



A new barbecue area borrows its style from the home's architecture. Even the custom pizza oven enclosure mimics the rooftop chimneys.

PIZZA ECLIPSE

AN OUTDOOR KITCHEN GOES GOURMET

ALLURING CURVES, appealing arches and accents of European-style Eldorado stone added design flair to Dick and Chris Di Cerchio's outdoor kitchen in Rancho Santa Fe.

"The existing Eldorado stone veneers on the home and travertine paving were matched to a tee," says Harry Thompson of Torrey Pines Landscape Co., who designed the space. "Shapes of new structures and paving were married to existing shapes in the pool and covered-veranda areas."

In contrast to the home's scale, the original barbecue and U-shaped counter seemed too small. Installing a larger barbecue with ample counter space provided the solution. Complete with side burners, a stainless-steel sink, warming drawers and plenty of storage, Harry

crafted the cook's space to better suit Chris and Dick's needs.

"Besides wanting a more spacious and functional outdoor kitchen area for entertaining, the owners wanted to be able to cook lots of pizzas for their many grandchildren," Harry says.

A stainless-steel, gourmet-pizza oven with an open flame to generate the heat of a wood-fired pizza oven fit the bill.

"We basically used a nice counter-style, pizza-oven model and gave it a built-in look with our custom enclosure that matches the existing fireplace chimneys," Harry explains.

On site, the new outdoor kitchen lives happily between a mini hillside citrus orchard on the south side and raised vegetable planters to the north — also



installed by Torrey Pines Landscape. To the west, the home and kitchen overlook a golf course.

"Right after we finished the project, Chris sent me a picture of the first gourmet pizza that they cooked together," Harry says. "Hey, a picture is worth a thousand words, but a good pizza trumps it all." ❀