



CUT-OUT-AND-GO GUIDE | FOODIE MILAN



instant escapes

Foodie Milan

Starry chefs, family-run trattorias, sweet delis... this is a city to diet for

Pity the fashion models, besieged by bars, Michelin-starred banquets and endless evenings of Campari *aperitivi*, accompanied by octopus or parmesan flans. You can't help but eat well here, even as a tourist, right in the thick of things. Milan may be famous for its catwalks, but it's the food that really steals the show. **By Chris Allsop**



SEE & DO

The spiritual home of the espresso, this city is a **honeycomb of cafes serving frenetic Milanese**. The mosaic'd stunner Camparino (Piazza del Duomo 21; camparino.it; ① on map) is a must-do, while a 10-minute walk will take you to the historic Pasticceria Marchesi (Via Santa Maria alla Porta 11a; pasticceriamarchesi.it; ②). Find the waistcoated *baristi* too stuffy? Drop into hip Taglio (Via Vigevano 10; taglio.me; ③), or Pavè bakery (Via Felice Casati, 27; pavemilano.com; ④), for a **fresh-from-the-oven brioche**.

Time for *gelato*. You'll find glistening dollops city-wide, but Bar Luce ⑤, a 20-minute Metro ride from the centre, provides a **uniquely kitsch backdrop for a delicious, top-heavy cone** (£3). Snag a booth to dodge the table-service charge and after tour the Prada Foundation (Largo Isarco 2; fondazioneprada.org; £9), a former distillery turned contemporary art institution in which Bar Luce is situated.

Self-styled as the 'Italian Temple of Gastronomic Delights', Peck is a vast deli (Via Spadari 9; peck.it; ⑥). **Lose yourself in its labyrinthine wine cellar and lobster displays**, before visiting Milan's magnificent Duomo nearby (Piazza del Duomo; duomomilano.it; ⑦). Skip the queues by buying entry tickets (£2) or rooftop visits (from £8) at the Museo del Duomo (museo.duomomilano.it), just across the square.

CAKE CRUSH
Milan is the home of the *panettone* — and if you're planning on flying one home on your lap, the fruit-studded specimens at Pasticceria Marchesi and Pavè come highly recommended

High points: Milan's magnificent Duomo; below, the famous Camparino bar in the Vittorio Emanuele II Gallery; the popular Pavè bakery — great for breakfast pastries



Enjoy a swift *caffè* with the fashion *cognoscenti* beneath Cova cafe's crystal chandeliers (Via Montenapoleone 8; covamilano.com; ⑧), **gazing over this grand pasticceria's display of glazed delights**. You're right in the famed Quadrilatero della Moda (off Via Montenapoleone), where the fashion brands put their best buckled boot forward. *Caffè done*, strut past Armani boutique's doormen, shading your eyes from the diamante dazzle of the toddler high-tops on display.

Overwhelmed by the food choice? Take a tour. Sauce Milan (saucemilano.com) offers three-hour tailored jaunts (£81pp, including tastings). **Hosted by food writers, they're seasoned with history and local colour**, such as how Milan's iconic dishes, incorporating pricey ingredients such as saffron and veal, reflect the city's historic affluence. The city-centre trip includes an *aperitivo* at places such as Terrazza Aperol ⑨, with its views of the Duomo.

Its rattling trams are one of the most charming aspects of the city centre and easily the finest way to see the place. Hop into the teak interior of the No. 1 (£1.30 for a single) for a route taking in the Duomo and La Scala or, better yet, book the daily 8pm ATMosfera (atmosfera.atm.it) **vintage tram — a four-course feast is served onboard as you shuttle through the city** (set menus from £60pp).

In the brave new modernity of the Porta Nuova district, stop beneath the mosaic-signage of 10 Corso Como (10corsocomo.com; ⑩), a high-end mini-mall of books, contemporary art and *haute couture*. Browse around the clothes on sale, before **comfort-eating in its relaxing restaurant garden**. Afterwards, find Milanese chocolate brand Zàini (Via de Cristoforis 5; zainimilano.com; ⑪) on a side street and covet its sweet delights.

No visit to Milan should be without a visit to Leonardo da Vinci's luminous Last Supper mural (Piazza Santa Maria delle Grazie 2; vivaticket.it; £10; ⑫). It's painted onto a refectory wall in a convent, about 20 minutes' walk from the Duomo; be sure to book at least three months in advance to avoid missing out on this arty feast. >

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EAT

● **Italian deep dish**
SPONTINI (Mains about £4)

Because: Deep-dish pizzas seem sacrilegious on this cobbled street near the Duomo, but you'll be won over by the sauce puréed from Emilia-Romagna tomatoes, and the crust's (soy-bean) oily crispiness. **Travel's tip:** It's standing room only, so enjoy your slice on the Duomo's steps. *Via Santa Radegonda 11; pizzeriaspontini.it; ⑬*

● **Personal touch**

LATTERIA DI SAN MARCO (Mains about £15)

Because: This tiny *latteria* is a dose of pure Italian hospitality. Owner Arturo cooks, while his wife Maria (in her pearls) welcomes the lunch rush. **Travel's tip:** Arrive at 12.30 — it gets thronged with lunching *Corriere della Sera* journalists. *Via San Marco 24; 00 39 02 659 7653; ⑭*

● **Rich pickings**

TRATTORIA MASUELLI SAN MARCO (Mains about £16)

Because: This trattoria has been serving stick-to-your-hips North Italian dishes since 1921. Savour the rich flavours that inspired Slow Food's founder Carlo Petrini. **Travel's tip:** Ask about its off-menu specials such as *bollito misto* — a medley of tender stewed meats paired with different sauces. *Viale Umbria 80; 00 39 02 5518 4138; masuellitrattoria.it; ⑮*

● **The new traditional**

RATANA (Mains about £20)

Because: It's welcoming, with high-quality, locally sourced produce served simply yet fabulously — make chef Cesare Battisti's restaurant your first stop. **Travel's tip:** The *risotto alla Milanese* is widely viewed as the best in town. *Via Gaetano de Castillia 28; 00 39 02 8712 8855; ratana.it; ⑯*

● **Bonkers brilliance**

LUME MILANO (Mains about £42)

Because: Michelin-starred Luigi Taglienti dazzles with inventive menus and Milan's high-income gourmands flock to this new *haute-cuisine* outpost. **Travel's tip:** It's in an out-of-the-way location — look out for the blue W37 sign. *Via G Watt 37; 00 39 02 8088 8624; lume.milano.com; ⑰*

DRINKS & APERITIVI

● **Hipster central**
MAG CAFE

Because: This trendy joint on Milan's buzziest *aperitivo* strip specialises in reimagined classic cocktails. **Travel's tip:** If you're canalside, sit back from the front to avoid hawkers. *Ripa di Porta Ticinese 43; ⑱*

● **The high life**

CERESIO 7

Because: You get skyline views from the bar's rooftop pool, while veal riceballs and buffalo mousse nibbles complement your cocktail. **Travel's tip:** Visit the nearby Monumental Cemetery to see the Campari family tomb with its *Last Aperitivo* — a bronze version of the *Last Supper*. *Via Ceresio, 7; ceresio7.com; ⑲*

● **Foodie focus**

PISACCO

Because: This bar and bistro lays on the *aperitivo* like no other: pair your wine (£9) with free snacks, such as seared tuna with guacamole and veal breast. **Travel's tip:** It opens at 7pm, but arrive 20 minutes later to avoid service delays. *Via Solferino 48; pisacco.it; ⑳*

TRAVEL TIP

Trattoria Masuelli can be awkward to get to on the Metro, so combine it with a visit to the Prada Foundation and a drink in Bar Luce (see previous page). The restaurant is a 10-minute walk from Lodi T.I.B.B. station

TIME IT RIGHT

Aperitivo time at Ratanà is special. Between 6.30pm and 8.30pm, it serves *aperitivo con rubitt* (a local word meaning 'small things') instead of the standard bread and salami fare. Expect mouth-watering Milanese tapas



ASK THE LOCAL

Sara Porro is a food writer, born just outside the city. She has made Milan her home for the past 14 years

“One of the best foodie finds right in the city centre is Spazio (ilmercatoleduomo.it; ㉑) — it delivers **incredible Italian dishes and great views of the Duomo**. For pizza, try Berberè (berberepizza.it; ㉒), in Isola — **it makes the best in the city**. Cantine Isola ㉓, Milan's top wine bar, is also here. You can **picnic on its benches so long as you buy a drink**, so grab some dumplings (£4) from the gourmet Ravioleria Sarpi ㉔, across the street, and pair with a Riesling. Tired of the ubiquitous Negroni? **Order a Negroni sbagliato with sparkling wine instead of gin**, at Bar Basso (barbasso.com; ㉕), where this drink was accidentally invented.



STAY

● **Rustic poshtel**

UNPOSTO A MILANO (Doubles from £81, room only)

Because: Even locals love this elegant hostel-cum-cultural centre housed in a renovated 18th-century farmhouse (it also moonlights as one of the city's liveliest lunch venues). Guests receive 10 per cent off drinks and meals on site. **Travel's tip:** The menu doubles as a foodie handbook and is free to take away. *Via Cuccagna 2; 00 39 02 545 7785; unpostoamilano.it; ㉖*

● **Chic chain hotel**

HILTON (Doubles from £144, room only)

Because: The Concept 45 restaurant is the star at this recently beautified hotel. Tour your palate around northern Italy's culinary highlights — the name refers to the 45th parallel, which runs like a gastro ley line through Veneto, Piemonte, and Lombardia. **Travel's tip:** The ambiance is best among the tables with booths. *Via Luigi Galvani 12; 00 39 02 69831; hilton.com; ㉗*

● **Central swish**

ANTICA LOCANDA DEI MERCANTI

(Doubles from £191, room only)
Because: The city centre's hullabaloo doesn't permeate the courtyard of this 18th-century bolthole. Breakfast is extra (£17), but the homemade pear and chocolate cake is worth the price alone. **Travel's tip:** Try to get a room that doesn't face the touristy Via Dante, lair of the dreaded saxophone buskers. *Via San Tomaso 6; 00 39 02 805 4080; www.locanda.it; ㉘*

● **The fashionable boutique**

THE YARD HOTEL (Doubles from £199, B&B)

Because: This boutique masquerades as a bric-a-brac shop, its eccentric decor improving with each Il Milanese cocktail (£13) from the bar. You're right by the *aperitivo* hub of Ripa di Porta Ticinese, but you could have a night in playing *bocce* in the hotel instead. **Travel's tip:** Book through *mrandmrsmith.com* for free welcome Champagne and bike use. *Piazza XXIV Maggio 8; 00 39 02 89415901; theyardmilano.com; ㉙*



WRITER'S TIP

The Principe di Savoia runs a complimentary limo to and from the historical centre of the city. Book through the concierge desk

● **Grand Budapest lookalike**
HOTEL PRINCIPE DI SAVOIA

(Doubles from £226, room only)
Because: Old World-style reigns at this Becks- and Clooney-favoured five-star — expect gilt chandeliers and oceans of marble. Its Acanto restaurant, serving the likes of lobster *fumé* with yuzu, is a go-to for foodies. **Travel's tip:** Opt for a courtyard-facing room to avoid traffic noise. *Piazza della Repubblica 17; 00 39 02 62301; dorchestercollection.com; ㉚*

● **Perfect tailoring**

ARMANI HOTEL (Doubles from £445, room only)

Because: The Armani, a mist of sea-grey, sand, and cream marble, was tailored by Giorgio himself. He injected more shimmer into the Michelin-starred restaurant and bar, so enjoy an *aperitivo* while the sun sets on the skyline, through the gold *louvre*s. **Travel's tip:** Master the iPad controls on arrival or you may find you can't turn the lights off later. *Via Manzoni 31; 00 39 02 8883 8888; milan.armanihotels.com; ㉛*

GET ME THERE
GO INDEPENDENT

Ryanair (ryanair.com) flies from Stansted and Manchester to Milan Malpensa and/or Bergamo, from £29 return. **EasyJet** (easyjet.com) flies from Edinburgh, Glasgow, Gatwick, Luton and Manchester to Milan Malpensa from £42 return, and from Gatwick to Milan Linate (the nearest of Milan's three airports to the city), from £50 return. **Flybe** (flybe.com) flies from Cardiff, Birmingham and Manchester to Milan Malpensa, from £70 return.

GO PACKAGED

ExpertItaly (020 7520 3100, expertitaly.com) has three nights in four-star accommodation from £455pp, B&B, with flights. **Citalia** (01293 765066, citalia.com) has three nights in three-star accommodation, from £307pp, B&B, with flights from Birmingham. Or try **Bellini Travel** (020 7602 7602, bellinitravel.com).

FURTHER INFORMATION

See turismo-milano.it