he cheers me up with the most poetical phrases. He really expresses the essence of an artist». Loving words from the bubbly Nina Clemente, daughter of Francesco, one of the few recognised Italian painters internationally, while preparing for the *Style* shoot in sculptor Dustin Yellin's studio/gallery in Brooklyn, New York. Oozing an almost contagious energy, 28 year-old Nina alternates between fluent Italian, «I learnt it by reading Diabolik comics», and impeccable English, «I really think of myself as American». She has younger twin brothers, Pietro and Andrea, «who study History in Los Angeles», and an older sister, Chiara, «who's a director in New York». After graduating in Anthropology, Nina moved to Los Angeles, where she decided to start her career as chef. «I travelled around a lot as a kid and so I've got a refined palate. If ten types of mozzarella were put in front of me, I could instantly pick out the buffalo, burrata and each different type». The debutante has now got her own show, *La Cucina di Nina*, on the American satellite channel Plum TV, even if she maintains «I'm very thin which is quite frustrating being a chef, but I've been eating pasta every day since I was born so I need carbohydrates, and even if I let myself go a bit, it's all in moderation». A couple of burn marks running



up her right arm are the evidence of the job: «it happened as I was taking 300 carrot cakes out of the oven for a private party».

What was your childhood like?
Oh, fantastic. I consider myself very lucky because I have two incredible parents. They managed to balance the Italian tradition; dinner at eight on the dot, no phones, everyone silent, with a very relaxed attitude: at 14 I was the only girl in New York not to have a midnight curfew. They taught me that if a parent really trusts their kids, they in turn will have nothing to rebel against.
And you used to travel around a lot with them...
Yes. My earliest memories are from India. Then we lived in Capri for a while, a long time in Brazil, and in New York. And we visited my grandparents in Amalfi every year.
Your dad was friends with the big names in art. Who did you meet personally?

Keith Haring. He was my best friend when I was little. He was so in touch with us that I really thought he was the same age as me. It was a terrible blow when he left us for good.
Who else?
Jean-Michel Basquiat. I was stunned when I met him the first time. For me he was the most handsome man in the world.
Do you get on with your parents?
Dad is amazing, and I wouldn't change him for any parent in the world. We are also very alike. For me he has always been, and still is, someone you can talk to about anything. The last time we spoke it was about love, and he came out with the sacred words «whatever you do in life, it's your life, only you can live it and I can't judge you for it because I'm not entitled to». As for my mom, she is more motherly and interferes a bit more.
What is Alba Clemente like?

She always has impeccable style. As a girl I found it a little difficult to keep up with her because she is «so Italian», whereas I felt more American. Now our relationship is much stronger. I often ask her to give me a hug.

How hard is it being the «daughter of»?
It was really frustrating for years. But now I'm very proud, but only because I did it myself, finding my own way.
Have you ever thought about becoming a painter?
No, there's already one in the family, why compete with that greatness? I've always been creative, even if I've never painted. Anyway, my art is cooking. My father's paintings touch sight and the heart, whereas food involves all the senses. You smell it, taste it, look at it. If the palate is my canvas, ingredients are the colours. Each dish is a work of art because I also pay a lot of attention to the presentation. So I see myself as an artist in every sense of the word.

Where did your passion for the kitchen start?
Watching mom. But let's say I started cooking «professionally» at high school. I would prepare a huge pot of pasta in the kitchen and have a fan at the door to spread the smell. The students would come running up and I'd sell plates of pasta.
Any celebrities you have enticed....
Lots. Stefano Pilati, the Creative Director of Yves Saint Laurent is one of my favourites. He is crazy about my pasta all'amatriciana. I'm also a «ghost chef» for a famous actress who I can't reveal the name of. I prepare an entire dinner and then disappear, so she can pass it off as her own to her boyfriend.
Do you get on well with your sister Chiara?
I admire her: she is a very talented director, and she also helped me to put together the pilot episode of my show. She often calls me for recipes and I love giving them to her so I can suggest the right ingredients.

Nina's menu for a romantic meal for two?
For starters: lettuce with pears, pomegranate seeds, toasted walnuts, pecorino cheese and vinaigrette. First course: farro pasta with zucchini, basil and fresh mint. Main course: Roast chicken in herbs and spices. Dessert: lemon cake with homemade mint ice-cream.
What would you drink with that?
The white wine that my grandfather's farmer used to bring us in Amalfi. Unforgettable. Bubbly and with a deep, nutty taste.
Will you open a restaurant?
Only when I'm older because I love travelling and as a restaurant owner I couldn't. But there is a place that I am in love with. It's called Espelho in Brazil, and there is a beach where I'd like to open a little place, whenever the power happens to be running.

Diego Milito

SOUTH AMERICA CALABRIAN

Argentinean by birth, Italian by descent - Inter's star striker can't do the tango ("Dancing? That's not my cup of tea"). On the pitch however he makes defenders dance and scores more goals than Ronaldo. This is a portrait of a champion who is above all a home-loving, family man. He uses the pages of *Style* magazine to send Argentina coach Diego Maradona a message: "After Messi, it's me!"

by Giacomo Fasola
photos by Fredi Marcarini for Style

What! Not even a dip?
When, in 2008, Genoa fans welcomed him with a female tango dancer, they were in for a bad surprise: "An Argentinean who can't dance..." He repaid them with 24 goals. Diego Milito is precisely this – no frills, but plenty of action. His arrival at Inter last summer was marked by nine goals in twelve games. Better than Samuel Eto'o, the highly overpaid striker (10.5 million Euro compared to Diego's 3.5) who was supposed to replace Zlatan Ibrahimovic. Born in 1979 in Bernal, a town to the south of Buenos Aires, Milito grew up kicking a football around with his younger brother Gabriel who is now a defender with Barcelona. Before arriving at Inter he had to work really hard because (so they say) he's unable to sell himself. Too humble, too shy – a celebration of normality for sure. His wife, Sofia, has that good girl image and his two year old son Leandro runs around dribbling Mickey Mouse and Donald Duck toys and shouting "Daddy's scored!" He lives in an apartment overlooking San Siro and the walls are draped with family photos - Diego and Sofia in front of the Eiffel Tower, Diego and Sofia with the Coliseum in the background. When you compare him to the Beckham types at Milan (on the red and black side) and the Balotelli types at Inter (on the black