



The stars of taste shine in Milan

Last month the hotel Principe di Savoia acted as an exclusive backdrop to the presentation of the new edition of the prestigious Michelin Guide featuring two new Milanese entries... By **Stefania Vida**

The 60th edition of the Italian Michelin Guide features around 370 new additions, offering its readers more than 6,500 locations scattered across 2,000 communes. Lombardy reconfirms its status as the region boasting the highest number of starred restaurants, of which **14 are located in Milan**. In addition to Alice Ristorante, Al Pont de Ferr Cracco, Jola, Il Luogo di Aimo e Nadia, Innocenti Evasioni, Il Ristorante Trussardi alla Scala, Sadler, Tano passami Folio, Unico Milano, Vun and D'O (just a few kilometres from Milan), the Guide now features two new starred restaurants: Ristorante Berton, owned by chef Andrea Berton, and the first ethnic restaurant, Iyo, to be awarded a star by the Guide.

RISTORANTE BERTON

"Whenever I passed in front of the building site of Porta Nuova Varesine, I thought to myself: this is where my restaurant will be headquartered." Hence, Andrea Berton chose the futuristic Porta Nuova district: a contemporary, centrally-located glass tower complex that reflects his **elegant, minimalist cuisine**. The menu changes according

to the availability of ingredients and in addition to the traditional 'carte', Berton serves a 'lunch' menu that panders to diners in search of quick, attentive service and high-quality food. The jewel in the crown at this restaurant is its 'Chef's table' where guests get a front-row view of the action in the open kitchen (Viale della Libertazione 13, www.ristoranteberton.com).

IYO

A reference point for Oriental cuisine in Milan, Iyo owes its fame to its outstanding kitchen staff, helmed by maestro Haruo Ichikawa, chef Lorenzo Lavezzari and owner Claudio Liu (see photo). This auspicious creative partnership is the underlying basis of Iyo's originality and its offerings: sublime, deliciously flavoured dishes exit its spectacular open kitchen to reveal an imposing robatayaki that allows food to be cooked on a tiered grill. Their fish division turns out delicious raw fish platters: timeless classics mingle with more innovative delicacies, a **blend of oriental flavours and the best Italian ingredients**, to give life to a one-of-a-kind culinary experience (Via Piero della Francesca 74, www.iyo.it).



Andrea Berton



The Iyo team