

10 street food bites



01

Panzerotto of Luini



Giuseppina Luini came to Milano from Puglia with her family in 1949 and opened the bakery in Via S. Radegonda 16, close to Duomo. She was the first to have the idea to bring panzerotti, a typical stuffed savory pastry from

Puglia, to Milano. In the first few years, the business focused on making bread, supplying to the most important restaurants and hotels in the city center, but one day, while Giuseppina was going through the recipes handed down from

her grandfather, she found the family recipe for panzerotti. She began frying up a few and in just a few years, it would become a staple food item.

www.luini.it

02

Antico Vinaio

All'Antico Vinaio was established in 1989 by the Mazzanti family, who opened their panino-plus-vino store in a historic wine cellar in Firenze. Joined by Tommaso Mazzanti (Tommy) in 2006, the store was transformed from a likeable sandwich spot to a reference

point for the city of Florence and street food lovers from all over! Now it is possible to taste this incredible schiacciata in Milano as well! In terms of what it is that makes it so special, you'll just have to try one for yourselves, but we can tell you that the freshly baked

bread and typically Tuscan ingredients like tartufo, pecorino and prosciutto crudo are so satisfying and tasty that you'll very quickly understand! Area: 3 locations, check website.

www.allanticovinaio.com/milano/

03

Princi

A small Calabrian village yielded a rich education for Rocco. When his grandmother showed him the best places to gather fresh fruits and vegetables, she opened his eyes to the richness of nature. When he traded with neighbors, he got to know the farms and families behind his food. And when he apprenticed at the local bakery,

he became enamored with the art of bread. Rocco Princi started making bread in Italy in 1985—artisanally, by hand. Obsessed with perfection—in the ingredients he sources, the food he makes and the bakeries that bear his name, he conducts his kitchen like an opera and treats every day like opening night. Artisan bread, fresh

pastries, breakfast, lunch, pizza served al taglio, cocktails and small plates for your Italian aperitivo and, of course, handmade desserts. Area: multiple locations. Check the website.

www.princi.com/locations/

04

Ape Cesare



Ape Cesare is the first Roman street food in Milano, born from the desire to export the quality of food and the spirit of the capital. When Alessandro Favola moved to Milano in 2016, the thing he missed most were our beloved supplì. And because he just couldn't

stay without it, the idea of a small truck (Ape in Italian, Bee in English) that would go around the city, selling them in itinerant form. Thus was born the first truck food, from which they also took the name. Little by little, more and more people were enjoying our supplì. So also

products of their menu have increased. True and tasty, composed of supplì, panini, hamburger, sfizi and sweets. All strictly in Roman key. Area: multiple locations, check website.

www.apecesare.it

05

SPONTINI

MILANO 1953

Spontini

Spontini's history is intricately entwined with Milano, its changes and its values as a hospitable and bustling city that has attracted, since the beginning of the last century, people from all over the country searching for opportunities of a better life. Sometimes, they looked for a dream. The Mungai family, started making their dream come true in Milano

during the 1920s with their "Cibi Cotti" family restaurant. After the end of World War Two, the Banti family from Tuscany, the original owners of the establishment at No. 4 Via Spontini Milano, chose to turn "Cibi Cotti" into a joint that sold pizza by the slice, to meet the needs of a city riding the Italian economic boom. It was 1953 and the

first Spontini pizzeria came to life at the corner of Milano's Corso Buenos Aires. The recipe of the pizza by the slice you can still taste today was born then and has never since changed. Area: multiple locations, check website.

www.spontinimilano.com



06

Ravioleria Sarpi



The Ravioleria Sarpi is a small shop with open kitchen that since 2015 prepares thousands of ravioli (dim sum). A cultural project as well as culinary example of contamination and meeting ground between the long Chinese culinary tradition and high quality

Italian ingredients, such as biodynamic meat from the nearby Sirtori Butcher, selected flours - mixed, white organic and whole - Sobrino Mill, organic eggs Bagero from hens raised on the ground. The ravioli are the Shuijiao and you can buy ready-made or to cook at home. In

addition to the ravioli you can taste the typical crespella of Beijing, Jian Bian, now a classic, which we pride ourselves on having introduced in Milano. Area: Sarpi, Sempione

www.laravioleriasarpi.com

07

Trapizzino

Trapizzino is the Roman street food loved throughout Italy and in the world, with premises in Rome, Milano, Turin, Florence, Trieste and New York. Trapizzino was invented 10 years ago by Stefano Callegari, professional pizza maker. It is a white triangle-shaped pizza pocket closed on the sides and made

with the same dough of soft wheat flour and yeast, stuffed with condiments of the Roman gastronomy and other cuisines, also international. Ranging from tongue in green sauce to braised oxtail, from meatballs in their sauce to zighinì (spicy met stew), from picchiapò to pork belly Roman style and much

more. In Milano, Trapizzino is also a café and wine bar. The trapizzino and supplì can be accompanied by selected wines: bottles of wine makers from Lazio, alongside proposals from Lombardy, including the area of Franciacorta. Area: multiple locations, check website.

www.trapizzino.it

08

Michetta

Michetta Milano is a street food that offers traditional Milanese sandwiches made with michette (a type of Milanese bread high and round) and stuffed with ingredients to choose from those on the menu. It starts from a main dish such

as pastrami and then you add the rest: pickled peppers, zola (typical Lombard cheese), cucumbers, arugula, artichokes and stracchino, to name a few. There are also food proposals in collaboration with the chefs Davide Oldani and

Moreno Cedroni, based on cooked ham or smoked fish and the various combinations they recommend. Area: multiple locations, check website.

www.michettamilano.it

09

De Santis

Ever since Mr. and Mrs. De Santis had the intuition to open the restaurant in Corso Magenta, their sandwiches have never stopped telling Milano, its history, its stories, its tastes. What were originally 200 recipes were all born from the deep relationship with the city

and its inhabitants, from a creativity that draws inspiration from people's desires, from the search for the most genuine ingredients of a territory that knows how to cultivate excellence. There's Adam, with its roast beef with hearts of lettuce, or Grace, with

smoked salmon, stracciatella and pear, or Margherita, with culatello di Zibello DOP and porcini mushrooms. New recipes, new sandwiches, new breaks are waiting for you in the most genuine Milano.

www.paninidesantis.it

10

Pescaria



The tastiness of fish meets the culinary flair of the chef: let yourself be surprised by their seafood sandwiches, the original ones.

Try the sandwich with tuna tartare, burrata, fresh tomato, caper oil and

basil pesto: this is not just a recipe, but a manifesto of Pescaria. To be eaten using your hands! Pescaria started out in a few square metres, in the historic centre of Polignano, Puglia, looking out over the sea: fishermen in the kitchen.

From 2019 they have given up single-use plastic, becoming one of the first plastic-free fast food restaurants in Italy. Area: multiple locations, check website.

www.pescaria.it

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