



WHERE MILAN PROJECT
IS ENDORSED BY
Comune di
Milano

MILAN CITY GUIDE

Where

JANUARY 2019

SERRAVALLE DESIGNER OUTLET

Even more savings
on outlet prices.
Sales start on 5th January

WWW.WHEREITALIA.COM/MILAN

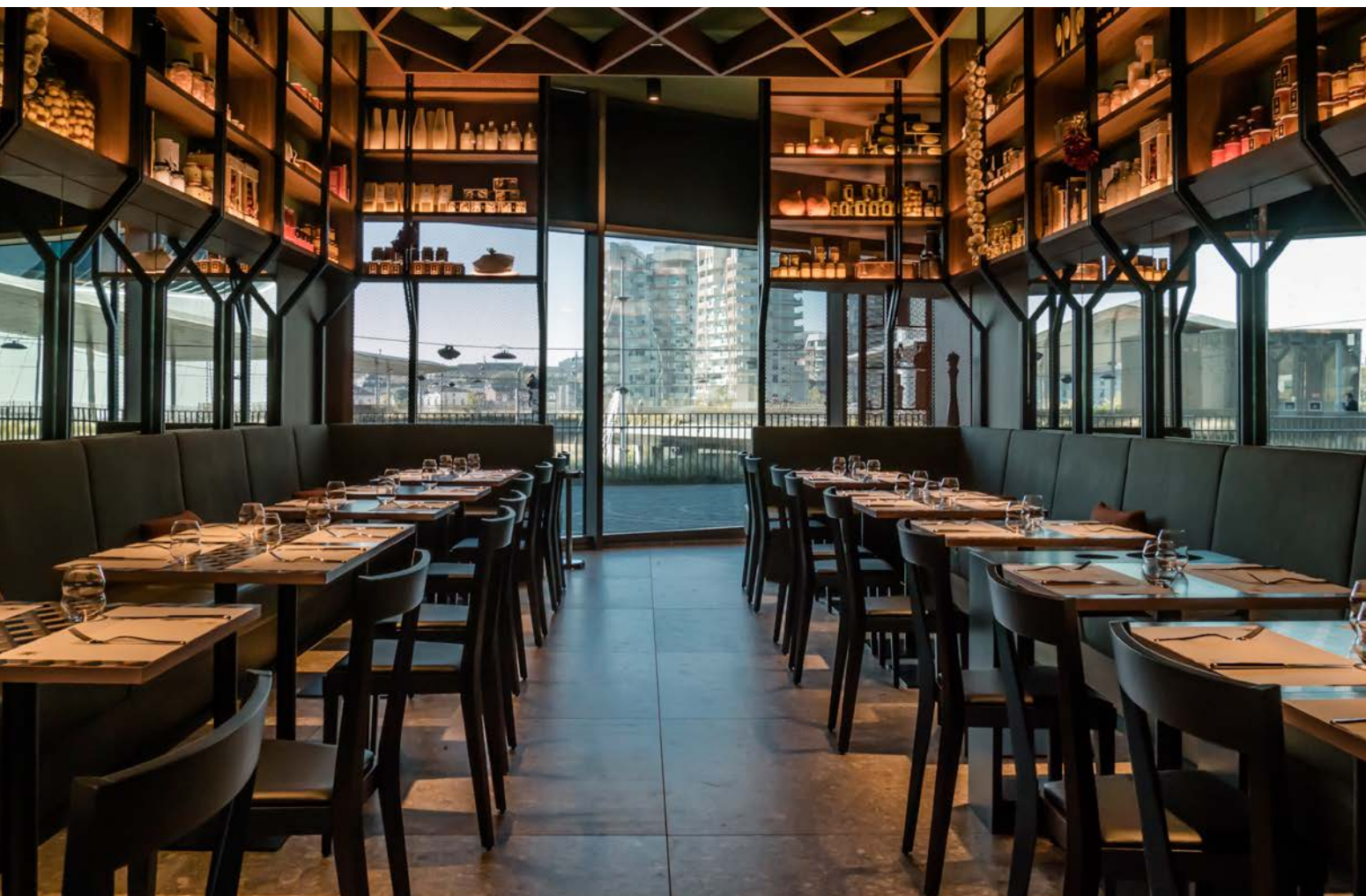
**ALL YOU
CAN DO
IN THE CITY**

Serravalle

Designer Outlet

At the heart
of shopping
Get ready
for the
winter sales

SIGHTSEEING | MUSEUMS | SHOPPING | DINING | ENTERTAINMENT | MAPS



The new Peck at Tre Torri

Milan's oldest and most renowned delicatessen has doubled its presence and is focused on the future. Its new address is at the super-cool CityLife Shopping District. By **Elena Binda**

Since 1883, Peck has been a symbol of **high-quality gastronomy**. Over a century ago, it was just a shop selling delicious things to eat. However, although it has remained connected to its historic address in via Spadari, just steps from the Duomo, over time it grew and became a reference point for the Milanese and visiting gourmets. But, like all renowned establishments, Peck knows that interpreting the present is the only way to remain true to its history, and for this reason, at the end of November, this fabulous delicatessen opened another branch in the city. Following the tradition of its prime position in the shadow of the Duomo, it was only logical to choose another equally **prestigious location, with a view over the Tre Torri** designed by archistars

Arata Isozaki, Daniel Libeskind and Zaha Hadid. The new Peck is located inside the striking **CityLife Shopping District** and, as its manager **Leone Marzotto** likes to say, it has three personalities: "A deli shop, a wine shop with a cocktail bar and a picturesque restaurant". It offers two alternatives. A **quicker formula** (including the option of eating near the counter, while sitting at whimsical pull-out tables), or a more formal **dining experience** featuring an interesting *à la carte* menu with a breathtaking view over the towers. Its gastronomic products and wines come from the kitchens and fabulously stocked **wine cellars** of its via Spadari venue. What distinguishes it from other restaurants or bars, is not its location in the food court but its raised outdoor space.



>> **Peck - Deli shop, Wine shop, Restaurant, Cocktail bar**
Piazza Tre Torri (CityLife Shopping District)
Open daily, 9am-11pm. www.peck.it

TRADITIONAL ITALIAN CUISINE

Cantina Piemontese

A top-level "trattoria" with a welcoming atmosphere situated in a beautiful corner of Milan just a short distance from the Duomo. Originally a winery with a prestigious tradition, this charming bistro furnished in 1930s style offers diners a choice of classic regional cuisine from all over Italy. Certified by the Italian association for celiac disease. Closed on Sun. €€. www.cantina-piemontese.it. Via Laghetto, 2. T: 02 784618. M1-M3 Duomo. **Map G5**

Chiuma's

NEW The brainchild of Marco Chiumenti and his wife Floriana Fedeli, this new restaurant offers diners a culinary experience combining the history of Neapolitan cuisine with the creative, innovative flair of young, talented chef Mattia Susani and Sous Chef Nicola Viola, with the collaboration of Chef Fabrizio Ferrari and sommelier Davide Valerio. Elegant, light-filled spaces create the ideal atmosphere for lunches and dinners, devoted to either business or pleasure. The well-conceived menu offers a range of contemporary and classic options characterized by high-quality ingredients and authentic flavours to suit all tastes. Open Tues-Sun 12.30am-15/7.30pm-midnight. Closed on Monday. €€. www.chiumas.it. Via Gallarate, 55/57 (corner of via della Casa) (Portello district). T: 02 3085168. **Off Map**

Don Lisander

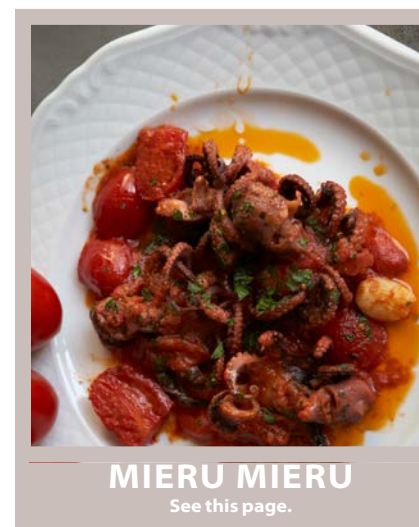
For more than sixty years, a fashionable restaurant situated right in the heart of Milan, just a short distance from the Teatro alla Scala. An elegant atmosphere and impeccable service. The menu features traditional Lombardy and regional Italian cuisine. The speciality of the house is risotto. For dessert, also try the chestnut semifreddo with persimmon sauce. €€€. www.ristorantedonlisander.it. Via A. Manzoni, 12/A. T: 02 76020130. M3 Montenapoleone. **Map F4**

Galleria

Situated halfway between the Duomo and La Scala, Galleria offers elegant inside and outside dining, the perfect place to enjoy Italian style hospitality, from a simple espresso to the cuisine or mouth watering. Established as a mid twentieth century café, today Galleria is also a stylish restaurant and pizzeria featuring a traditional wood-fired pizza oven. Open 365 days a year from 8am to 1am. Live music after 7. €€. www.ristorantegalleria.it Galleria Vittorio Emanuele II, 75. T: 02 86464912. M1-M3 Duomo. **Map G4**

Mieru Mieru

All the warmth of a typical Puglia welcome awaits you in Milan's Navigli district. A sort of 'protected culinary area' where, thanks to the hospitality offered by its owners (restaurateurs for generations), diners will feel completely at home. It offers a menu infused with the 'aromas of the sea and the land', sourcing what they have to offer on a daily basis. An ideal location for those who love fresh flavours in a warm, welcoming atmosphere. Those wishing to enjoy the 'scent of the sea' and a taste of Puglia before dinner can do so while sampling a glass of good wine accompanied by a tantalizing assortment of seafood snacks. Special gluten free menu. Open Mon-Sat 7pm-midnight. Reservation for lunch. €€. www.mierumieru.it. Via Magalfa, 14. T: 02 89406320. M2 Porta Genova FS. **Map E7**



MIERU MIERU
See this page.



LA PIZZA SAPORE D'ITALIA
See this page.

Savini

Spread out over three floors in the Galleria Vittorio Emanuele II, for the past 150 years Savini has been one of Milan's most iconic, landmark restaurants. A favourite haunt of several of the world's most legendary figures, it continues to be the place where the local elite gather after a night at the opera. Credit for its enduring reputation goes to its blend of tradition and innovation, exemplified by the contemporary cuisine of Executive Chef Giovanni Bon. Its wine cellar, boasting more than 800 labels from all over the world, deserves a special mention. Open Mon-Fri 12-noon to 2.30pm/7pm-10.30pm and Sat 7pm-10.30pm. €€€. www.savinimilano.it. Via U. Foscolo, 5 (Galleria Vittorio Emanuele II). T: 02 72003433. M1-M3 Duomo. **Map F4**

Torre

The panoramic restaurant, designed to accommodate up to 84 diners, is arranged on three levels of the Torre, inside the Fondazione Prada complex. The decorative elements and artworks covering the walls are by several of the world's best-known contemporary artists, while the top floor features original furnishings from the Four Seasons Restaurant in New York, designed by Philip Johnson in 1958. The outdoor terrace echoes the porphyry flooring and metal grids characterizing the Foundation's exteriors, which extend over a surface area of 125 square metres. The seventh floor also hosts a Chef's table, a private area with a view of the kitchens and a private terrace. The restaurant's gastronomic concept is based on an Italian menu and traditional regional cuisine, accompanied by a prestigious selection of wines. €€. www.fondazioneprada.org. Via G. Lorenzini, 14. T: 02 23323910. M3 Lodi. **Map G7**

INTERNATIONAL & ETHNIC CUISINE

Denzel

One of the few truly Kosher restaurants in Milan, serving an international fish and meat menu of delicate contrast. Traditions of the Middle East, America, Asia and South America are combined in delectable, tasty dishes, in a welcoming ambience. It uses only the finest ingredients and rigorously

follows the rules of Kashrut. Closed on Friday evening and on Sat. €€. www.denzel.it. Via G. Washington, 9. T: 02 48519326. M1 Wagner. **Map C4**

PIZZA

La Pizza Sapore d'Italia

NEW This artisanal pizzeria with a wood-fired oven serves mouth watering pizzas topped with a selection of high-quality Campanian and Italian ingredients. Open daily (even in August) from noon to midnight, you can even get your pizza-fix in the afternoon. Cold dishes are also available as an alternative to pizza. Its coffee and dessert are typically Neapolitan, with fresh daily deliveries from Campania. On Fridays, Saturdays and Sundays, from June to September, the venue also serves an aperitivo (5pm-7.30pm) accompanied by delicious Neapolitan nibbles. Advance booking is recommended (compulsory in the evening). Open daily 12 noon-midnight. €€. Via Canonica, 81 (corner of via Paolo Sarpi). T: 02 36561221. **Map D2**

TASTING EXPERIENCE

Armani/Dolci

Via Manzoni 31 is possibly the most glamorous address for Milanese patisserie: Armani/Dolci is a location dedicated by world-renowned designer Giorgio Armani to the world of chocolate and not only. Here you can find elegant pralines, chocolate bars, assorted dragées or fruit preserves, delightful gifts that are perfect for any occasion, also thanks to the store's elegant, unmistakable packaging. Open daily 10am-7.30pm. www.armanidolci.com. Via Manzoni, 31. T: 02 62312686. M3 Montenapoleone. **Map F4**

Cova Pasticceria

Founded in 1817, by none other than one of Napoleon's soldiers, this is one of the Milan's oldest pasticceria, an iconic place where tradition meets elegance and style. On the occasion of the 200th anniversary, the venue has recently re-opened following a careful renovation preserving the original Cova signature look. Established as a pasticceria, it also offers a morning espresso, a Milanese-style risotto, an afternoon tea with artisanal pasticcini and pralines or an evening