



Dine in Milan 2022

Michelin Star:

- **[Cibrèò Trattoria](#)** *A complete dining experience offering sophisticated elegance, glamour and beautifully presented cuisine which is classic and modern, light and yet luxurious. Antonio Guida creates a menu which includes meat and fish dishes, combining the flavours of northern Italy with the scents of the south, with outstanding results.*
- **[IT Milano](#)** *Often concentrated on one main ingredient with just a few surprising additions, the dishes served at this restaurant have a southern Italian feel. Contrasting yet harmonious cuisine that is full of fresh and original flavours.*
- **[Langosteria](#)** *If you are looking for fish specialties, you will find this restaurant a real revelation. Raw dishes, oysters and seafood take pride of place on the menu, alongside freshly caught fish. An excellent wine selection and a glamorous ambience complete the picture.*
- **[Ristorante Berton](#)** *Light, modern and minimalist in style, the restaurant decor echoes the cuisine served here, which uses just a few ingredients to create original and beautifully presented dishes.*

Fine Dining:

- **[Identità Golose](#)** *Seafood, Italian, Mediterranean, International cuisine*
- **[Paper Moon Giardino](#)** *A taste of the most genuine Italian gastronomic tradition, located in an aristocratic palace in the heart of the city.*
- **[Insieme](#)** *A market cuisine inspired by Mediterranean products, attentive to the products found in the area.*
- **[Terrazza Triennale](#)** *An osteria with a view that offers high quality cuisine with a "friendly" attitude.*

Casual Dining / Drinks:

- **[EXIT Gastronomia Urbana](#)** *The dishes are simple but of high quality. Italian, Mediterranean cuisine*
- **[Casa Matilda](#)** *Italian, Mediterranean cuisine*

Gelato and Coffee:

- **[Pavé](#)** *Café, Pastries*

HAPPY TRAVELS!