



# MILAN

## ABOUT

I've been living and working in Italy for most of my life. And I'm happy to say that food has been a big part of that. Not only do I love to cook, but I've been lucky enough to write about restaurants, shopping and travel for most of the big magazines like Food & Wine, Travel & Leisure, Bon Appetit and Town & Country. I admit it, I'm a foodie, for better or worse.

For years I've kept a personal list of my favorites (restaurants, hotels, stores, bakeries, etc.) that I was happy enough to give out to friends, editors, colleagues - and, well, anyone who asked. And a lot of what I discover makes its way to my blog, [Elizabeth Minchilli in Rome](#), where I write about all sorts of good stuff in Rome and beyond

I am launching EAT MILAN in time for Expo2015, which will run from May 1 to October 30, 2015. Although I've never had the pleasure of living in Milan, I am often there for work and fun, and have kept a running list of my favorite places to eat. Writing EAT MILAN was the opportunity to go even deeper. Yes, this means I spent weeks eating my way through the city (all for your benefit and in the name of research of course) Many people consider Milan to be more akin to northern European cities like Paris and London, or even Italy's version of New York. I think that's a good thing. It combines everything I love about Italy - beauty, history and of course good food - with cutting edge style, a sense of fashion and a day to day functionality that is sometimes lacking in cities further to the south. And did I mention that there's good food too?

## PRICES

Since this guide contains so many different categories, I've used abstract pricing. The prices are relative for each category.

€ inexpensive

€€ average

€€€ expensive

## OPENING HOURS

I've tried my best to be as specific as possible regarding opening hours. Unfortunately many restaurants change their hours - and especially their vacation and holiday closures - at whim. Keep in mind that many places will be closed at some point during August, and even into September. Certain places (like chocolate stores) close during the hottest months. If you are in doubt, it's always best to call ahead. Websites, which are often not updated for years, can be misleading

## HOTELS

Even though this app is very food-centric, you've got to sleep somewhere, right? I've included a handful of my favorite hotels, in a few different categories. There has been a big surge in the use of [Airbnb](#) in Italy in the last few years, and if you'd like a kitchen to play in, then I'd strongly suggest going that route.

Thanks to the miracle of digital publishing, I'll be updating the content constantly. Once you purchase EAT MILAN you will automatically receive notices of new updates. And if you are out in the wild, and see a place you think I should include, please send me an [email](#)

## 55 PLACES

10 Corso Como	Abele	Al Fresco	Al Pont de Ferr
Antica Trattoria della Pesa	Artico Gelateria Tradizionale	Baita del Formaggio	Bianco Latte
Bistrot della Pesa	Bjork	California	California
California	Caminadella Dolci	Cantine Isola	Centro Botanico
Cova	Da Claudio	Davide Longoni Bakery	Delicatessen
Di Viola di Liquirizia	Eat's	Eataly Smeraldo	Erba Brusca
Ernst Knam	Fioraio Bianchi Cafe	Galli	Gelateria di Alberto Marchetti
Gelateria Paganelli	Gelato Giusto	Latteria	Luini
Mag Cafe	Marchesi	Mercato San Marco	N'Ombra de Vin
Osteria del Treno	Osteria dell'Acquabella	Panino Lab alla Ferramento	Pastamadre
Pasticceria Cucchi	Pastificio Moscovia	Pavè	Peck
Pescheria Spadari	Princi	Principe Bar	Quack
Ratanà	Refettorio Simplicitas	Sugar	Testina
Trattoria del Nuovo Macello	Un Posto a Milano	Vecchia Latteria	

MILAN

+39.02.290.13581



## 10 Corso Como

<http://www.10corsocomo.com>



Stylish Cafe

Daily, 10:30am-1am



### ABOUT

10 Corso Como is best known for its cutting edge fashion sense. The boutique has been ahead of the curve since 1990. Hidden behind an anonymous facade on Corso Como, you almost think you are wandering into a private courtyard, so discreet is its footprint in this converted garage.

When it first opened, this industrial space was considered a radical combination of culture and commerce. Part gallery, part fashion boutique my favorite part of the space has always been the cafe and restaurant. The tables spill out of a glassed in conservatory into a hidden, verdant courtyard. You can stop by all day long for a drink or a coffee, but they also serve lunch and dinner. Although they have pasta and regular main dishes, remember this is where the fashion forward go, so their strength is in their lighter fare: salads and salame platters, as well as dishes that emphasize health (brown rice and gluten free options abound).

### ADDITIONAL INFORMATION

Restaurant, Coffee, Drinks, Open Sunday, Open Monday

### ADDRESS

 [Corso Como 10, Milano, Italy](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/10corsocomo>

 <https://twitter.com/10CorsoComo>

### GALLERY



MILAN

+39.02.261.3855 

Abele

<http://www.trattoriadaabele.it> 

Traditional Osteria

Tues-Sun, Dinner only 

## ABOUT

Milan does old fashioned with style. While Abele is not the only old fashioned trattoria that pairs vintage interiors with traditional well made food, it is certainly one of my favorites. Located a bit out of the center, the otherwise empty street is located in a residential neighborhood.

Like most traditional trattorias in Milan, the main room is taken up on one side by a long, original bar. Glistening enamel green and stainless steel, the bar is stocked with liquor and wine, a gleaming espresso maker and is the command post for the friendly staff.

The three dining rooms are understated and almost anti-style, but in a good way. Dark green wainscoting provides a coziness, as does the wooden furniture.

The menu changes daily and is always posted on their website in Italian and in English. They always have 3 antipasti, 3 risotto, and usually 4 or 5 secondi to choose from, which always include one white meat, one red meat, one game, one fish and one tripe or baccala as well as a selection of 2 cooked vegetables and 4 salads. A small, but good and fairly priced wine list as well as 8 beers from the local Lambrate microbrewery.

They are well known for their taglieri, or cured meat platters, and almost every table I saw seemed to be ordering one to share.

The old fashioned vibe continues onto the menu. The day I was there I started out with an antipasto of herring salad. Chunks of house cured herring tossed with pickled vegetables, boiled potatoes and a dressing of sour cream. It was totally decadent and delicious.

As my main course I chose the risotto alla boragine, risotto with borage. Made with peas and asparagus, the bright green dish was full of crisp vegetables and was just cheesy enough.

It's a bit of a taxi ride to get here, but it's easy to take the metro to the Pasteur stop, which is only two blocks away.

## ADDITIONAL INFORMATION

Restaurant, Open Sunday

## ADDRESS

 [Via Temperanza 5, Milano](#)

## COST

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## SOCIAL MEDIA

 <https://www.facebook.com/Trattoria-Da-Abele-Temperanza-48006372104/>

## GALLERY





MILAN

+39.02.495.33630



## Al Fresco

<http://www.alfrescomilano.it/en>



Delightful Setting With Courtyard Garden

Tues-Sun Lunch and Dinner



### ABOUT

Located in the Tortona neighborhood, Al Fresco is in a restored warehouse. The architectural firm AG&P originally located their offices there, and the ground floor was home to a retail outdoor garden store. Eventually the idea emerged to turn this space into an incredibly charming, and unique, restaurant.

While I had imagined candle lit tables beneath flowering cherry trees, the reality of my visit was much different, although no less romantic. I ended up here on a snowy afternoon in February. Although my dream of sitting in the garden was going to be put on hold, I was just as happy to sit in the glassed in greenhouse that rings the courtyard. A gentle dusting of snow blanketed chairs and tables while the bare twisted limbs of the fruit trees stood guard.

I sat in the warm protected space, beneath a sheltered clementine tree and ordered lunch.

The day I was there I enjoyed a beautifully presented pumpkin puree. Slightly sweet, it was studded with chewy roasted chestnuts and crispy rye croutons. The surprising touch was the chunks of milky buffalo mozzarella, which at first seemed an odd pairing with pumpkin, but was delicious and worked perfectly with both texture and flavor. A drizzle of balsamic provided a touch of acidity.

### ADDITIONAL INFORMATION

Restaurant, Open Sunday, Outdoor Seating

### ADDRESS

 [Via Savona 50, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/alfrescomilano/>

### GALLERY



# Al Pont de Ferr

Creative Cuisine In Rustic Setting

Daily, Lunch & Dinner 

## ABOUT

When I first visited Al Pont de Ferr the neighborhood 15 years ago it was still a bit rough and tumble. Long a working class neighborhood it's been gentrified over the last 30 years with artists moving in, soon followed by bars and restaurants. Al Pont de Ferr was one of the first. The restaurant takes its name from the iron bridge which spans the canal in front of it. The dining rooms are large, with exposed brick walls, and even though it now has one Michelin star, the setting remains low key and casual.

While the space still feels like a simple osteria, the menu has changed as much as the neighborhood has. While the food was always on the creative side, it has left any idea of rusticity behind.

There are a few different fixed menus to choose from at dinner, including tasting menus that go from 60 to 110 Euros. The a la carte menu includes dishes from the last 30 years of the restaurant's history.

I chose to go at lunch which allows you to taste some of the best dishes without breaking the bank. For 20 Euros you get two dishes of your choice.

Before I had even ordered I received three little 'benvenuti'. A little mouse of licorice powder and hazlenuts with a bon bon of sardine in saor. And then came another 'bon bon' this time of pears, prosecco and raspberries, served on a chilled bed of crystals. And then came one of their signature dishes: Cipolla rossa di Tropea di zucchero soffiato ripiena di formaggio di capra fresco e cipolla caramellata. This was a spun sugar 'red onion' filled with goat cheese and caramelized onion. Delicate and fun to eat, it is served on it's own special blown glass bowl. A lot of drama, and artfully presented.

Pasta was a plate full of delicate half moon shaped tortelli stuffed with pumpkin. Slightly sweet, they were bathed in sage butter with a sprinkling of grated cheese.

## ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

## ADDRESS

 [Ripa di Porta Ticinese 55. Milano](#)

## COST

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## SOCIAL MEDIA

 <https://www.facebook.com/alpont.deferr/> <https://twitter.com/FerrPont>

## GALLERY





MILAN

+39.02.655.5741



## Antica Trattoria della Pesa

<http://www.anticatrattoriadellapesa.com>



Old World Restaurant

Mon-Sat Lunch & Dinner



### ABOUT

One of the very first things I ever ate in Milan - close to two decades ago - was a plate of riso al salto at one of Milan's most historic trattorias. I thought it was the best thing I had ever put in my mouth. Even though much has changed in the last two decades - new openings, creative cuisine, ethnic and foreign influences - the riso al salto at Antica Trattoria della Pesa remains one of my favorite dishes in town.

While 80% of my fondness for this dish has to do with the dish itself I admit that at least 20% of my love is due to the setting. It is old world charm defined. White curtains make the interior mysterious from the outside and diffuse the light inside. Marble floors, well-used antique furniture, starched white tablecloths, gleaming silver. And the waiters. Professional, black aproned waiters.

Lunch is my favorite time since I'm a sucker for the light falling on teapots full of flowers. Even when the sky is grey and dark outside, everything here seems crisply white and bright.

Riso al salto is something that is 100% Milanese. It is made with leftover risotto alla milanese, made the day before. The rice is then put in a small pan, with plenty of butter and made into a kind of pancake, becoming crispy on the outside. In other words it's the best part of the pot when you make risotto, the crispy, toasted, buttery bits that get stuck to the bottom of the pan. I've had it other places and while it's usually never badly done, at Antica Trattoria della Pesa it is the best I've ever had.

### ADDITIONAL INFORMATION

Restaurant, Open Monday

### ADDRESS

 [Viale Pasubio 10, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/pages/Antica-Trattoria-Della-Pesa/106017126128714>

### GALLERY



MILAN

+39.02.45.49.4698



## Artico Gelateria Tradizionale

<https://www.articogelateria.com/en/>



Artisinal Gelato

Daily 12-11:30pm.



### ABOUT

This gelato shop is one of the newest arrivals in Milan. Traditional meets innovation in Maruzio Poloni's flavors. He is well known for his array of chocolate flavors, which often play between sweet and salty with the background bitterness of the chocolate itself. His fruit flavors, all seasonal, are zinged up with spices and fresh herbs.

### ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

### ADDRESS

[Via Luigi Porro Lambertenghi 15, Milano](#)

### COST

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### SOCIAL MEDIA

<https://www.facebook.com/Articogelateria/>

<https://twitter.com/ArticoGelateria>

### GALLERY



MILAN

+39.02.481.7892



## Baita del Formaggio

<http://www.labaitadelformaggio.it>



Best Cheese In Milan

Daily, 8:30am-10pm



### ABOUT

What's better than a good cheese store? A cheese store that has tables where you can eat.

Il Baita del Formaggio has long been one of the most respected cheese stores in Milan, with over 300 types of cheeses for sale. They have recently expanded to include a restaurant which is actually a covered terrace outside. The rustic wooden tables are much sought after for aperitivo time, when regulars share a bottle of wine with a heaping platter of cheeses and cured meats. The speciality of the store are their 'creme', pots of dangerously rich cheese spreads. The most famous is the mixture of gorgonzola and champagne, Bollcreme, which you can spread on the home baked flat breads or just spoon directly into your mouth (it's that good).

The standard cheese plates feature their well known flavored Gouda's - with sun dried tomatoes , pesto and hot chili peppers. But with over 300 amazing cheeses to choose from, the better choice is to hand pick your own selection.

### ADDITIONAL INFORMATION

Food Stores, Restaurant, Drinks, Open Monday, Open Sunday

### ADDRESS

 [Via V. Foppa 5, Milano](#)

### COST

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### GALLERY





# Bianco Latte

<http://www.biancolatte.it/en/home>

Bistro And Breakfast

Daily, 7:30am-Midnight. Mon closes at 8



## ABOUT

Unlike many other Italian cities, Milan is full of great places to have breakfast. And when I say breakfast, I don't mean standing up at a counter while you down your thimble full of strong espresso with a cornetto chaser (although that has its charms too.) I'm talking about the kind of place where you can stop by in the morning and linger a bit over your cappuccino, while reading the daily news and nibbling on something a bit more substantial if you want.

Even though Bianco Latte is open all day long, and serves both lunch and dinner, I love it for breakfast. It's the perfect place to meet a friend or even have an early morning meeting. Or, as I often do, just be by myself while I indulge in thick slices of toasted brioche before starting a busy day.

The theme here is purity. The food is all prepared without additives and even the decor - all blindingly white - exudes a serene sense of pure.

Located just a few blocks down from Piazza della Repubblica, the many rooms offer something for everyone. If you don't feel like sitting down, just grab your coffee and pastry and hang out in the front room near the bar and pastry cases. If you want to take it easier, head to the back, and don't miss the large dining room to the right which are brightly lit by large windows over looking a courtyard.

Breakfast includes a choice of pastries (all house made) or, my favorite: thick slices of brioche toast served with little pots of butter and jam. They also have fruit, yogurt and fresh juices.

Soups and sandwiches make it a perfect lunch stop, and they also have a full menu at dinner.

Don't miss the gift shop, full of very bright and nicely designed things for the house as well as teas, chocolates, mugs, teapots, candles and jewelry.

## ADDITIONAL INFORMATION

Bakery, Restaurant, Coffee, Open Sunday, Open Monday

## ADDRESS

[Via Filippo Turati 30, Milano](#)

## COST

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## SOCIAL MEDIA

<https://www.facebook.com/BIANCOLATTE-47530962443/>

## GALLERY







# Bistrot della Pesa

<http://www.alessandroristorante.com/citta.htm>

Traditional Osteria

Mon-Sat Lunch &amp; Dinner



## ABOUT

If you can't secure a reservation at the historic restaurant Antica Trattoria della Pesa, don't worry. You can always head next door, to Bistrot della Pesa. Instead of simply expanding, the original restaurant the owners decided to keep the new spaces distinct and separate. Although the Bistro, and the Cafe, flank the original space, and even share the same kitchen, they are distinct and owned by different members of the same family.

While the newer spaces don't have the patina of the original, they are still charming. The food is also just as good (remember, same kitchen) and with the added benefit of being a few euros cheaper.

## ADDITIONAL INFORMATION

Restaurant, Open Monday

## ADDRESS

 [Via Pietro Maroncelli 1, Milano](#)

## COST

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## GALLERY





# Bjork

Swedish Bistro

<http://bjork.it/bjork-milano/?lang=en>

Daily Lunch and Dinner. Mon dinner only



## ABOUT

I never suspected that one of my favorite restaurants in Milan would be a Swedish Bistrot. But there you have it, Milan is full of surprises and contradictions. Bjork actually started out in Aosta, in 2012, where two Italians turned their love and passion for all things Nordic into a small Brasserie. So successful was this venture, that they opened in branch in Milan. First as a small store and take out, and now as a full fledged restaurant.

The design is quirky, stylish, warm and inviting. The front section is dedicated to the take out area, with a glassed in counter full of toasts, or smørrebrød, topped with things like gravad lox, herring shrimp, carviar and other nordic salads.

A door leads to the back room where there are a few tables for two, plus the main seating area of the restaurant which is a U-shaped counter. Here, in addition to serving smørrebrød they venture into excellent renditions of new Nordic cuisine. The evening I was there I started out with a Spritz Nordico: a vintage tumbler full of prosecco, St. Germain, lime zest and garnished with a half dozen lingonberries. It went perfectly with my starters: two mini smørrebrøds, one topped with marinated salmon and the other with pink, plump shrimp. The small bites continued a perfect piece of 2 year old marinated herring served atop boiled potatoes and topped with sour cream, chives and marinated red onions.

My main course came to me dramatically: a smoke filled glass cloche hid what was on the plate. As the waiter removed it, the rich vapors disseminated into the air as my dish was revealed. Tartar of venison, served on a pool of smoked mayonnaise with slow cooked jerusalem artichokes and crispy fried leeks. The venison tartar was dark crimson, rich and paired perfectly with the over all smokiness of the dish.

## ADDITIONAL INFORMATION

Restaurant, Open Monday, Open Sunday

## ADDRESS

[Via Panfilo Castaldi 20, Milano](#)

## COST

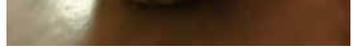
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## SOCIAL MEDIA

<https://www.facebook.com/BjorkSwedishBrasserie> <https://twitter.com/bjorkbrasserie>

## GALLERY





MILAN

+39.02.398.11750



## California

<http://www.californiabakery.it/locations/#!/corso-garibaldi>



American Style Food And Pastries

Daily, 8am-Midnight. Sat-Sun opens at 9



### ABOUT

Sometimes you just want a brownie. Or a muffin. Or pancakes. Luckily for the last 20 years that hasn't been a problem in Milan. In 1995 California opened its first location in Corso Concordia, serving such exotic fare as carrot cake and chocolate chip cookies.

So welcoming have been the Milanese that California now has 7 locations in the city as well as a little truck you can follow on twitter. All of the locations are different, but have one thing in common: a cozy welcome and a place to sit down and relax over well made American style pastries.

Breakfast offerings, besides the pastries, include yoghurt and granola as well as eggs, French toast and pancakes. Lunch and dinner see burgers (of course) as well as the kind of big salads that are hard to find in Italy. Miraculously they also have bagels (a rare bird in Italy) served all day long.

### ADDITIONAL INFORMATION

Coffee, Restaurant, Open Sunday, Open Monday

### ADDRESS

 [Corso Garibaldi 89, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/californiabakery>

 [https://twitter.com/california\\_bee](https://twitter.com/california_bee)

### GALLERY



MILAN

+39.02.398.11750



## California

<http://www.californiabakery.it/locations/#!viale-premuda>



American Style Food And Pastries

Daily, 8am-Midnight. Sat-Sun opens at 9



### ABOUT

Sometimes you just want a brownie. Or a muffin. Or pancakes. Luckily for the last 20 years that hasn't been a problem in Milan. In 1995 California opened its first location in Corso Concordia, serving such exotic fare as carrot cake and chocolate chip cookies.

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This is the chain's original store, and full of charm and history.

### ADDITIONAL INFORMATION

Coffee, Open Sunday, Open Monday

### ADDRESS

 [Viale Premuda 44, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/californiabakery>

 [https://twitter.com/california\\_bee](https://twitter.com/california_bee)

### GALLERY



# Caminadella Dolci

<http://www.caminadelladolci.it> 

Cute Bakery

Mon-Sat 9-7 

## ABOUT

I thought I had totally screwed up again. Or at least my google map was wiggling out. I walked up and down Via Caminadella several times, and no where did I see a bakery. The street is not that long so I just figured the place must have gone out of business. But as I was standing on the sidewalk, between a wine store and a sports store, I remembered reading that Caminadella Dolce was located in a courtyard. And that's when I finally spotted the almost too tastefully understated sign hanging above the buzzers next to a closed gate.

I rang what I figured was the right bell, not hoping for much, and was immediately let in.

Twinkling fairy lights led me across a typical Milanese courtyard to the warm, inviting space at the far end. It's hard to describe this place adequately, and even more difficult to photograph it. It's as if your stylish grandma opened a place just for you and your friends, so that you could hang out and eat delicious cakes and while away the afternoon.

The former artisan workshop is mostly given over to a glassed in kitchen where Elena Risi works her magic. After years of running her own restaurant, she 'retired' to dedicate her time to crafting old fashioned desserts, cakes and cookies. Using only natural and organic ingredients, they are both sophisticated and homey at the same time.

Besides pastries they also have a selection of home made jams and bake for the nearby Centro Botanico.

## ADDITIONAL INFORMATION

Bakery, Open Monday

## ADDRESS

 [via Caminadella 23, Milano](#)

## COST

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## SOCIAL MEDIA

 <https://www.facebook.com/caminadelladolcimilano/>

## GALLERY



MILAN

+39.02.331.5249



## Cantine Isola

<http://www.cantineisola.com/it/>



Wine Bar

Tues-Sun, 10am-10pm



### ABOUT

Cantine Isola is a Milanese institution. This wine store dates back about 100 years, and the current owners have been running things for the last 20. Even though the location, in the out of the way Isola neighborhood, is less than trendy, it's worth the trek if you are serious about your wine.

The shelves groan with the burden of one of the most interesting and important collections in Milan. In addition to the bottles, have a look at the signs and notices hanging all over the place. You'll see an ever changing rotation of wines by the glass, (including, always, some hard to find gems) as well as available vertical selections going back decades.

The space is small, cramped and not what you'd expect for opening important bottles. But, whatever. Customers gladly put up with this, and is in fact part of the charm. Since the street, Via Paolo Sarpi, became pedestrian, you can hang out outside, or at one of the tables on the sidewalk.

### ADDITIONAL INFORMATION

Wine, Outdoor Seating, Open Sunday

### ADDRESS

 [Via Paolo Sarpi 30, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/CantineIsola/>

### GALLERY



MILAN

+39.02.7202.3525



## Centro Botanico

<http://centrobotanico.org>



Organic Groceries And Cafe

Mon-Sat 10-7:45; Sun 3-7:30.



### ABOUT

Centro Botanico is an institution in Milan. It was opened in 1972, by the fashion designer Naj Oleari, and was the first organic store in Italy. The large new store on Via Cesare Correnti a well stocked sort of organic concept store where you can find just about everything from produce, to dry goods, to beauty products to natural clothes. They even have an entire section dedicated to homeopathy with a dedicated staff.

The natural wooden shelving and calm vibe makes it a place you want to hang out in. And you can. In the back there is a small cafe that serves both vegetarian and vegan dishes at lunch time.

### ADDITIONAL INFORMATION

Food Stores, Restaurant, Open Sunday, Open Monday

### ADDRESS

 [Via Cesare Correnti 10, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/CentroBotanico/>

### GALLERY



## Cova

<https://www.pasticceriacova.com/> 

Pastries And Tea Room

Mon-Sat 7:45am-8:30pm. Sun 9:30am-7:30pm 

## ABOUT

Sometimes you need to treat yourself. Milan is full of old time pastry shops that have full fledged tea rooms where you can sit down and linger over a perfect cup of espresso and a fancy, fluffy, sugary confection. But the queen of them all is Cova. Located on the super ritzy shopping street of Montenapoleone, Cova has been treating well-heeled Milanese since 1817.

Originally located next to La Scala Opera House, it was the haunt of writers, actors and high society who would stop here both before and after a show. Unfortunately the original building was damaged during the bombings of 1943. The owners reopened in their new space in 1950.

Although the brand was recently bought by LVMH, the management and original owners remain in charge of daily operations and the old world feel is untouched.

What to order? Something sweet, for sure. Have a look at the pastries displayed at the front bar, or else just order a selection for the table. They will come on a lovely tiered platter that is worthy of the confections. If it's near Christmas time, don't miss their world famous panettone.

If you don't feel like spending extra for a seat in the tea room, just go to the front bar and stand. That's what most Milanese do.

Good to know: if you need to charge your phone, the far left table in the very back room has an outlet near it. This I know from experience.

## ADDITIONAL INFORMATION

Bakery, Coffee, Chocolates, Open Monday, Open Sunday

## ADDRESS

 [Via Montenapoleone 8, Milano](#)

## COST

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## SOCIAL MEDIA

 <https://www.facebook.com/CovaMontenapoleone/> <https://twitter.com/pasticceriacova>

## GALLERY





MILAN

+39.02.805.6857



## Da Claudio

<http://www.pescheriadaclaudio.it/>



Fish Store And Restuarant

Mon: 11-3:30; 4:30-10. Tues-Fri: 9:30-3:30; 4:30-10; Sat 9:30-10.



### ABOUT

Under different names this fish store has been providing the people of Milan with fresh fish since 1800. The historic store, which used to be located on a smaller street nearby, was one of the first to start offering their clients a chance to eat seafood right in the store. What began with oysters and champagne, is now a full fledged restaurant.

The new space, located on Via Cusani, is bright and full of light. And full of fish, of course. While you can still buy fish at one end of the store, the bulk of the space is taken up by tables where you can eat lunch or dinner. Most of the items are on display. There is always a selection of seafood salads, but also various tartares, sushi and sashimi. You can either order a mixed plate for 14 Euros, or else choose your own, for 25. They also have a hot dish every day, as well as stewed lobster and octopus (alla catalana). And oysters. Always lots of oysters.

While the ground floor is a buffet, upstairs is a true restaurant, with a fuller menu (and higher prices )

### ADDITIONAL INFORMATION

Food Stores, Restaurant, Open Monday

### ADDRESS

 [Via Cusani 1, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/pages/Pescheria-da-Claudio/436054353145485>

### GALLERY





# Daide Longoni Bakery



Best Bread In Milan

Daily, 7:30am-10pm. Sun closes at 1:30pm, Mon closes at 3pm



## ABOUT

This is not just one of the best bakeries in Milan, it's one of the best bakeries in Italy. Davide Longoni has dedicated his career to everything having to do with creating a perfect loaf. From searching out (and even growing his own) grains to making sure they are ground on stone mills, every loaf is a work of art.

His baked goods are almost always whole grain and use natural yeasts and slow rising. He offers not just bread, but an array of pizze, focaccia, sandwiches, cakes and sweets. The small garden is the perfect place to enjoy an aperitivo.

## ADDITIONAL INFORMATION

Restaurant, Drinks, Open Sunday, Open Monday

## ADDRESS

[Via Tiraboschi 19, Milano](#)

## COST

\$\$\$

## SOCIAL MEDIA

<https://www.facebook.com/davidelongonipanificio/>

## GALLERY



## ABOUT

This small chain of stores in Milan (there are three) specialize in goodies from the Alto Adige. If you don't know the region, or the food, think Switzerland meets Italy, by way of Austria. Lots of studel and Linzer Torte, but also saurkraut, sausages and knoedel. They always have fresh pretzels, and their selection of dairy goods has a wide assortment of rich and creamy yogurts.

They've recently opened a restaurant, on Via Casati that brings mountain chalet dining to Milan.

## ADDITIONAL INFORMATION

Food Stores, Open Sunday, Open Monday

## ADDRESS

 [Piazza Santa Maria Beltrade 2, Milano](#)

## COST

\$\$\$

## GALLERY



MILAN

+39.02.8909.2201



## Di Viola di Liquirizia

<http://www.di-viole-di-liquirizia.it>



Cupcakes & Pastries

Tues-Sun, 10am-7:30pm



### ABOUT

This adorable, pocket sized pastry shop is located in the Brera neighborhood, along a equally adorable cobblestoned street. It's not your normal Milanese pastries, but scrumptious Americanized creations like cupcakes, cheese cake and brownies. You can stop by any time of the day, for a slice of cake or and a cup of tea (of which they have a huge choice) .There are also a half dozen tables outside.

### ADDITIONAL INFORMATION

Bakery, Outdoor Seating, Open Sunday, Open Monday

### ADDRESS

 [Via Madonnina 10, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/Di-Viole-di-Liquirizia-247574738592763/>

### GALLERY



MILAN

+39.02.760.15176 

Eat's

<http://www.eatstore.it> 

Gourmet Grocery Store & Cafe

Daily 10-8:30pm. 

## ABOUT

How many fancy gourmet food stores can one city support? When it comes to Milan, there seems to be no limit. Eat's opened a few years ago, just a few steps from the Duomo and in the same building that houses the five star Excelsior Milano Hotel. There's a bit of everything here, and luxury is key. Cafe, bistro, enoteca and above all store.

The store itself is gorgeous. Sleek white shelving, spot lit with wide open aisles. The bistro is on the upper level, while the downstairs has counters dedicated to cheese, meat, bread and fruit. The strong point here is their prepared foods, which you can eat here, at counters, or take away.

It's also a good place to stock up on well known artisanal brands such as Cavallieri pasta, de Bondt chocolate and cheeses from all over Europe.

## ADDITIONAL INFORMATION

Food Stores, Restaurant, Open Sunday, Open Monday

## ADDRESS

 [Galleria del Corso 4, Milano](#)

## COST

\$\$\$

## SOCIAL MEDIA

 <https://www.facebook.com/Eats-412168048883687/>

 <https://twitter.com/eatstore>

## GALLERY



MILAN

+39.02.494.97301



## Eataly Smeraldo

[https://www.eataly.net/it\\_en/shops/milan-smeraldo](https://www.eataly.net/it_en/shops/milan-smeraldo)



Food Emporium

Daily, 8:30am- Midnight.



### ABOUT

If you are looking for one-stop shopping for Italian artisanal food, then Eataly is hard to beat. What started out as one store in Torino now has branches from Chicago to Tokyo. The Milan branch though, is one of my favorites. Located in a disused theater, the multi story space is filled with light and feels like some sort of food-based amusement park. But one with barolo wine and freshly made mozzarella.

Like all Eatalys this one is a mix of both stores and places to eat. About a dozen restaurants means you can usually find something to eat any time of the day, from breakfast through late evening drinks. One plus of the Milan Eataly is that they've kept the centrally located stage from its days as a theater, so you are very likely to find live music as well. (I told you it was a bit amusement parky).

### ADDITIONAL INFORMATION

Food Stores, Restaurant, Open Sunday, Open Monday, Coffee, Gelato

### ADDRESS

 [Piazza XXV Aprile, 10 - Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/eatalysmeraldo/>  
 <https://twitter.com/EatalySmeraldo>

### GALLERY





## Erba Brusca

[http://www.erbabrusca.it/erba\\_brusca.html](http://www.erbabrusca.it/erba_brusca.html)

Country Setting In Garden

Wed-Sun, Lunch &amp; Dinner



### ABOUT

Located south of the Navigli area, just outside the city limits, I'd been wanting to go to Erba Brusca for years, but just couldn't get my act together to get out there. It's not that far, but either a taxi ride or long walk (or someone with a car?) is part of the equation.

But recently a day in the country was what I was aching for.

Erba Brusca opened about 10 years ago, and bills itself as 'orto + cucina': vegetable garden + kitchen. And in fact the possibility of dining in the midst of a cabbage patch was what I was hungry for. The two story building is located along the Alzaia Naviglio Pavese and once through the book lined front room (which must be very cozy all winter long) the building opens out onto a covered pergola which gives way to a riotous garden full of herbs, flowers, birds and vegetables.

The menu, over seen by Alice Delcourt, is rigorously seasonal, and the tastes and colors are directly influenced by the herbs and tones directly outside her kitchen window.

The day we visited was tinged pinkish purple, in the garden and on the plate. I started with a beet risotto - whose bright color was flecked with parsley, chives and coriander from the garden, offset by a swirl of tangy yogurt. Even our chicken liver crostini were topped with a riot of purple cabbage salad.

### ADDITIONAL INFORMATION

Restaurant, Outdoor Seating

### ADDRESS

[Alzaia Naviglio Pavese 286, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

<https://facebook.com/pages/Erba-Brusca/220131818001799> <https://twitter.com/ortoconcucina>

### GALLERY





MILAN

+39.02.551.94448



## Ernst Knam

<http://www.eknam.com>



Best Chocolates And Pastries

Tues-Sat, 10-1 & 4-8. Mon only afternoon, Sun only morning



### ABOUT

The pastry chef Ernst Knam is a bit of a star. Not just in the kitchen, but on TV as well. But you don't have to be a fan of his cooking show, *The King of Chocolate*, to become a total addict to his exquisite creations.

The day I went I arrived about 10 minutes before the shop was scheduled to reopen in the afternoon. There was already a line of a dozen people, patiently waiting in the frigid rain, for a chance to buy one of his confections.

His creative and delicious cakes and cookies fill the glass cases. Chocolate is a star, with tarts small and large on display. The real show stealer, though, are his small log shaped pralines. Row after row of brightly colored, tube shaped, chocolates fill an entire vitrine. Flavors run from the expected - coffee, mint, cassis, etc - to the truly exotic - black pepper and speck; capers and lemon; rosemary and my favorite basil and dried tomato.

The pralines, made daily, are worth a trip. You can buy a few to eat by yourself or, if you're feeling generous, a box full makes an incredibly generous gift.

### ADDITIONAL INFORMATION

Chocolates, Bakery, Open Sunday, Open Monday

### ADDRESS

 [Via A. Anfossi 10, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/ErnstKnam/>

 <https://twitter.com/ErnstKnam>

### GALLERY



MILAN

+39.02.290.14390



## Fioraio Bianchi Cafe

<http://www.fioraiobianchicaffe.it/?lang=en>



Flower Shop And Restaurant

Mon-Sat 8am-Midnight.



### ABOUT

Fioraio Bianchi is a Milanese institution. It has been a unique source of beautiful floral arrangements for over 40 years. Yes, I said flower arrangements. But don't worry, it's also a bistrot.

How did that happen? As the original owner was thinking of retiring a dedicated fan decided to take things into his own hands before yet another piece of old world Milan was lost to progress. Realizing that he probably couldn't survive as a florist alone, he decided to keep the original feeling and purpose, but also make it a place you could eat. And it turns out to be a charming and inventive idea that works.

The two rooms are delightfully patinated, the mottled, semi crumbling walls forming the perfect backdrop for dramatic floral arrangements. Tables are scattered throughout, and in addition to lunch and dinner, there are drinks and coffee pretty much all day long.

And if you need a flower arrangement? They do that too.

### ADDITIONAL INFORMATION

Restaurant, Coffee, Drinks, Open Monday

### ADDRESS

 [Via Montebello 7, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/fioraiobianchicaffe>

### GALLERY



MILAN

+39.02.864.648.33 

## Galli

<http://www.giovanigalli.com/> 

Old Fashioned Candies

Mon-Sat: 8:30-8pm; Sun: 9-1:30pm 

### ABOUT

It's somehow very comforting to think there are still places where ladies in white caps sit at tables hand dipping and wrapping chocolates and that there are still stores where you know you will always be able to find candied violets.

Although I'm not sure about the ladies in white hats, when I want to pick up a bag full of candied violets or rose petals, I head for Galli. In business since 1911, they are still producing confections (because there is no other words that better describe these delicacies) that shine, glisten and make you think a horse and carriage should be waiting outside to take you home.

While I indulge in seasonal treats like candied chestnuts in the winter, there is one thing I can count on all year long: the beautiful, jewel-hued fruit gelées. Coated in crystalline sugar, the chewy, sweet/sour candies come in all the colors of the rainbow. My favorite are the bright orange mandarin. I get an old fashioned paper bag full of them, and gobble them up all myself.

### ADDITIONAL INFORMATION

Chocolates, Bakery, Open Monday, Open Sunday

### ADDRESS

 [Via Victor Hugo 2, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/giovanigalli1911>

### GALLERY



MILAN

+39.02.5463.245 

## Gelateria di Alberto Marchetti

<http://www.albertomarchetti.it/> 

Best Gelato In Milan

Daily, 12-10pm 

### ABOUT

Many people consider Alberto Marchetti to be one of the best gelato makers in Italy. Based in Torino and Alassio, he opened an outpost in Milan in 2014.

This master gelato maker sticks closely to tradition, but his insistence on freshly prepared gelato with only the very best ingredients makes it stand out. You'll find classics like chocolate, hazelnut and pistachio but try some of his inventions like his extra dark chocolate sorbetto made without any milk. Another inventive flavor is his Farina Bona, a mixture of mozzarella made with toasted polenta flour.

### ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

### ADDRESS

 [Via Montenero 73, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/AlbertoMarchettiGelaterie/>

### GALLERY



MILAN

+39.02.670.2751 

## Gelateria Paganelli



Old Fashioned Gelateria

Mon-Sat, 11-11. 

### ABOUT

Paganelli is a Milanese institution. You'll find expertly made gelati in their elegant corner shop. In addition to traditional flavors try their house crema, slightly flavored with citrus. They are also well known for their wine flavored sorbets.

### ADDITIONAL INFORMATION

Gelato, Open Monday

### ADDRESS

 [Via Adda 3, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/Gelateria-Paganelli-196886880490693/>

### GALLERY



MILAN

## Gelato Giusto

+39.02 29510284 

<http://gelatogiusto.it> 

Daily, 12-8:30pm 

### ABOUT

This pocket sized gelateria defines itself as 'high pastry' gelato. This means that Vittoria, the young chef behind the creative flavors brings her experience in the kitchen to bare on her creations. You'll only find a few flavors daily, but rest assured they are rigorously seasonal and whimsically creative. Herbs, spices, fruits and nuts are paired with cheese, chocolate, honey and other deliciousness.

### ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

### ADDRESS

 [Via San Gregorio, 17, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/gelatogiustomi/>

 <https://twitter.com/gelatogiusto>

### GALLERY



Latteria 

Old Fashioned Trattoria

Mon-Fri Lunch & Dinner 

## ABOUT

When you're in Milan you can't help but realize that this is a chic town. But the levels of chic can be deceptive. Of course there is the whole fashion thing, and even the taxi drivers have a certain sense of style that you would never see in Rome. But then there is another side to chic, one that's not so obvious and that lies just below the surface. When I was in Milan recently talking to a transplanted Florentine he was trying to explain this concept to me, in terms that I could understand: restaurants. "You've got restaurants like Cracco and Breton," he said, citing Michelin starred places that garner a lot of attention, "But those aren't the truly chic places. The chic places are the ones you'd never suspect. Like the Latteria."

I've known the Latteria for years. The owners Arturo and Maria have been cooking up the same hearty, dignified simple food for the last few decades. The interiors couldn't be simpler, nor the food. And that, evidently, is where the chic factor lies. "You've got to be pretty sure of yourself, and make a conscious decision, to decide that this is the type of place you want to be. It's the complete lack of pretention that defines this kind of chic."

Well, the Latteria couldn't be simpler. And that is in fact what has always appealed to me. I recently stopped by and even though I was there too early, Arturo, the owner, invited me in, and insisted I sit down with him for a bowl of minestrone. "It's a kind of ribolitta" he explained, crumbling bits of bread directly into the broth. If this is Milanese chic, then I'm all for it.

The menu changes everyday, depending on what Arturo finds in the market and what he feels like cooking. They don't take reservations, and you are expected to take your leave once you finish eating, to make room for the next person

## NO CREDIT CARDS

## ADDITIONAL INFORMATION

Restaurant, Open Monday

## ADDRESS

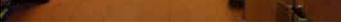
 [Via San Marco 24, Milano](#)

## COST

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## GALLERY





## ABOUT

You can't miss Luini. Just look for the long line of people. And pigeons. The people are waiting patiently for a freshly fried panzerotto. And the pigeons? They are dining on the street full of crumbs left behind.

If anyone had told me I'd be waiting in line for a panzerotto on a cold winter's day in Milan, I would have thought they were crazy. Panzerotti, deep fried, mozzarella-stuffed dough, is a type of street food that comes from Puglia, in the south of Italy. I go to Puglia regularly (my husband is from Bari) and so know a thing or two about panzerotti. And one thing I've learned over the years, is that if it's not from Puglia, it's probably going to disappoint.

But so great was the fame of this small fry shop behind the Duomo, that I felt it my duty to check it out. It turns out to be pretty darn good. The dough is, perhaps, a bit thicker than I'm used to in the south, and also a tad sweeter. But those are only differences, and do not detract from what was, I can honestly say, a really good panzerotto.

Over the years the fame of this place has gotten a bit out of control. They even have a bouncer in a suit managing crowds. But I stopped by on a week day, at 3pm, and there really wasn't much of a line (if you don't count the pigeons)

What do order: stick to the classic, a panzerotto filled with mozzarella and cheese.

## ADDITIONAL INFORMATION

Restaurant, Street Food / Snacks, Open Monday

## ADDRESS

 [Via Santa Radegonda 16, Milano](#)

## COST

\$\$\$

## SOCIAL MEDIA

 <https://www.facebook.com/PanificioLuini>

## GALLERY



MILAN

+39.02.3956.2875



## Mag Cafe



Hipster Cocktail Bar And Cafe

Daily, 7:3am-1:30am



### ABOUT

There are so many reasons to stop by Mag Cafe, not least of which it's just about the coziest most comfortable place to hang out in. Overstuffed armchairs, lots of tables and stools, and a large antique bar make this a place that feels like it's been a part of Milan for decades, rather than just a recent arrival.

Even though I like it here late afternoon, for a well made coffee, it's much better known for some of the most perfectly crafted cocktails in town. The shelves behind the bar are filled with every spirit known to man, while the rest of the counter the jars are filled with other ingredients, including home brewed bitters, that go into their vintage glasses.

Although it's not a restaurant, there is always something delicious to eat. The regular menu has a salad, soup and some sandwiches while the hot dishes change daily. Their grilled cheese Toast is the perfect nibble between cocktails.

### ADDITIONAL INFORMATION

Drinks, Restaurant, Open Sunday, Open Monday

### ADDRESS

 [Ripa di Porta Ticinese 43, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/Mag-Cafè-174984759255152/>

### GALLERY



MILAN

+39.02.862.770 

## Marchesi

<https://www.pasticceriamarchesi.com/en.html> 

Old Fashioned Pastry Shop

Tues-Sat 7:30am-8pm. Sun: 8:30am-1pm 

### ABOUT

Thank god some things never change. Actually, in the case of Pasticceria Marchesi, a pastry shop founded in 1824, you can thank Miuccia Prada. In the face of a changing landscape in Milan, Prada recently bought one of the city's treasures to help preserve this slice of Milan history.

The small corner store retains all of its original old world charm. The original windows display cakes and pastries, while the interior is divided into two spaces. Join Milanese for a standing breakfast at the bar. Grab your pastry from the small case near the cash register, and order yourself a perfect cappuccino or espresso.

A squadron of ladies dressed in pale green dress coats keep the cases at the other end of the shop filled with pastries, chocolates and their famous pannetone.

### ADDITIONAL INFORMATION

Bakery, Open Sunday

### ADDRESS

 [Via Santa Maria alla Porta 11, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/pasticceriamarchesi/>

### GALLERY





# Mercato San Marco



Open Air Market

Monday and Thursday, 7:30-2



## ABOUT

This is not a farmer's market, nor is it the place to find good prices. It does, however, offer some of the highest quality produce in the city. Catering to the wealthy residents of the nearby Brera neighborhood the stands display not only the best of seasonal fruits and vegetables, but exotic produce as well, such as out-of-season cherries and berries. But you can also find beautiful local produce, like pumpkins sliced, bagged and ready to take home to cook.

Don't miss the roast chicken stand (it's hard to miss, it smells so good) that is a good place to buy not just chicken, but panzerotti and croquettes for a picnic lunch.

## ADDITIONAL INFORMATION

Markets, Open Monday

## ADDRESS

 [Via San Marco, Milano](#)

## COST

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## GALLERY



# N'Ombra de Vin

<http://www.nombradevin.it/pages/home1.html> 

Wine Bar And Bistrot

Daily 10am-2am 

## ABOUT

This atmospheric enoteca dates back to 1973, when the owner, Giacomo Cora quickly became known for offering high quality wines in an era when Italy was better known for quantity rather than quality. While it is still known for its cellar, Giacomo's son, Cristiano, has transformed the space into one of the most charming - and unique - places to drink in Milan.

Although you may be tempted to hang out on the street and be part of the scene that happens every evening, venture inside and downstairs. The cantina is a soaring, arched space held up by a half dozen massive stone columns that used to form part of the portico of the nearby church of San Marco. Wooden tables and chairs are scattered throughout, providing a relaxed and inviting setting.

While wine is the thing here, they also have an interesting bistrot kind of menu. There are things like foie gras and smoked salmon if you want that, but also Milanese standbys like Riso al Salto. While a lot of people go for their excellent Tartare di Fassone Piemontese, they also have a few delicious salads hearty enough to make a meal. One with poached egg and lardons, and another with grilled chevre. While these are definitely on the French side of things, the Insalata verde con zucca arrosto (green salad with roasted pumpkin) takes a favorite northern Italian ingredient and turns it into a unique salad.

## ADDITIONAL INFORMATION

Restaurant, Wine, Drinks, Open Sunday, Open Monday

## ADDRESS

 [Via San Marco 2, Milano](#)

## COST

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## SOCIAL MEDIA

 <https://www.facebook.com/Nombra-de-vin-513082965487871/>

## GALLERY



# Osteria del Treno

<http://osteriadeltreno.it> 

Slow Food Restaurant

Mon-Fri Lunch & Dinner, Sat dinner only 

## ABOUT

This old fashioned trattoria is located a few blocks from the central station and has been embracing the traditions of the city combined with the philosophy of Slow Food since it opened in 1989. With extreme attention to sourcing local ingredients, many of which are recognized by Slow Food Presidi, the Bissolotti family provides a warm welcome.

The dinner menu starts our with an amazing array of cured meats and cheeses, including mortandela della Val di Non, Capocollo di Martina Franca, Puzzone di Moena and cured goose from Jolanda de Colo'.

Seconds include hearty pastas like tagliatelle with cabbage and sausage, pappardelle with duck ragu and my favorite: tortelli alla bietole. The pasta stretched so thinly that it barely contains the mixture of swiss chard and ricotta within and dressed with a sauce of sage and chicken livers.

The second courses run the range of stick-to-your ribs Cassoela - full of sausage, boiled pig cheek and cabbage to roast hen stuffed with prunes and apples. It's also one of the few places I know that features snails as a regular item. Served in their own little cast iron pot, they are braised with a heaping quantity of swiss chard and toasted bread so that you can soak up every last bit of juice.

At lunch time during the week the menu is more limited, but the price is lower and appeals to office workers in the area who are looking for something filling, delicious, affordable and quick. While you can reserve for dinner, lunch is first come first serve. But the turnover is so quick, you can always get a table with little wait.

The courtyard in the back provides outdoor seating during the summer, and the huge 'Sala Liberty' is available for events.

## ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

## ADDRESS

 [Via San Gregorio 46, Milano](#)

## COST

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## SOCIAL MEDIA

 <https://www.facebook.com/osteriadeltreno/>

## GALLERY







## Osteria dell'Acquabella

<https://www.acquabella.it/site/eng/home.php>



Slow Food Restaurant

Tues-Fri Lunch & Dinner; Mon & Sat: Dinner only



### ABOUT

It's hard to find a more charming place than Osteria dell'Acquabella. Located in the Porta Romana neighborhood, this corner location is warm, cozy and inviting. Floor to ceiling windows let light flow onto the terracotta floors, exposed bricks and wood paneling. I had every intention of trying one of the dishes they are well known for: either riso al salto or ossobuco. But when I saw they had Casoeula on the menu, there was no turning back.

Although I'd heard about casoeula I'd never had a chance to try it. A Milanese variation on the French Casoulet, it's definitely a winter dish. And can I tell you how happy it made the owner? Here I was, an American woman, on her own, for lunch on a Wednesday. I'm sure he was thinking "oh, she's going to order a salad and then a half portion of bean soup" So when I said I'd take the casoeula, he did a double take. "Are you expecting someone else?" Nope. Just me. Thank you.

I can see why he was a bit worried. Casoeula is basically a huge plate of....meat. Like casoulet, it is a mixture of cuts: a pigs foot, a pork chop and three kinds of sausage. Cottechino, regular sausage and then something he explained was 'salsiccia di verza', cabbage sausage. It's a special, lean sausage that is used for this dish, because the other cuts (including a huge amount of pig skin) are so incredibly fatty. The thinking is that you eat that lean sausage along with the cabbage, which has absorbed much of the pork fat. And then, lest you miss out on any of the fatty, porky, cabbagey juices, there are two thick slices of grilled polenta to soak it up.

I admit, it was too much for me to get through alone. And if you do plan on ordering it, you might want to think about sharing. But I did manage for eat a bit of everything. Which definitely gave me strength to face the sleet and slush outside.

### ADDITIONAL INFORMATION

Restaurant, Open Monday

### ADDRESS

 [Via San Rocco 11, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/osteriadellacquabella/>

### GALLERY



MILAN

+39.02.2222.0034



## Panino Lab alla Ferramento

<http://www.paninolab.it/>



Gourmet Panini And Soup

Tues-Sat Lunch and Dinner. Mon & Sun Lunch only



### ABOUT

The name of this small place translates as Sandwich Lab at the Hardware Store. While it's definitely serving panini, the hardware part refers only the fact that the store here previously sold hammers and saws. Yet the new owners decided to keep the name, as well as some of the older tools as decoration, in their new venture serving exquisitely crafted panini.

If I lived in this neighborhood (actually if I lived in Milan) I would probably make it here at least once a week. Located at one of the crossroads of Via Tortona, this place makes killer sandwiches. Pairing high quality ingredients on perfect bread in creative ways is only the start. I enjoyed one of their most popular, the Emilia. Take artisinally made mortadella, place on bread and drizzle with pistachio pesto and a bit of truffle oil (the good, real kind).

If you aren't up for a panino or, for that matter, any kind of cured meat or cheese, don't worry. Panino Lab offers at least three daily soups. At least one is usually vegan and another vegetarian and all the ingredients are organic. My Crema di Carciofi and Farro was rich and creamy, filled with early artichokes from Sardinia.

Panino Lab is also open for business during the popular Milanese aperitivo hour. Cocktails are made and sandwiches available in bite sized portions. And on Tuesdays and Saturdays there is live music, Check their FB page for updates.

### ADDITIONAL INFORMATION

Restaurant, Street Food / Snacks, Open Sunday, Open Monday

### ADDRESS

[Via Montevideo 8, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

<https://www.facebook.com/PaninoLAB/>

### GALLERY



MILAN

+39.02.5519.0020



## Pastamadre

<http://www.pastamadremilano.it>



Home Made Pasta

Mon-Sat 12-3; 7-11. Sun 12-3



### ABOUT

Some of the best food I've had recently in Milano is at this totally unassuming and unpretentious little spot. Pastamadre is basically a restaurant, but is open all day long because they sell active yeast to bake with. Which in Italian is called Pasta Madre. Which explains the name.

And baking, especially sweets, is a big part of what they do, with cakes, muffins and tarts displayed in a big cabinet once you walk in. The space is all light wood, and the tables are on the small size, and close together. In all, the space feels more like a northern European caffetteria than a Milanese restaurant.

But if you have time, make it here for a real meal. During a recent visit I started out with a delicious starter of puntarelle and fried squid. The combination of the cool and crunchy puntarelle with the hot and crunchy/chewy breaded squid was a brilliant idea.

The pasta is all hand made in house, with a decidedly southern Italian bent. I ordered the chitarre with scallion pesto, shrimp and wild fennel. It was one of the best plates of pasta I had all week in Milan, with the dish full of plump, barely cooked shrimp brought together with the pasta in a rich, yet not overbearing, pesto of melting scallions.

### ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

### ADDRESS

 [Via Bernardino Corio 8, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/team.pastamadre>

### GALLERY



MILAN

+39.02.8940.9793



## Pasticceria Cucchi

<http://www.pasticceriacucchi.it>



Old Fashioned Cafe And Pastry

Tues-Sun 7am-10pm



### ABOUT

One of the great old fashioned pastry shops in Milan. The long case holds cakes, pastries and cookies. This is of course one of the great places to pick up your Christmas pannetone. But it's also one of my favorite stops for a highly civilized breakfast break at one of their tables, inside and out.

### ADDITIONAL INFORMATION

Bakery, Coffee, Outdoor Seating, Open Sunday

### ADDRESS

 [Corso Genova 01, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/pasticceriacucchi/>

 <https://twitter.com/cucchi1936>

### GALLERY



MILAN

+39.02.659.9498



## Pastificio Moscova

<https://www.anticopastificiomoscova.com>



Old Fashioned Takeaway And Catering

Mon-Sat 9-7:30



### ABOUT

Walking into Pastificio Moscova is like stepping back to another era. This small, elegant shop retains it's original wooden panelling from 1924. But the food too, speaks of another era.

As a pastificio they of course have freshly made pasta, that you can buy to take home to cook. Plump tortelli are displayed in the window, but inside you can also find passatelli, ridged ropes of bread based pasta ready to be added to broth to make an old fashioned speciality.

But what brings most people here are their prepared foods. Nothing light or fancy here, just old fashioned homey dishes that hark back at least a half century. Stuffed savory crepes covered in besciamella; veal meatballs sauteed in white wine; veal roast rolled around herbed egg stuffing; and platters of seasonal vegetables.

### ADDITIONAL INFORMATION

Food Stores, Open Monday

### ADDRESS

 [Via della Moscova 27, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/anticopastificiomoscova/>

### GALLERY



MILAN

+39.02.943.922.59



# Pavè

<https://www.pavemilano.com/en/>



Hip Bakery And Bistro

Tues-Fri: 8-8 ; Sat-Sun: 8:30-7



## ABOUT

Pave seems to be everyone's favorite place these days. Located near Porta Venezia, it's in theory just a bakery. But it's the kind of bakery you want to stop by all day long. The large airy open space is filled with cozy places to sit, including a long wooden table that feels more like you are in a friend's kitchen than a Milanese restaurant.

With breads and pastries being the main thing here, breakfast obviously is fantastic. Although the selection ranges wide, their most famous pastry is the Brioche 160. Weighing in at 160 grams the flaky buttery cornetti are arguably the best in town. I'm particularly fond of their raisin studded sticky bun.

The kitchen expands at lunch time to include salads, sandwiches and at least a couple of daily soups. All, of course, made with their excellent multi-grain, slow rise bread.

## ADDITIONAL INFORMATION

Bakery, Restaurant, Coffee, Open Sunday

## ADDRESS

 [Via Felice Casati 27 , Milano](#)

## COST

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## SOCIAL MEDIA

 <https://www.facebook.com/pavemilano>

 <https://twitter.com/pavemilano>

## GALLERY



## ABOUT

If you go to only one food store in Milan, make sure it is Peck. Walking through Peck is as much about looking as it is about eating. This high end, gourmet food emporium has been supplying well heeled Milanese with delicacies since 1883. What started out as a small shop specializing in 'german' style cured meats is now a sprawling store on three floors and features not only one of the city's best butchers, but counters dedicated to cheese, homemade pasta, pastries, and a wine cellar with over 3000 labels.

But for me, the great spectacle is always the prepared foods. It's a bit like stepping back in time, with huge heavy platters full of bygone dishes like insalata di nervetti (nerve salad), insalata russa (pickled vegetables in mayonnaise) and big fat prawns in salsa rosa, a pink tinged mayo concoction. My all time favorite though, is to ogle the displays of things in gelatin. Half lobsters, galatin of chicken, and whole chicken breasts are preserved in glistening, smooth and unbelievably shiny coats of gelatin. While I've never seen anyone else ever eat this kind of food, someone must, since they have a whole counter dedicated to it.

But don't worry, it's not all lobster tails and escargot. The shelves are full of products from some of the best food producers in Italy.

## ADDITIONAL INFORMATION

Food Stores, Coffee, Restaurant, Open Sunday, Open Monday

## ADDRESS

 [Via Spadari 9, Milano](#)

## COST

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## SOCIAL MEDIA

 <https://www.facebook.com/PeckMilano> [https://twitter.com/Peck\\_Milano](https://twitter.com/Peck_Milano)

## GALLERY





## Pescheria Spadari

<https://www.pescheriaspadari.eu/en-gb/home>

Fish Store And Restuarant

Lunch: Tues-Fri 12:30-2:30.



### ABOUT

Having an aperitivo or a meal in a fish store is a thing in Milan. There are at least a half dozen of these fish shops that set up tables at lunch time and transform the fish on ice to fish on plates.

Pescheria Spadari, selling fish to well-healed Milanese in the shadow of the Duomo since 1933, has been serving lunch for years now. The small menu changes daily (reflecting of course the catch of the day) and can be found on their Facebook page. They always have at least one pasta and a soup, as well as some sort of fried goodies. Their fishburger, made from a either salmon or swordfish, is a perennial favorite.

And then, of course, their's always oysters, opened to order. And sushi and other raw fish carpaccio.

You can either grab your plate and eat it standing up at the counters in the front of the store, or make your way to the back room, where a few stools allow for a slightly more leisurely pace. It's hard to beat the price though, with the freshest of fish for a meal for under 15 Euros.

### ADDITIONAL INFORMATION

Food Stores, Restaurant

### ADDRESS

[Via Spadari 4, Milano](#)

### COST

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### SOCIAL MEDIA

<https://www.facebook.com/prematapescheriaspadari/>

### GALLERY



MILAN

+39.02.290.60832 

## Princi

<http://www.princi.it/> 

Bakery & Food

Daily 7am-11pm 

### ABOUT

Although the mini Milanese chain Princi has a few locations all over town, the newly renovated location on Piazza XXV Aprile is the one that impresses. The chain, known for their high quality baked goods, has upped their game here. Not only do they provide their signature panini and sweets, but they also brought in Franco Pepe, the pizza guru as a consultant.

The space is modern and sleek, and includes a large covered terrace in the front that looks across the square towards Eataly. . This is a place that aims to please all day long. From breakfast through aperitivo and dinner.

In fact, Aperitivo time may be the perfect excuse to stop by here. The drinks menu is overseen by master mixologist Giancarlo Mancino.

Another plus: Princi is open almost all the time

### ADDITIONAL INFORMATION

Restaurant, Coffee, Bakery, Drinks, Open Sunday, Open Monday

### ADDRESS

 [Piazza XXV Aprile 5, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/PrinciMilano>

 [https://twitter.com/Princi\\_Milano](https://twitter.com/Princi_Milano)

### GALLERY



MILAN

+39.02.623.01



## Principe Bar

<http://www.dorchestercollection.com/en/milan/hotel-principe-di-savoia>



Luxurious Hotel Bar

Daily



### ABOUT

There's something incredibly grown up about drinking in a hotel cocktail bar. To me it always feels a bit 1940's and I think I'd be more comfortable wearing gloves or a hat or at least high heels. I think I may have watched too many Humphrey Bogart movies, but still, there is a sense of refinement and old world style that is somehow preserved in the bars at grand hotels.

And there is no grander hotel in Milan than the Principe di Savoia. It kind of gives a new meaning to the world luxury. And while you might not be staying in one of the suites upstairs, you can at least check in for a few hours of pampering downstairs at the Principe Bar.

With soaring ceiling, back lit bar and overstuffed velvet banquettes, the places oozes sophistication. While that would be enough as a backdrop to a classic Negroni or a glass of prosecco, they also do pitch perfect creative cocktails.

The evening I was there I had two of their specialties, which managed to use cupboard staples which is something I love. The Milanese Caipirina added saffron to the usual mix of cachaca and lime and the Passionate and Chili mixed chili powder with lemongrass and passion fruit. While there may be a lot of hipper, casual cocktail places around Milan these days, sometimes you just want a bit of pampering as your garnish.

### ADDITIONAL INFORMATION

Open Sunday, Open Monday, Drinks

### ADDRESS

 [Piazza della Repubblica 17, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://m.facebook.com/principedisavoia>

 <https://twitter.com/@PrincipeSavoia>

### GALLERY



MILAN

+39.02.8908.5189



## Quack

<http://www.quackitalia.com/>



Goose Galore

Tues-Sun 10am-11pm



### ABOUT

I love a good specialty store. The more specialized the better. And one that is called Quack? What's not to like?

Quack is a tiny store/restaurant not far from the Duomo that specializes in all things goose. Salami, ravioli, goose prosciutto (yes, that's a thing) and all sorts of other goodies.

While you can shop, and take things home with you, they also have a small dining room in the back.

The menu is mostly made of platters of their cured meat, but they also have a few warm dishes including roast leg of goose, grilled goose steak, goose burgers and even pizza with goose toppings. . And every day from Wednesday to Saturday, from 6:30 to 9, they host a rustic aperitivo: for the price of 14.50 Euros you can have a glass of wine or spumanti with a buffet of their products including goose of course, but also cheeses and vegetables from their far in the countryside.

In fact all of the products come directly from the family farm. If you can't make it to the store, they also have mail order

### ADDITIONAL INFORMATION

Food Stores, Restaurant, Drinks

### ADDRESS

 [Corso Bastioni di Porta Volta 9, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/quackitalia>

 [https://twitter.com/quack\\_italia](https://twitter.com/quack_italia)

### GALLERY



MILAN

+39.02.871.28855 

## Ratanà

<http://www.ratana.it/> 

Creative Milanese

Daily, Lunch & Dinner 

### ABOUT

Ratana is kind of shocking when you first see it. Not because its design is cutting edge modern. But precisely because it is not. Located in a stand alone little art nouveau building, it's direct neighbors rise around it, some of the most modern high rises in Milan's Porta Garibaldi neighborhood.

It's where chef Cesare Battisti takes on Milanese traditional cuisine, pairs it with the produce of Slow Food artisans and turns out one of the most interesting, gourmet menus in a relaxed and laid back environment.

To start out your meal, just do what everyone else does and order at least one portion of mondegghili (meatballs) for the table. Make sure you also order a portion of grissini, from the Edelweiss grissini factory in Milan.

Although known for one of the best risotto alla milanese in town (and many were ordering that along with his osso buco) I ventured into a bit more creative territory during my most recent visit. I started out with perfectly grilled radicchio di Treviso, topped with fonduta and toasted hazlenuts, the rich sauce tamed the bitter edge of the vegetables and paired to make the perfect rich, yet restrained, starter.

While seemingly everyone else in the restaurant was tucking into platefuls of ossobuco and risotto alla milanese, I instead ordered one of the day's specials, cod with arichokes and cecina, a type of chickpea pancake, served with a slightly lemony sauce.

### ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

### ADDRESS

 [Via de Castilla 28, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/RistoranteRatana/>

### GALLERY



MILAN

+39.02.890.96664 Via dell'Orso 2



## Refettorio Semplicitas

<http://www.refettoriomilano.it/>



Fixed Price

Mon-Fri 12-3; 7:30-11; Sat 12-3; 7:30 - 11:30; Sun 12:30 - 2:30. Mon-Sat

Simplicity

Aperitivo 6-8.



### ABOUT

The idea behind this restaurant was that workers in one of Milan's chicest neighborhoods needed a canteen where they could have a healthy, simple and fast lunch or dinner every day. And since this was Milan, it needed to be stylish as well. The Refettorio La Semplicitas is just that: a lunch place with a small, fixed menu where you can sit down in style and have a home cooked meal.

The space is minimal: white washed walls, arched ceiling and floor to ceiling windows looking over an enclosed courtyard that suffuse the room with light. Simple wooden chairs and tables are arrayed cafeteria style.

The menu of the day is displayed outside: There are always three first courses to choose from, and one second. You can opt for the Menu Primo for 13 Euros (only first course) the Menu Secondo 18.50 (only a second course) or a Menu Completo for 25 Euros (first and second). Each menu comes with a small antipasto, whole grain home made bread, water, wine, dessert and coffee.

You can check out the daily menu here. At dinner there is a bit more choice, and the menus cost 20, 28, 35 and 40 and always include a choice of fish. In addition there is also antipasto, vegetables, beans and soups from the buffet; wine, water, dessert and a selection of cheeses.

From 6-8pm there is an Aperitivo. For 10 Euros you can have a drink (wine, cocktail or beer) and a choice from the big buffet.

### ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

### ADDRESS

 [Via dell'Orso 2, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/pages/Ristorante-Il-Refettorio/202217273218569?rf=446876272012925>

### GALLERY



## Sugar

<http://www.sugarmilano.it/> 

Delicious Pastries &amp; Coffee

Mon-Sat 8am-8pm, Sun 8am - 6pm 

## ABOUT

If you're like me you dream of having a perfect buttery croissant for breakfast just about every morning. And if you're like me, you reign yourself in, and have fruit and yogurt, or maybe cereal or oatmeal. Or do you go the savory route? Eggs maybe?

But if you're like me, then every so often you go for broke, and let your indulgent side get the better of you. If, by chance, you happen to be in Milan then I've got the place for you. On a recent visit, on my way to the show at the Triennale, I made a point of stopping by Sugar. I'd been seeing mouthwatering photos of this place on my Instagram feed for a while and figured one blow out, buttery, sugary breakfast wasn't going to hurt anyone.

Sugar is the delicious new pastry shop in the leafy boulevard of Via Vincenzo Monti. The all white store is the perfect pristine backdrop for what has got to be the most beautiful displays of pastries in town. Since I was there for breakfast, I felt I had to succumb to one of their buttery brioches. It was hard to choose, but when I spotted the croissants filled with freshly made raspberry jam (!) that kind of made the decision for me. Flaky and oh-so-buttery, it was gone way too fast. Which is why I also ordered one of their pitch perfect tramezzini. Topped with a dollop of herbed cream cheese, I knew it would hold me over for the next few hours.

And the rest of those delicious pastries in the photos below? All filled with seasonal fruit and just about made me cry.

The place is darling, with two long counters inside as well as the large and shaded terrace outside. It's the perfect place to start your day, (they also have expertly made coffee) or stop by for a sandwich or two at lunch.

And now back to our regularly scheduled program. (i.a.k.a. oatmeal)

## ADDITIONAL INFORMATION

Coffee, Chocolates, Bakery, Open Sunday, Open Monday

## ADDRESS

 [Via Vincenzo Monti 26, Milano](#)

## COST

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## SOCIAL MEDIA

 <https://www.facebook.com/Sugar-pasticceria-467349896648487/>

## GALLERY





MILAN

+39.02.403.5907 

## Testina

<http://www.testina.eu/> 

Homey Trattoria

Daily, 12:00-2:30; 8-midnight. 

### ABOUT

Although this restaurant only opened in 2014, it comes with a well known track record. The owner and entire staff of the well known Pesa di Via Fantoni left that local and moved here. Mostly to be able to take advantage of a better location, which gets more foot traffic from surrounding offices during the day, but also is big enough to provide a large roomy dining room.

Red checked tablecloths, exposed brick walls, Thonet chairs and wine filled shelves make this a cozy, welcoming spot. The menu sticks closely to Milanese tradition. They always have some version of mondeghili, which are basically meatballs. The day I was there they were served as an antipasto, along with grilled peppers, with a pool of red wine reduction. Many of the tables were starting out with a huge platter of their famous cured meats, including their own house made mortadella served with gnocchi fritto (fried dough) and insalata russa.

I couldn't decide between the first courses, which included three types of risotto or a main. Luckily I didn't have to: I ordered their speciality, l'Ossobuco in gremolato con risotto giallo alla milanese. A huge portion of tender, slow cooked meat, atop a bed of perfectly cooked rice and covered in a slightly sweet gremolata of slow cooked onions and carrots.

Their tasting menu, which is four courses and costs 35 Euros, is a great deal. And they stick closely to the traditional weekly Milanese schedule by offering Bollito Misto (Mixed Boiled meats) on Tuesday; Busecca (Tripe) on Wednesday, Casoeula (Milanese version of cassoulet) on Thursday Evening and Sunday Lunch; and Fried Baccala on Friday.

If you are there during the week, don't miss their small store in front which sells many of the ingredients used in the restaurant, including meat, cured meats and cheeses.

### ADDITIONAL INFORMATION

Restaurant, Food Stores, Open Sunday, Open Monday

### ADDRESS

 [Via Abbadesse 19, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/TestinaMilano/>

 <https://twitter.com/LaPesaTrattoria>

### GALLERY







## Trattoria del Nuovo Macello

<http://www.trattoriadelnuovomacello.it/>



Cucina Creativa

Mon-Fri 12-2:15; 8-10:30 ; Sat dinner only



### ABOUT

Even though this place is called 'trattoria' and it's out along an empty street with a gas station for it's nearest neighbor, don't let the looks deceive you. This is a restaurant with a capitol R. While the interiors have remained comfortably traditional - with a long steel topped bar flanking the main room and original terazzo floors - the menu is creative and sophisticated.

The 'C'era una volta l'antipasto della casa' is a selection of some of their antipasti with many daily creations by the chef. The evening I was there it included Tartare di manzo Tokio & Torino, raw piemontese beef wrapped snugly in nori and served with a spicy caper topped dollop of spicy mayonnaise. For my main course I ordered the Coteletta del Nuovo Macello. On the menu it comes with a bit of a warning: thick cut veal chop cooked rare and served, at our discretion, with or without a bone. Now, if you're used to ordering vitello milanese in Milan or anywhere else in the world for that matter, what you are expecting is a slice of veal, pounded thin, then breaded and fried. No bone in sight and certainly no chance of being served even pink, much less rare.

But the version at Trattoria Nuovo Macello is, like all they do, far from traditional. My chop came to the table proudly bearing it's bone, which rose vertically up from the slate platter. The cut was at least at inch and a half thick, breaded and fried to a crisp on the outside. The interior was indeed rare, and the entire thing was covered in a flurry of fleur de sel. It was far from any coteletta experience I had ever had, but ever so much better. More like eating a veal chop, that had been pan fried first. The interior was tender and flavorful, the outside crisp and salty, and the accompanying sauce, of carrots and cardamom the perfect slightly sweet balance.

### ADDITIONAL INFORMATION

Restaurant, Open Monday

### ADDRESS

 [Via C. Lombroso 20, Milano](#)

### COST

\$\$\$

### SOCIAL MEDIA

 <https://www.facebook.com/Trattoria-del-Nuovo-Macello-194765270535162/>

### GALLERY







# Un Posto a Milano

<https://www.unpostoamilano.it/en/>

Country In The City

Tues-Sun: 10am-1am.



## ABOUT

Visiting Un Posto a Milano is kind of like going out into the countryside. Except that this 'farm' is right in the center of Milan. Located in Cascina Cuccagna, a ex-17th century farmstead that has been converted into a multi-use cultural center that houses writing and yoga workshops, film screenings, exhibitions and - most importantly - this charming restaurant.

Un Posto is immense, with tables scattered over several large spaces and continuing outside during good weather. They are open all day long, so enjoying everything from breakfast to late night drinks is a possibility. If you happen by for lunch, there is a buffet.

The menu places high emphasis on local and organic ingredients and there are special dishes for children and even infants. And lots of vegetarian options. The breads, pastas and sweets are all made on site, with organic flour.

The dishes are based on Italian ingredients, but often with a twist. For instance their Carbonara uses Schezwan peppers instead of pepperoncino, and the Spaghetti alle Vongole uses whole wheat pasta, broccoli greens and candied lemon. The 'Assagi' allows two people to sample five of the chef's choices for 20 Euros. A recent choice included beef tartare, Milanese meatballs, octopus and Parmesan flan..

## ADDITIONAL INFORMATION

Restaurant, Open Sunday, Outdoor Seating

## ADDRESS

[Via Privata Cuccagna 2, Milano](#)

## COST

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## SOCIAL MEDIA

<https://www.facebook.com/unpostoamilano> <https://twitter.com/unpostoamilano>

## GALLERY



MILAN

+39.02.874.401 

## Vecchia Latteria



Vegetarian + Gluten Free

Mon-Sat 9am-5pm 

### ABOUT

There are lots of new places to eat near the Duomo in Milan. The openings of Eats and Mercato del Duomo provide multi level, stylish, high end food emporiums where you can find just about anything from cornetti to arrancini any time of the day. But one of my favorite places in the center of town is about as far away in feeling from a food emporium as you can get

Located in an ex-latteria dating from 1885 (which explains all the white tiles) La Vecchia Latteria is a tiny space that was converted into a simple, straightforward organic vegetarian restaurant by the Notari family in the 1950's. The restaurant is unpretentious, family run, and deliciously healthy.

Although they have a large menu, filled with pasta, risotto and salads, what most people go for are their justifiably famous combination platters. The Misto Forno comes in 3 sizes, which are billed as Medio (for 1), Normale (for 1) and the Misto Forno (for 2). Since I was there on my own I ordered the smallest, which was way more than enough. What was on it? It changes daily, but features tapas sized portions of their specialities. Tortine, or baked casseroles, are their mainstay. My platter came with heaping portions of tortino di scarola, tortino di coste e patate (swiss chard and potatoes) and incredibly rich timballo di zucchini. My frittelle was a deep fried and breaded ball of cauliflower and broccoli and I'm not 100% sure what they did to the carrots, but they were the sweetest, most flavorful I've had in ages. Everything was a mixture of flavors and textures and it was fun (and satisfying) to have a taste of their greatest hits.

The desserts, all home made, looked (and smelled) delicious, especially an apple strudel that had just come out of the oven.

### ADDITIONAL INFORMATION

Restaurant, Open Monday

### ADDRESS

 [Via dell'Unione 6, Milano](#)

### COST

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### SOCIAL MEDIA

 <https://www.facebook.com/la.vecchia.latteria/>

### GALLERY

