



14

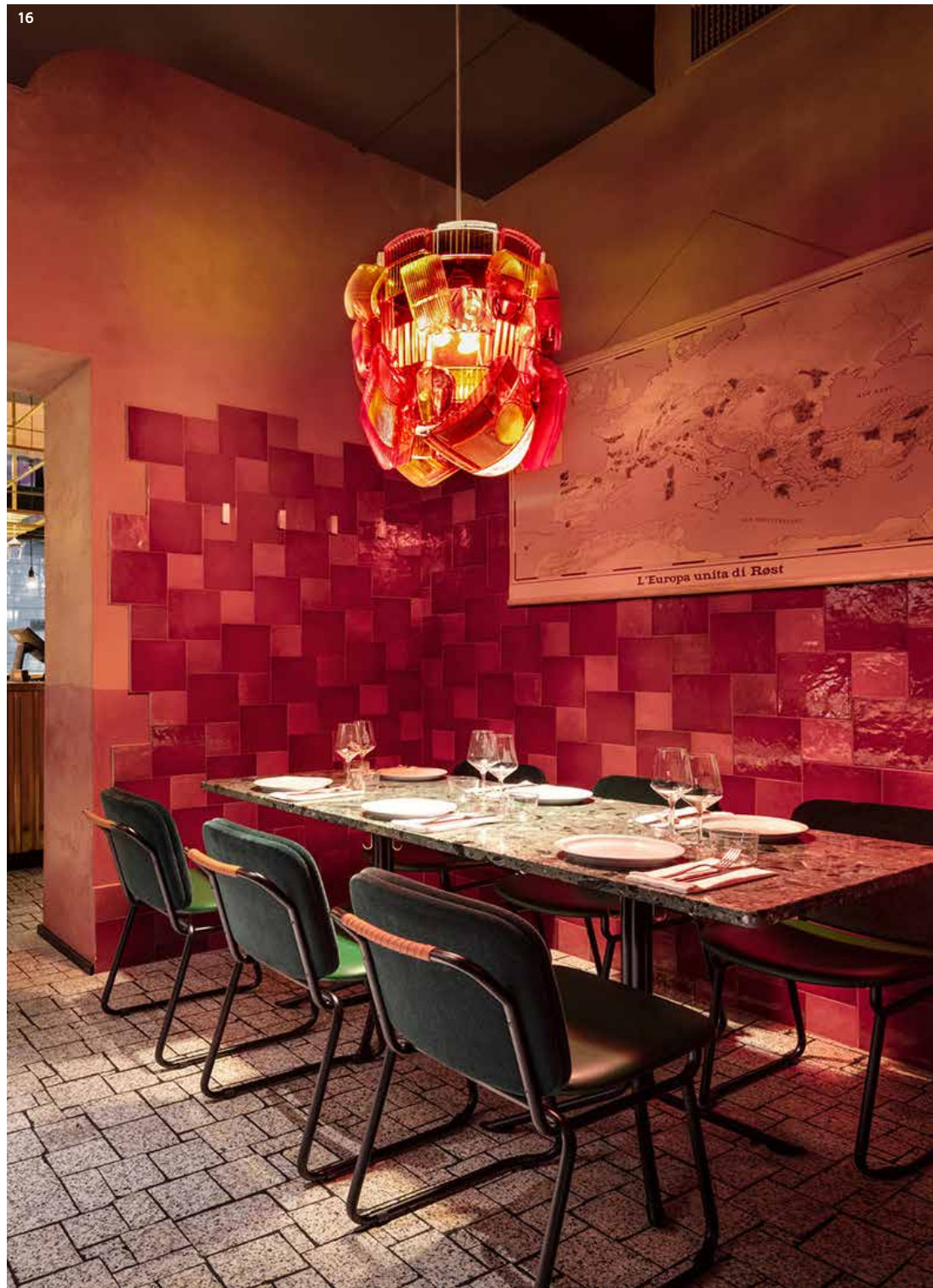
14, 15
Some of the delicious gourmet items available on the menu

16, 17
Fashionable interior

18
Only the freshest ingredients are used



15



16



17



18

RØST MILAN

Røst, a new restaurant in Milan designed by Vudafieri-Saverino Partners, offers simple and authentic cuisine and places the relationship with clients and food at its core. Located in the heart of the Milanese new food district in the Porta Venezia neighbourhood, this gourmet hub embraces the concept of no-waste cuisine, dishing up traditional Italian fare made with diverse meat cuts, forgotten foods, and peculiar vegetables.

Developed over 65 square metres, the new locale is presented as a refined and intimate space, situated in what was once an auto parts store within an old-style palazzo. The tones are warm, dominated by "Marsala" red, a colour that harks back to the fundamental relationship with wine and land. The use of material is reduced to just a few basic types (lime, brass, oak) as if they were the ingredients of a recipe on the menu.

The menu, which is updated daily according to the availability of ingredients, does away with order categories (starters, first courses, main courses, side dishes), preferring dishes to be shared freely. Small plates populate the table at random to encourage tasting and conviviality. Each menu features a serial number, testifying to the freshness of the selection.

The restaurant appears divided into two sections: the principal hall rotating around the bar top, and a smaller area facing the kitchen, offering guests a front-row seat to watch the chefs at work. Near the entrance, a large wall is dedicated to the locale's main stars -16 ceramic plates, each depicting a producer of ingredients for the restaurant.