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Vacheron Constantin new Égérie collection

SPICA MILAN

Internationality, research and conviviality: these are the ingredients that characterize Spica, the new restaurant in the heart of the Milanese district of Porta Venezia. The two celebrity chefs, Indian Ritu Dalmia and Italian Viviana Varese, share a common passion for world cuisines: hence a restaurant that embraces diversity, offering a gastronomic journey through four geographical areas (Southeast Asia, the Indian subcontinent, Europe and America).

A journey that is reflected from the kitchen to the interior design thanks to the project by Vudafieri-Saverino Partners. The architecture studio based in Milan and Shanghai boasts exceptional experience in developing new restaurant concepts.

The architects Tiziano Vudafieri and Claudio Saverino have designed a space capable of surprising with its unusual mix of Asian suggestions and homage to the masters of 20th century Milanese design. The result is a lively and colourful restaurant that reflects the vibrant atmosphere of Porta Venezia and its dynamic and young public.

Spica offers modern, cosmopolitan and youthful cuisine. The menu is divided into four geographical macro-areas: South-East Asia, the Indian Sub-continent, Europe and the Americas. From each Ritu Dalmia and Viviana Varese have picked their favorite dishes, selected following years of travel, proposing them in two different ways, dishes for sharing and main dishes. The gastronomic proposals range from dim sum in crystal pasta and bao from China to Thai salads, Burmese soups and Japanese style ramen; from the samosa of Rajasthan to the Spanish cocas mallorquinas; from tortillas, nachos and ceviche, which make us take a leap of thousands of kilometers to Mexico and Peru, to BBQ ribs, one of the tastiest dishes in the United States.

spicarestaurant.com

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lively and colourful

07
Pizza frita con melanzane e
parmigiano

08
Pizza frita con melanzane e
parmigiano

09
Coca mallorquina-ricotta
fondente di cipolla



