

ADDRESS BOOK

MICHELIN-STARRED RESTAURANTS

Alce Ristorante c/o Eataly Smeraldo
Piazza XXV Aprile, 10.
T: 02 5462930.
www.alce ristorante.it

Al Pont de Ferr
Ripa di Porta Ticinese, 55.
T: 02 89406277.
www.pontdeferr.it

Cracco
Via V. Hugo, 4.
T: 02 876774.
www.ristorantecracco.it

D'O
Via Magenta, 18 - Corrado (MI).
T: 02 9362209.
www.cucinapop.do

Jola
Via P. Castaldi, 18.
T: 02 29522124.
www.jola.it

Il Luogo di Aimo e Nadia
Via privata R. Montecuccoli, 6.
T: 02 416886.
www.aimoenedia.com

Il Ristorante Trussardi alla Scala
Piazza della Scala, 5.
T: 02 80688201.
www.trussardiallascalda.com

Innocenti Evasioni
Via privata della Bindellina.
T: 02 33001882.
www.innocentievazioni.com

Iyo
Via Piero della Francesca, 74.
T: 02 45476898. www.iyo.it

Sadler
Via A. Sforza, 77.
T: 02 58104451.
www.sadler.it

Tano passami follo
Via Villorisi, 16 corner of via Pestorelli.
T: 02 8394139.
www.tanopassamifollo.it

Unico Milano
Viale A. Papa, 30.
T: 02 39261025.
www.unico restaurant.it

Vun
c/o Park Hyatt Milano
Via S. Pellico, 3.
T: 02 88211350.
www.ristorante-vun.it

FIVE STAR RESTAURANTS

Acente (Hotel Principe di Savoia)
Piazza della Repubblica, 17.
T: 02 62302026.
www.hotelprincipedisavoia.com

AlaCena (Meliè Milano)
Via Masaccio, 19.
T: 02 44406.
www.meliè-milano.com

Al V Piano-Attico Gourmet
(Grand Visconti Palace)
Viale Isonzo, 14.
T: 02 540341.
www.extrohotels.com

Armani/Ristorante
(Armani Hotel)
Via Manzoni, 31.
T: 02 88838888.
milan.armanihotels.com

Bulgari Ristorante (Bulgari Hotel Milano)
Via privata Fratelli Gabba, 7b.
T: 02 8058051.
www.bulgarihotels.com

Caruso (Grand Hotel et de Milan)
Piazzetta Croce Rosa corner of via Manzoni, 29.
T: 02 723141.
www.grandhoteldemilan.it



LA VERANDA
(FOUR SEASONS HOTEL MILANO)
Via Gesù, 6/8. T: 02 77081478
www.fourseasons.com

Starred-Michelin chef, Vito Mollica, has just touched down at this restaurant, a great destination for "celeb watching" and business lunches. Aged 43, 19 of which were spent working for the Four Seasons' group around the world, Mollica was recently named executive chef of Milan and Florence meaning that La Veranda will now be helmed by his right-hand man Marco Veneruso. "What I would like", says Mollica, "is to build upon what Sergio Mei, my predecessor and maestro, has developed over the past few years while, obviously, adding my own personal touch based on my philosophy that the main value of any dish is the quality of its ingredients, with a nod to Lombardy cuisine."



RISTORANTE BERTON

Via della Liberazione, 13.
T: 02 67075801.
www.ristoranteberton.com

This new restaurant named after chef Andrea Berton is located in the futuristic Porta Nuova district. Its ultramodern setting mirrors the foundations of Berton's minimalist, elegant cuisine featuring instantly recognizable, prime ingredients where the creative choice focuses on the evolution rather than the uprooting of tradition.