

MILAN'S NEW GOURMET STREET

A trio of exciting restaurants awaits on via Solferino.

The city's newest destination foodie street is via Solferino in the artsy Brera neighbourhood. It all began back in 2012, when Michelin-starred chef Andrea Berton (the force behind the acclaimed Ristorante Berton – see p84) and his partners opened **Pisacco** (see p83), a quirkily frescoed restaurant serving creative Italian fare to a crowd of fashionable professionals. The highly affordable food and buzzing ambience soon made this one of the city's most popular restaurants. The creative dishes, cooked to a consistently high standard, include the signature steamed eggs and spinach on toast, sprinkled with grated mullet roe.

Spurred on by the restaurant's success, Berton and squad then opened **Dry** (see p83), a gourmet pizzeria and cocktail bar, opposite Pisacco in 2013. Here, you can try cocktails such as a Gin Gin Mule (gin, mint and ginger beer) followed by pizza topped with pine nuts, raisins, ricotta and chicory. A few steps away, **Zazà Ramen** (see p84), owned by a Dutch chef and a Japanese entrepreneur, offers something completely different: Japanese noodles with unusual Italo-Japanese condiments, such as aubergine with miso. You'll need to book ahead at all three places.



Pisacco.



Dry.



Zazà Ramen.

EXPLORE