

## MILAN RESTAURANT GUIDE

**FOR THE CURIOUS.**

Welcome, curious traveler. At Context, we believe that exploring a city's food is one of the most authentic ways to understand its culture. You're not just looking for a meal — you're hungry for the stories behind each dish, the traditions that shaped them, and the local flavors that make Milan unique.

Our experts have curated this guide to share their favorite food and drink spots in Milan. Whether it's sipping a Negroni along the Naviglio Grande canal or tasting sweet treats in a classic Milanese café, each recommendation is handpicked to give you a deeper taste of the city's culinary soul.

Travel with Context and experience Milan's food scene through the eyes of those who truly know it — because every bite tells a story, and we're here to help you savor it.

**Tips from a local Context Expert**

Mattia is a chef and gastronome with a food studies background. Born and raised in Milan, he will guide you through the tastiest bits of his hometown.

**What is a place that visitors can't miss and the dish you would recommend?**

“Risotto con ossobuco at Trattoria del Nuovo Macello.”

**What's a local dish or a local flavor that someone has to taste while they're in the area?**

“There are plenty, but risotto alla milanese is the gastronomic icon of this city.”

**Is there a specific historical restaurant or establishment that you would recommend people visit?**

“If you have a sweet tooth I warmly recommend to visit one of the two Giovanni Galli shops in town. The Galli family has been making confectionery for over 100 years. A rare antique gem in a very modern city.”

**Where can visitors to central Milan easily grab an authentic lunch?**

“Burla Gió. Rustic is the way to go here! Small place, long line, low prices, great food and super friendly service. If you're craving risotto alla milanese at lunchtime this is where you must go!”

**COFFEE & TREATS**

In Milan, cafés serve as vibrant social hubs where Milanese savor expertly crafted espresso and cappuccinos alongside a selection of pastries and sweets. From rich, creamy cappuccini and smooth macchiatos to delicate pastries like cannoncini and panettone, the emphasis is on quality, ambiance, and the art of the perfect coffee break.

**Marchesi 1924 | [Menu](#) | [Location](#)**

One of the most beautiful cafes of the city. If you want to bring back home a taste of the old fashioned Milanese flair, buy yourself a box of marron glacé with candied violets, or during the holiday season, an amazing panettone.

**Pavé | [Menu](#) | [Location](#)**

Here you will find a vast assortment of puff pastries and croissants. Our favorites include mother dough butter croissants filled with jam and Madagascar vanilla cream, pain au chocolat, kipfel, savory croissants, plum cakes, sweet focaccias... Oye, we could go on.

**Bar Luce | [Website](#) | [Location](#)**

Located within [Fondazione Prada](#) — one of our favorite Milanese galleries — Bar Luce is a mid-century style cafe designed by movie director Wes Anderson.

**Orsonero Coffee | [Instagram](#) | [Location](#)**

The perfect haven for lovers of third-wave coffee, scandi style caffès and Italy.

**Fòla | [Menu](#) | [Location](#)**

This coffee shop and bakery is located in the artistic neighborhood of Isola. We're big fans of their dreamy croissants and iced lattes.

**OSTERIAS & TRATTORIAS**

Once simple wine bars, osterias have grown into beloved eateries where locals savor Milanese dishes crafted from fresh, local ingredients. Trattorias have always focused on food, offering hearty, rustic meals in a warm and unpretentious setting. Their menus shift with the seasons, reflecting the best of what nearby farmers and markets provide.

**Il Salumaio di Montenapoleone | [Menu](#) | [Location](#)**

The Salumaio di Montenapoleone has been a cherished part of Milan's history since 1957 and is famed for its exquisite Italian cuisine.

**Trattoria del Nuovo Macello | [Menu](#) | [Location](#)**

Rooted in tradition, the Trattoria del Nuovo Macello has been a family-run Milanese institution since 1959.

**Antica Trattoria del Gallo | [Menu](#) | [Location](#)**

Traditional Lombard dishes with the coolest interior design. You can't skip the risotto al salto.

**Trattoria Trippa | [Menu](#) | [Location](#)**

This retro-style restaurant serves top-quality Italian dishes, including Milanese risotto, vitello tonnato, and its signature tripe, making it one of Italy's finest trattorias.

**Premiata Trattoria Arlati dal 1936 | [Menu](#) | [Location](#)**

Tucked away from Milan's bustling center, this elegant, family-owned restaurant is well worth the journey.

**Al Matarel | [Menu](#) | [Location](#)**

Take a step into 1980 and visit this traditional Milanese restaurant. Excellent cotoletta.



# TRANCIO MILANESE

Unlike traditional round pizzas, *pizza al trancio* or *trancio milanese* is typically rectangular or square. It's served by the slice and often sold by weight. The dough is usually thicker and fluffier than the thin, crisp crusts of other Italian pizzas, giving it a more substantial, bread-like texture.

## LOCAL FAVORITES

From fried pizza to Korean home cooking, this list highlights Milan locals' appreciation for both traditional and global flavors.

### **Luini** | [Menu](#) | [Location](#)

Smoking hot panzerotto – a personal pizza folded in half and fried – with a view of the Duomo, what else?

### **Ginmi** | [Menu](#) | [Location](#)

It's like stepping into a Korean's home kitchen. The food is amazing, the flavors are authentic and not "watered down" to fit the Italian palate. Delicious.

### **Bentoteca** | [Menu](#) | [Location](#)

Massimo Bottura – the former chef at fine dining restaurant Osteria Francescana in Modena – came to Milan and opened this more relaxed Japanese eatery.

### **Sidewalk Kitchens** | [Current Kitchens](#) | [Location](#)

Five different permanent food kiosks with covered outdoor seating. You can order from any or all of the kiosks, offering something for everyone.

### **MARGHE** | [Menu](#) | [Location](#)

One of the best places in Milan to grab a Neapolitan-style pizza.

## APERITIVO

Rooted in the late 18th century, this beloved social tradition combines light snacks with pre-dinner drinks – like the Negroni or Spritz – offering a perfect way to unwind after a busy day.

### **Bar Basso** | [Menu](#) | [Location](#)

The birthplace of the Negroni sbagliato – a twist on the classic Negroni cocktail – and one of the best places in Milan for aperitivo.

### **Bar Brera** | [Menu](#) | [Location](#)

One of Milan's most famous bars and, according to legend, where the concept of Aperitivo with food was invented.

### **Cascina Nascosta** | [Menu](#) | [Location](#)

A relaxed aperitivo spot in Parco Sempione. It used to be a dairy farm, giving you the feeling of being in the countryside, while in the heart of the city.

### **LARG\_O Bar Milano** | [Menu](#) | [Location](#)

Cozy neighborhood bar in Risorgimento with small plates, beer and good wine. Good atmosphere for aperitivo.

### **Camparino in Galleria** | [Menu](#) | [Location](#)

Located in a touristy area, but is enjoyed by locals thanks to its impressive views of the Duomo.

## GOURMET FOOD

Milan is renowned for its high-end dining scene, offering a range of Michelin-starred restaurants and upscale eateries.

**Reminder:** many fine dining restaurants book out far in advance. We recommend making a reservation as soon as possible if you'd like to experience fine dining in Milan.

### **Seta** | [Menu + Reservations](#) | [Location](#)

Led by acclaimed chef Antonio Guida, Seta is a two Michelin-starred restaurant, renowned for its innovative take on Italian cuisine in a beautifully designed setting with striking glass windows.

### **Cracco** | [Menu + Reservations](#) | [Location](#)

This restaurant showcases a refined menu that includes unexpected dishes alongside traditional favorites.

### **Il Luogo di Aimo e Nadia** | [Menu + Reservations](#) | [Location](#)

With history dating back more than 60 years to a trattoria on Via Montecuccoli, this spot has grown to become a Michelin Star restaurant.

## NIGHTTIME

On a night out in Milan, you'll step into dimly lit spaces with sleek decor, where the hum of lively conversation sets a tone of effortless sophistication. From classic Negronis to inventive craft cocktails, each bar offers a seamless blend of style, flavor, and Milanese elegance.

### **Rita** | [Menu](#) | [Location](#)

Visit the neighborhood in the late afternoon and enjoy the sunset along the canal before going inside to enjoy amazing cocktails and snacks you won't be able to put down.

### **MAG Cafè** | [Instagram](#) | [Location](#)

Another spot to get amazing cocktails on the Naviglio Grande canal, with antique furniture donated by an old Argentinian pharmacy.

### **1930 Speakeasy** | [Instagram](#) | [Web](#)

If you strike up a conversation with the right people at MAG Cafè, you may eventually track down the key to finding this hidden social club, inspired by the prohibition-era American speakeasy.

### **Terrazza Gallia** | [Menu](#) | [Location](#)

Located on the rooftop of the Excelsior Hotel Gallia, this restaurant and bar offers unique views over Milan.

### **Nottingham Forest** | [Menu](#) | [Location](#)

Highly popular, but well worth squeezing in to enjoy one of their unique and iconic cocktails.



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