

jammie

our best Italian issue ever!

MILAN
Where food meets
fashion - exploring Italy's
stylish Expo city

JAMIE OLIVER
THE DON OF
DESSERTS

ANTONIO CARLUCCIO
THE GODFATHER
OF GARLIC

GENNARO CONTAIDO
THE PASTA MASTER

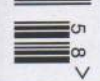
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Left: Bar manager Guglielmo Miriello creates some serious alchemy at Milan's world-beating drinks hangout, Dry. This page, clockwise from top left: Dry's must-try hanky

panky cocktail; boho chic and animated Italian conversation at Mag Café, in Navigli; Dry chef Simone Lombardi serves up focaccia and pizza - perfect for mopping up the top-notch cocktails.



upscale bistro, while in the other half massively excellent gastro burgers, dogs and ribs are served by chefs Beniamino Nespor and Eugenio Roncoroni, whose inked neck features an image of Pelegrino Artusi, author of the seminal 19th-century Italian cookbook *La Scienza in Cucina e l'Arte di Mangiare Bene* (*The Science of Cooking and the Art of Fine Dining*).

Chef Cesare Battisti is one of Expo's official ambassadors and a passionate proponent of rice, and at his Ratanà restaurant he serves us the perfect buttery saffron risotto, sitting gorgeously next to melting, marrow-like osso bucco. Al Green vinyl plays on a well-loved record player, there's the happy hum of contented diners and Cesare might give you a discount if, say, you arrive by bike, go fly-fishing with a hand line or have a heart condition. And if you did community service during flood season, you eat for free. Ratanà is 'Love and Happiness' in action.

Aperitivo is Milanese for 'happy hour', and every joint we hit offers tasty (free!) bites on the counter, from slivered red onion in marinade on fabulous focaccia to simple cubes of white cheese to slide down with your glass of franciacorta. The city's bar culture is virile, if rarely hip, but in Dry, Milan truly has a world-beater. Head barkeep Guglielmo Miriello produces classics with a twist, such as the hanky panky and an amazing negroni aged in balsamico barrels, all with a fabulous old-fashioned elan. In the kitchen, Simone Lombardi bakes pizza and focaccia so good we'd cheer out loud were we not on best, buttoned-up Milano behaviour. We pour ourselves out of Dry content, satisfied and - much like Milan itself - unapologetically appagati.



Clockwise, from top left: Cotoletta alla milanese at Brunello Osteria; Giuliano Ardu clears plates at Trattoria del Pescatore; an award-winning block of vertical gardens in Isola; coffee at Bistrot Milano; one of the city's trams; butcher Mauro Brun at L'Annunciata Macelleria; aperitivi in Isola.

City Guide

EAT & DRINK

1930 Via Macedonio Melloni 52. This speakeasy is a hidden gem that you can only visit with an invite from Mag Café, so go there first. The drinks list is inspired – try 'sushi', a salmon-infused vodka with lychee and roe.

Al Mercato Via Sant'Eufemia; +39 2 8723 7167; al-mercato.it. Half fine dining bistro, half banging burger joint. Get on the waiting list.

Baladin Via Solferino 56; +39 2 659 7758; baladin.it. Own-brewed craft beers and great crisps in this unfussy joint near the Eataly supermarket.

Bamboo Bar at Armani Hotel 31 Via Manzoni; +39 2 888 3999. Set on the seventh floor, this is a sleek, understated bar. Go for the views and aperitivo happy hour from 6.30pm.

Bento Corso Giuseppe Garibaldi 104; +39 2 659 8075; bentosushi.it. Fabulous gin cocktails with sushi.

Bistrot Milano Centrale Departures Concourse, Milan Central Station; +39 2 6748 1995; milanocentrale.it. Raises the bar for railway food. Wine shop, fresh juices, coffee, house pastas and good salads.

Brunello Osteria Corso Giuseppe Garibaldi 117; +39 2 659 2973; osteriabrunello.it. Dressed-up, contemporary takes on traditional Lombardy dishes. Must-visit for the cotoletta alla milanese.

Camparino Galleria Vittorio Emanuele II; +39 2 8646 4435. Don't leave Milan without trying one of their aperitivi, such as the garibaldi – a refreshing mix of Campari and orange juice.

Cova Via Montenapoleone 8; +39 2 7600 0578; pasticceria.cova.it.



Cotoletta alla milanese

Though they're both the children of the Austro-Hungarian empire, cotoletta and wiener schnitzel are two different beasts. A schnitzel may be veal or pork; if (the more usual) pork, it's cut from the haunch. Real cotoletta, however, must be a cutlet of veal from an animal that's less than eight months' old. There are two versions: bone-in and 'elephant's ear'. Both are beaten thin, then dipped in beaten egg before breadcrumbs are pressed into each side. The cotoletta is then fried in clarified butter on both sides. Elephant's ears are more popular, even though they're often huge and wafer thin, meaning they can be dry and overcooked. Bone-in is best.

Fashion-district patisserie and tea room with a timeless vibe.

Dry Via Solferino 33; +39 2 6379 3414; drymilano.it. What every grown-up cocktail bar should aspire to be. Thoughtful, deft cocktails plus fresh-baked focacce and pizzas.

La Latteria Via San Marco 24; +39 2 659 7653. Queue early for Arturo's simple dishes, cooked in a silver pan.

Mag Café Ripa di Porta Ticinese 43; +39 2 4548 9460. Great Navigli drinks hangout that runs from breakfast until the wee hours.

Martini Bar at Dolce & Gabbana Corso Venezia 15; +39 2 7601 1154.

