



NICK STELLINO

STORYTELLER IN THE KITCHEN



PRESS KIT



presenting station:



WCNY
connected.



SERIES DESCRIPTION

“ *To know that one of my recipes accompanied a special moment in someone else’s life is the greatest gift of it all.*

- Nick Stellino



In *Nick Stellino: Storyteller in the Kitchen*, Chef Nick Stellino celebrates 22 years on public television with a fresh new program about cooking those dishes that tell the best stories.

For the first time, Nick invites viewers into his home to experience those recipes that are nearest to his heart. He travels down memory lane to revisit dishes inspired by his childhood and family in Sicily. Through step-by-step instructions and easy to follow techniques, Italian classics come to life in a way that allows viewers to prepare new chapters in their own culinary experience.

Each episode revolves around a theme, and the theme is explored in candid moments and lively preparations captured in his Los Angeles home. Nick highlights an ingredient (the artichoke!) and sometimes a cooking utensil (the spoon!) and then expertly weaves how each connects to his experience in Sicilian culture, the appeal of Italian cuisine and his perspective as a seasoned chef with a passion for the details that make a great meal.

Viewers have come to know and love Chef Stellino as a trusted voice in the world of Italian cuisine.

What’s new in this series is the personal connection Nick makes to his recipes and how he shares his most intimate experiences with them. Viewers feel like they’re taking it all in from the high back armchair in Nick’s living room.

Featured dishes, steeped in Mediterranean tradition and technique have been reduced to their essence and explained and demonstrated in a manner that the home cook can easily manage and replicate.

Nick Stellino: Storyteller in the Kitchen, is at once an entertaining television program highlighting Chef Stellino’s love of food and provides the home cook with recipes easily viewed on a personal device and consumed on multi platforms one dish at a time.

Nick Stellino’s humor, experience and passion for everything Italian comes across in a modern spin on the classic cooking show viewers have come to love.

presenting station:



WCNY
connected.

SERIES FACT SHEET

DESCRIPTION

In *Nick Stellino: Storyteller in the Kitchen*, Chef Nick Stellino celebrates 22 years on public television with a fresh new program about cooking those dishes that tell the best stories.

For the first time, Nick invites his viewers into his home to experience those recipes that are nearest to his heart. He travels down memory lane to revisit dishes inspired by his childhood and family in Sicily. Through step-by-step instructions and easy to follow techniques, Italian classics come to life in a way that allows viewers to prepare new chapters in their own culinary experience.

Viewers have come to know and love Chef Stellino as a trusted voice in the world of Italian cuisine. What's new in this series is the personal connection Nick makes to his recipes and how he shares his most intimate experiences with them. Viewers feel like they're taking it all in from the high back armchair in Nick's living room.

Length: 13 half-hour programs

PUBLIC TELEVISION PREMIERE: American Public Television will feed the series beginning June 1, 2017. (Please check local listings)

PRODUCTIONS CREDITS: *Nick Stellino: Storyteller in the Kitchen* is a co-production of Stellino productions, Limepit Productions and WCNY Connected

Host/Writer: Nick Stellino

Executive Producer for WCNY: Erin McCormack

Executive Producer for Stellino Productions: Nick Stellino

Producer for Stellino Productions: Nanci Stellino

Executive Producers for Limepit Productions: Paul Stenerson and Bill Brennenstuhl

Director of Photography: Dalen Muster

Series distributor: American Public Television (APT)

Underwriter: Domino Sugar

Press/Publicity Contact

Haley Dubnoff
WCNY
(315) 385-7317
haley.dubnoff@wcny.org

Station Relations

Dale Wagner
WCNY
(315) 385-7352
dale.wagner@wcny.org

presenting station:



WCNY
connected.

NICK STELLINO

STORYTELLER IN THE KITCHEN

- 4 -



MEET NICK STELLINO



FROM ITALY

Nick Stellino's path to his successful cooking career began in Palermo, Italy - a city rich in culture, music and culinary tradition.

TO AMERICA

By the late 1980s, Nick had built a successful career as a stockbroker. His career was lucrative, but he had come from a world where food, love and family were deeply intertwined and he decided to pursue a culinary career.

FROM THE GROUND UP

Nick was told he couldn't work as a chef. Not to be denied a job in the industry, he initially took a job as a dishwasher and later went on to apprentice with some of the best chefs in America. While working in

the restaurant business, he realized that he wanted to share his enthusiasm for cooking with others and that a televised cooking show would be the best way to share his passion.

A TV SERIES COME TRUE

Fueled by the same energy, passion and entrepreneurial vision that had taken him from Palermo to Wall Street, Nick began calling television production companies, fully committed to making his dream of a new TV series come true.

SUCCESS ON PUBLIC TELEVISION

Nick Stellino has multiple television series along with 10 published cookbooks. His shows air on public television stations across the United States and are syndicated throughout Latin America.

presenting station:



WCNY
connected.

EPISODE DESCRIPTIONS

visit wcnymedia/stellino to download pictures in high-resolution

EPISODE 101: TO SPOON OR NOT TO SPOON

Chef Stellino explores the uses, techniques and controversies behind one of the food world's most ubiquitous tools - the spoon!

Dishes include: Tortellini alla Panna / Pasta Alle Vongole All'Essenziale (Clams and Spaghetti) / Chicken Scallopini (peas and sundried tomatoes) / Apple Tart



EPISODE 102: BEING ITALIAN

Chef Stellino links the myths and complexities of Italian food culture, and an Italian's passion for defending it to the American culture and California-inspired cooking techniques he lives by today.

Dishes include: Salsiccie al Sugo (sausages braised in tomato sauce over mashed potatoes) / Pasta alla Nanci (with Ricotta cheese) named for his wife! / Pasta with Shrimp (linguine with shrimp and white wine) / Sicilian Fish Soup (with curry) / Pannacotta (chocolate pudding with berries and mint)



EPISODE 103: THE GARDENER

Chef Stellino digs into his family's history of farming in Italy and the connection to growing vegetables through self-reliant instincts passed down through the generations. He introduces techniques used to create a spicy Mirepoix, a sweet and sour braised cauliflower and a romantic veggie pasta dish even kids will love.

Dishes include: Lenticchie Brasate (Braised Lentils) / Cavoli Arriminati (Mixed up Cauliflower) / Pasta Con Le Zucchine (Pasta with Zucchini Sauce)



EPISODE 104: THE FOOD ARTIST

Chef Stellino paints the picture of a life expressing himself through his love for the culinary arts. He constantly seeks to create those dishes that are as beautiful as they are delicious and shares with the viewers the sacrifices inherent in always seeking the path to the perfect meal.

Dishes include: Red Wine Sauce (with soffritto) / Scaloped Potatoes (with Swiss and Parmesan cheese) / Steak au Poivre (Peppered Steak) with Garlic Arugula / and Salmon with Brussel Sprouts and Red Wine Sauce.



EPISODE 105: I LOVE CHEESE!

Chef Stellino dives into one of Italy's most beloved exports - creamy, flavorful and always tantalizing - the one perfect ingredient in any dish: cheese.

Dishes include: Pasta Alla Norma (pasta with fried eggplant) / Rollatini di Melanzane (grilled eggplant with ricotta filling and chopped tomato sauce) / Ricotta Pudding



presenting station:



WCNY
connected.

EPISODE DESCRIPTIONS

EPISODE 106: FOOD MEMORIES

Chef Stellino explores his Sicilian childhood and recipes that translate to the modern day dinner table withstanding the test of time.

Dishes include: Salsiccie e Fagioli (Sausage and Beans) / Orecchiette Con Broccoli e Salsiccia (Orecchiette Pasta with Broccoli and Sausage) / Insalata a la Siciliana (fennel, red cabbage, Belgian endive, red onion, oranges, olives, white balsamic vinegar)

Orecchiette Con Broccoli e Salsiccia



EPISODE 107: BACON OR PANCETTA

Chef Stellino attempts to answer the question - which one is more delicious - incredible, salty bacon or aged, spiced pancetta? The answer still eludes him as he explores each versatile ingredient's unique flavor and texture contribution to a variety of recipes.

Dishes include: Ragu' Di Gamberetti (shrimp, bacon, asparagus and red peppers) / Shrimp Amatriciana with Pasta (from the town of Amatriciana, made with pancetta) / Insalata Del Sogno (Dream Salad with pancetta, parmesan cheese, vinaigrette dressing) / Watermelon Salad with Tomato and Bacon

Ragu' Di Gamberetti



EPISODE 108: FAMILY MATTERS

Chef Stellino recalls the charming quirks of his family and how they have influenced his own outlook on food. His mother smelled the fruit, his uncle thought Brooklyn was named after broccoli and how a one-pot dish and luxurious pudding brings everyone together.

Dishes include: Pasta All' Arrabbiata (pasta with a spicy tomato sauce) / Salsicce Brasate con Broccoli e Peperoni (braised sausages with broccoli and peppers) / Banana Cream Pudding

Pasta All'Arrabbiata



EPISODE 109: THE TOMATO WHISPERER

Chef Stellino explores the complexities and intricacies of Italy's most treasured fruit...the tomato. He offers the blueberry as the fruit of choice for dessert.

Dishes include: Tomato Salad (cherry tomatoes with mozzarella and onions) / Tonno alla Puttanesca (tuna steaks with a special tomato sauce) / Blueberry Crumble

Tonno alla Puttanesca



EPISODE 110: DISH TO NAME

Chef Stellino explains the process of naming a dish after someone you love while he prepares some of his favorites.

Dishes include: Maureen's Farro Salad (A twist on Farro) / Gambero al Coccio (in shell shrimp cooked in wine) / Grandma's Braciolo (meat with a moist stuffing) / Aunt Buliti's Strawberries (a special twist on a fresh fruit cup featuring strawberries and oranges with a very special sauce)

Gambero al Coccio



presenting station:



WCNY
connected.

EPISODE DESCRIPTIONS

EPISODE 111: THE GREAT OUTDOORSMAN

Chef Stellino recalls the joys of pastoral Italy and delivers rustic recipes as the perfect end to a day of outdoor adventures.

Dishes include: Pollo Alla Cacciatore (chicken, pearly onions, rosemary) / Pork Chop Alla Milanese (breaded fried porkchop " Milanese Style") / Macedonia Di Frutta (marinated fruit salad in liquor and sugar)

Pork Chop Alla Milanese



EPISODE 112: THE HEART OF THE ARTICHOKE

Chef Stellino has fun exploring the history, traditions and uses for one of the most unique ingredients central to Italian and Mediterranean cooking; the artichoke.

Dishes include: Salsiccia Brasate con Carciofi (braised sausages with artichokes) / Pasta con Carciofi e Prosciutto Cotto (pasta with artichokes and cooked ham) / Braised Artichokes and Peppers / Fragole Ubriache (Topsy Strawberries)

Fragole Ubriache



EPISODE 113: VINCENZO

Chef Stellino honors his father by creating irresistible, updated versions of the classic recipes that he loved - while transporting us all back in time.

Dishes include: Mussels with Garlic , Ginger and sparkling wine. (A Stellino family favorite) / Swordfish with Peas and Tomato Sauce (A deliciously, simple way to prepare swordfish) / Gelo Di Melone (Watermelon Pudding)

Mussels with Garlic



presenting station:



WCNY
connected.

SOCIAL MEDIA

NEW SEASON COMING



Twitter

. @chefstellino presents a new series #storytellerinthekitchen [DATE] [TIME] on [STATION]

Classic Italian dishes come to life with @chefstellino new series #storytellerinthekitchen. Coming [DATE] [TIME] on [STATION].

You're invited into @chefstellino kitchen with a new series #storytellerinthekitchen [DATE] [TIME] on [STATION].



Facebook

Join PBS Celebrity Chef Nick Stellino for his new series "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] on [STATION]. For the first time, Nick invites viewers into his home to experience those recipes that are nearest to his heart. He travels down memory lane to revisit dishes inspired by his childhood and family in Sicily.

EPISODE SPECIFIC

EPISODE 101: TO SPOON OR NOT TO SPOON



Twitter

Join @chefstellino in his new series #storytellerinthekitchen and explore techniques and controversies behind the spoon, [DATE] [TIME] [STATION].

. @chefstellino features Tortellini alla Panna, Pasta Alle Vongole All'Esenziale, Chicken Scallopini, and Apple Tart in #storytellerinthekitchen [DATE] [TIME] [STATION].



Facebook

To Spoon or Not to Spoon? Nick Stellino features Tortellini ala Panna, Pasta Alle Vongole All'Esenziale, Chicken Scallopini, and Apple Tart in his new series "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

presenting station:



WCNY
connected.

EPISODE 102: BEING ITALIAN



Twitter

. @chefstellino links the myths and complexities of Italian food culture in his new series #storytellerinthekitchen. Watch [DATE] [TIME] [STATION].

Join @chefstellino to cook Pasta ala Nanci, Salsiccia al Sugo, Sicilian Fish Soup, and Pannacotta. Watch [DATE] [TIME] [STATION].



Facebook

Join PBS Chef Nick Stellino as he links the myths and complexities of Italian food culture, and an Italian's passion for defending it to the American culture and California-inspired cooking techniques he lives in today. Watch [DATE] [TIME] [STATION].

PBS Chef Nick Stellino cooks Salsiccia al Sugo (sausages braised in tomato sauce over mashed potatoes), Pasta ala Nanci (with cheese) named for his wife!, Pasta with Shrimp Amatriciana (with pancetta and white wine), Sicilian Fish Soup (with curry), and Pannacotta (chocolate, berries, mint). Watch [DATE] [TIME] [STATION].

EPISODE 103: THE GARDENER



Twitter

. @chefstellino digs into his family's history of farming in Italy in his new series #storytellerinthekitchen. Watch [DATE] [TIME] [STATION].



Facebook

PBS Chef Nick Stellino cooks up Lenticchie Brasate (Braised Lentils), Cavoli Arriminati (Mixed up Cauliflower), and Pasta Con Le Zucchine (Pasta with Zucchini Sauce) in his new series "Nick Stellino: Storyteller in the Kitchen." Watch [DATE] [TIME] [STATION].

EPISODE 104: THE FOOD ARTIST



Twitter

. @chefstellino seeks the path to the perfect meal in his new series #storytellerinthekitchen. Watch [DATE] [TIME] [STATION].



Facebook

Chef Stellino paints the picture of a life expressing himself through his love for the culinary arts. He seeks to create those dishes that are as beautiful as they are delicious and shares with the viewers the sacrifices inherent in always seeking the path to the perfect meal. Dishes include: Red Wine Sauce (with pancetta), Salmon with Red Wine Sauce and Brussel Sprouts (chopped with bacon), and Steak au Poivre with Garlic Arugula & Scalloped Potatoes. "Watch Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

presenting station:



WCNY
connected.

EPISODE 105: I LOVE CHEESE!



Twitter

Do you love cheese? @chefstellino does! Join Nick as he dives into one of Italy's most beloved exports. Watch [DATE] [TIME] [STATION].



Facebook

Chef Stellino dives into one of Italy's most beloved exports - creamy, flavorful and always tantalizing - the one perfect ingredient in any dish: cheese. Dishes include: Pasta Alla Norma (pasta with fried eggplant), Rollatini di Melanzane (grilled eggplant with ricotta filling and chopped tomato sauce), and Ricotta Pudding. Watch "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

EPISODE 106: FOOD MEMORIES



Twitter

.@chefstellino explores his Sicilian childhood and recipes that translate to the modern day dinner table. Watch [DATE] [TIME] [STATION]. #storytellerinthekitchen



Facebook

Chef Stellino explores his Sicilian childhood and recipes that translate to the modern day dinner table withstanding the test of time. Dishes include: Salsiccia Fagiole (Sausage and beans), Orecchiette Con Broccoli Salsiccia, and Insalate ala Siciliana (fennel, red cabbage, Belgian endive, red onion, oranges, olives, white balsamic vinegar). Watch "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

EPISODE 107: BACON OR PANCETTA



Twitter

.@chefstellino answers the question, which one is more delicious - incredible, salty bacon or aged, spiced pancetta? Watch #storytellerinthekitchen [DATE] [TIME] [STATION].



Facebook

Chef Stellino attempts to answer the question - which one is more delicious - incredible, salty bacon or aged, spiced pancetta? The answer still eludes him as he explores each versatile ingredient's unique flavor and texture contribution to a variety of recipes. Dishes include: Ragu' Di Gamberetti (shrimp, bacon and red Ppeppers), Shrimp Amatriciana with Pasta (from the town of Amatriciana, made with pancetta), Insalata Del Sogno (Dream Salad with pancetta, parmesan cheese, vinaigrette dressing), and Watermelon Salad with Tomato and Bacon. Watch "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

presenting station:



WCNY
connected.

EPISODE 108: FAMILY MATTERS



Twitter

See how the charming quirks of @chefstellino family have influenced his outlook on food in #storytellerinthekitchen [DATE] [TIME] [STATION].



Facebook

Chef Stellino recalls the charming quirks of his family and how they have influenced his own outlook on food. His mother smelled the fruit, his uncle thought Brooklyn was named after broccoli and how a one-pot dish and luxurious pudding brings everyone together. Dishes Include: Pasta All' Arrabbiata (pasta with a spicy tomato sauce), Salsicce Brasate con Broccoli e Peperoni (braised sausages with broccoli and peppers), and Banana Cream Pudding. Watch "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

EPISODE 109: THE TOMATO WHISPERER



Twitter

.@chefstellino explores the complexities and intricacies of Italy's most treasured fruits - the tomato in #storytellerinthekitchen [DATE] [TIME] [STATION].



Facebook

Chef Stellino explores the complexities and intricacies of Italy's most treasured fruit...the tomato as he offers the blueberry as the fruit of choice for dessert. Dishes include: Tomato Salad (Cherry tomatoes with mozzarella and onions), Tonno alla Puttanesca (tuna steaks with a special tomato sauce), and Blueberry Crumble. Watch "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

EPISODE 110: A DISH TO NAME



Twitter

.@chefstellino takes us into the world of one-dish wonders in #storytellerinthekitchen [DATE] [TIME] [STATION].



Facebook

Chef Stellino takes us into the world of one-dish wonders inspired by those flavor and texture combinations that serve the old world and the new. Dishes Include: Maureen's Farro Salad (a twist on Farro), Gambero al Coccio (in shell shrimp cooked in wine), and Grandma's Braciolo (meat with a moist stuffing). Watch "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

presenting station:



WCNY
connected.

EPISODE 111: THE GREAT OUTDOORSMAN



Twitter

.@chefstellino recalls the joys of pastoral Italy and delivers rustic recipes in #storytellerinthekitchen [DATE] [TIME] [STATION].



Facebook

Chef Stellino recalls the joys of pastoral Italy and delivers rustic recipes as the perfect end to a day of outdoor adventures. Dishes include: Pollo Alla Cacciatore (chicken, pearly onions, rosemary), Pork Chop Alla Milanese, and Macedonia Di Frutta (marinated fruit salad in liquor and sugar). Watch "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

EPISODE 112: THE HEART OF THE ARTICHOKE



Twitter

.@chefstellino explores the history, traditions and uses for artichokes in #storytellerinthekitchen [DATE] [TIME] [STATION].



Facebook

Chef Stellino has fun exploring the history, traditions and uses for one of the most unique ingredients central to Italian and Mediterranean cooking; the artichoke. Dishes include: Salsiccia Brasate con Carciofi (braised sausages with artichokes), Pasta con Carciofi e Prosciutto Cotto (pasta with artichokes and cooked ham), Braised Artichokes and Peppers, and Fragole Ubriache (Tipsy Strawberries). Watch "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

EPISODE 113: VINCENZO



Twitter

.@chefstellino honors his father by creating updated versions of the classic recipes that he loved in #storytellerinthekitchen [DATE] [TIME] [STATION].



Facebook

Chef Stellino honors his father by creating irresistible, updated versions of the classic recipes that he loved - while transporting us all back in time. Dishes include: Mussels with Garlic and Ginger, Swordfish with Peas and Tomato Sauce, and Gelo Di Melone (Watermelon Pudding). Watch "Nick Stellino: Storyteller in the Kitchen" [DATE] [TIME] [STATION].

presenting station:



WCNY
connected.

VIDEO

EPISODE 501: TO SPOON OR NOT TO SPOON

<https://vimeo.com/201850480/9537d9a8a9>

EPISODE 502: BEING ITALIAN

<https://vimeo.com/201850811/e9617caf40>

Series Trailer:
<https://vimeo.com/201913674>

EPISODE 503: THE GARDENER

<https://vimeo.com/201854255/355f1d24f4>

EPISODE 504: SOFFRITO

<https://vimeo.com/201856074/71a4b9ccb6>

EPISODE 505: I LOVE CHEESE!

<https://vimeo.com/201858020/6c855e8b7e>

EPISODE 506: FOOD MEMORIES

<https://vimeo.com/201860035/7ea46f2927>

EPISODE 507: BACON OR PANCETTA

<https://vimeo.com/201860655/2d6a6ccbf5>

EPISODE 508: FAMILY MATTERS

<https://vimeo.com/201864270/886418026c>

EPISODE 509: I LOVE CHEESE!

<https://vimeo.com/201858020/6c855e8b7e>

EPISODE 510: FOOD MEMORIES

<https://vimeo.com/201860035/7ea46f2927>

EPISODE 511: BACON OR PANCETTA

<https://vimeo.com/201860655/2d6a6ccbf5>

EPISODE 512: HEART OF THE ARTICHOKE

<https://vimeo.com/201872908/c44b7cb306>

EPISODE 513: VINCENZO

<https://vimeo.com/201875014/8150a2f7e2>

presenting station:



WCNY
connected.

PRESS RELEASE

CONTACT INFORMATION FOR IMMEDIATE RELEASE [DATE]

[STATION] to present public television Chef Nick Stellino's new series 'Nick Stellino: Storyteller in the Kitchen'

For the first time, Stellino invites viewers into his home to experience those recipes that are nearest to his heart. He travels down memory lane to revisit dishes inspired by his childhood and family in Sicily. Italian classics come to life in a way that allows viewers to prepare new chapters in their own culinary experience.

The new series premieres [TIME] [DATE] [CHANNEL INFORMATION]. For viewing information visit [URL]

[QUOTE FROM STATION CONTACT]

Stellino celebrates 22 years on public television with this fresh new program about cooking those dishes that tell the best stories. Stellino's humor, experience and passion for everything Italian comes across in a modern spin on the classic cooking show viewers have come to love. What's new in this series is the personal connection Nick makes to his recipes and how he shares his most intimate experiences with them.

"To know that one of my recipes accompanied a special moment in someone else's life is the greatest gift of it all," Stellino says.

Each episode revolves around a theme, and the theme is explored in candid moments and lively preparations captured in his Los Angeles home. Nick highlights an ingredient (the artichoke!) and sometimes a cooking utensil (the spoon!) and then weaves how each connects to his experience in Sicilian culture, the appeal of Italian cuisine and his perspective as a seasoned chef.

For more information about the new series, visit [STATION WEBSITE].


presenting station:




WCNY
connected.

CONTACT

FOR MEDIA INQUIRIES OR FOR MORE INFORMATION

 **WCNY**
Presenting Station
415 W. Fayette St.
Syracuse, NY 13204

 **Haley Dubnoff**
Director, Public Relations & Creative Services

 **(315) 385-7317**

 **haley.dubnoff@wcnny.org**

FOR ASSETS, please visit wcnny.org/stellinopress
[Press Kit](#) | [Logos](#) | [Videos](#) | [Photos](#)



presenting station:



WCNY
connected.