

10 top restaurants in Milano



01

Antico Ristorante Boeucc

Antico Ristorante Boeucc is an authentic Milanese restaurant. It has risen to the highest level of elite cuisine thanks to the management of Paolo Brioschi, who was the head from

1979 to 2004. Today Monica, with her husband Marco, have made the Restaurant famous all over the world even for its impeccable service.

Area: Teatro alla Scala.
Reservation required.
www.boeucc.it/

02

MI View

Mi View Restaurant promotes a concept of cuisine where “excellence” plays the leading role, celebrated and valued in all its forms. The “point of view” of the

very best artisan products and food and wine tradition open up in a truly unique location: on the twentieth floor of the World Join Center in Viale Achille

Papa 30, **Portello zone**, near one of the most important gateways to the city. Reservation required.
www.miview.it/

03

Maio Restaurant

Iconic, creatively-prepared dishes to be savoured with a selection of top labels from both the Maio wine cellar and the sophisticated Champagne Bar in the restaurant. Quality, distinction

and elegance in both the cuisine and design of the restaurant, where refined materials –including orobic guilloche marble, wood, brass and green glass – make the Maio Restaurant a privileged

location for experiencing flavour.
Area: Duomo.

Reservation required.
www.maioresrestaurant.com/

04

El Brellin



El Brellin overlooks the Naviglio Grande and the picturesque Vicolo dei Lavandai, where washerwomen once

arrived with their buckets and, kneeling on the wooden “brellin”, rubbed their customer’s cloths on the “stone brelle”.

Reservation required.
www.brellin.com/

05 Garghett

An oasis whose imposing dimensions in terms of space, salt, bersò and gardens would never be imagined before entering. Despite the greatness here silence reigns. Different rooms, different environments characterized by rustic elegance, some elements

that recall the Tyrolean stube: perhaps the abundant wood on the walls of the rooms, perhaps the Scottish shirts impeccably worn by the staff or perhaps the organization of the service oiled and without smudges that leaves no room for unpleasant improvisations.

Reservation required.
Attention: no public transport available to reach the restaurant, taxi or private car needed.

www.algarghet.it

06

The image shows the exterior of a three-story building with a light yellow facade. The name "OSTERIA DEL BINARI" is painted in large, blue, sans-serif capital letters across the upper part of the facade. Below the name, there are two balconies or window boxes overflowing with dense green ivy. A central window has red shutters. The building has a red-tiled roof with a small dormer window. To the right, another building is partially visible, and power lines run across the sky.

OSTERIA DEL BINARI

Osteria del Binari

It all began as a gamble in 1972, when Cesare Denti, manager of a company of the Cerruti Group, decided to open with his wife this osteria, next to Porta Genova station. At first, it was a small

room, which expanded taking the place of an old workshop. Today is a landmark of the area and not only, with a summer garden, a winter garden and a beautiful main room, extremely well decorated.

Reservation required.
www.osteriadelbinari.it/

07

Ratanà

Ratanà is a “Modern Osteria”, perhaps the first of this kind in Italy, conceived to make the difference and contribute to the development of a sustainable food culture. Ratanà offers a modern interpretation of the traditional

Milanese and Lombard cuisine. Chef **Cesare Battisti** and his staff revisit the culinary traditions of this region with creativity and a contemporary touch. Menus fuse elements of our local culinary heritage with the freedom of

interpretation typical of the modern cooking. Area: Piazza Gae Aulenti, Bosco Verticale, Isola.

www.ratana.it

08

Cracco in Galleria

This is the place of **Carlo Cracco**, one of the most famous starred chef in the world. In his restaurant, a gray-blue boiserie introduces the three rooms and the

two privé located on the first floor, revealing spaces that find and express their hidden value. The menu offers unexpected dishes, but also more traditional proposals.

Reservation required.
www.ristorantecracco.it

09

DaV Milano

DaV Milano by Da Vittorio, a unique place in the modern heart of Milano: an informal casual dining proposal, always focused on the highest quality of the raw material, with a welcoming style that represents the flagship of Da Vittorio's world, in a location

designed in detail. Along with some signature dishes such as 'Vittorio-style paccheri pasta' and the 'Elefantino (veal Milanese) with baked potatoes and candied tomatoes', you can taste traditional and innovative dishes and a selection of pizzas, from Neapolitan

to Roman, up to those with gourmet toppings, signed by Alessio Rovetta. Area: CityLife.

Reservation required.

www.davMilano.ristorantedav.com/en/homepage-dav-Milano/

10

Ristorante Berton

Chef Andrea Berton's cuisine is modern and immediate. A linear and elegant setting, surrounded by large windows facing onto the avant-garde Porta Nuova district. His culinary adventure began in the '90s in Milano,

at Ristorante Gualtiero Marchesi. He continued his training at Alain Ducasse's Louis XV in Monte Carlo. A constantly evolving path that culminated with the opening of Ristorante Berton in 2013.

Reservation required.

www.ristoranteberton.com

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