

# MILAN

# HOTEL PRINCIPE DI SAVOIA

## One day itinerary: **Food**

Pull up a chair outside a trattoria and watch the models slink by, or to head inside for a fancy sit-down dinner; wherever you choose to dine in Milan, you're guaranteed an exceptional experience. Milan has a rich tapestry of communities and culinary traditions, with some indulging in the very old custom of aperitivo and others preferring to linger in neighbourhood locals that still do slow foods and Lombard cuisine. Armed with this one-day itinerary, embark on a tour of the city's favourite food haunts.

*Start your day off by jumping in a taxi for the 15-minute ride to Peck.*



### PECK

*T: 002 802 3161 | Via Spadari 9, 20123 Milan*

The historic deli at Peck has stayed consistently at the top of gourmands' must-visit lists for many years. Produce ranges from carefully sourced Iberian hams and artisan cheese wheels – including excellent Gorgonzola and fresh goat cheeses – to fresh pasta, fruit and vegetables and handmade gelato.

*Then, take a seven-minute walk to the California Bakery on Via Larga.*



### CALIFORNIA BAKERY

*T: 002 3981 1750 | Via Larga 19, 20122 Milan*

Specialising in American-style bread, cakes, bagels and other treats, California Bakery's owners enjoyed US bakeries so much that they visited almost 50 before opening up their own. It looks like it's a passion shared by their compatriots too, as the cosmopolitan Milanese Hoover up everything from cookies to cupcakes made to recipes from the land of Stars and Stripes.

*From here, take a five-minute stroll over to Signorvino.*



### SIGNORVINO

*T: 002 8909 2539 | Piazza del Duomo, 20122 Milan*

Signorvino is not just a wine shop, wine bar, or restaurant; it's an Italian blend of all three. Here, in addition to the wonderful wine, you'll find a food menu that carefully pairs every dish with a bottle sold in store. Pappardelle with rich duck ragù is matched with Rosso di Montalcino, and tiramisu with Passito di Noto, for example.

*Head to Milan's canal district for dinner at Al Pont de Ferr, just 20 minutes away by taxi.*



## AL PONT DE FERR

*T: 002 8940 6277 | Ripa di Porta Ticinese 55, Naviglio Grande, 20143 Milan*

A Michelin-starred osteria in the Navigli, Al Pont de Ferr is understandably popular, both for its location in one of the city's trendiest districts and its outstanding tasting menus from Chef Ivan Milani. But sticking to the à la carte menu yields epicurean delights as well, with dishes like "The Time of Golden Eggs" (creamy egg, butter and black truffle caviar with gold leaf) or "Double Play" (lamb cooked two ways with artichokes).

*Finally, hop in another taxi for 20 minutes to reach Le Cantine Isola.*



## LE CANTINE ISOLA

*T: 002 331 5249 | Via Paolo Sarpi 30, 20154 Milan*

This well-established wine bar has been beloved by locals since it opened in 1896. Stocking a range of fine quality Italian and international wines and a selection of light bites to accompany, it's the perfect spot to bring the evening to a close. In a characteristically quirky touch, every bottle lining the shelves features a handwritten tag from the owner's mother with a poem and the story behind the wine.

*The hotel is a 10-minute taxi journey away from the wine bar.*

*All journey times are approximate and subject to variation.*