



**Clockwise from top left:** Overseen by Sforza Castle, Via Dante is a flutter with world flags; Il Foyer mixologist Luca Marcellin; perfect pies at Maruzzella; Magna Pars Suites; bespoke cocktails at Dry; sarcophagus-hunters should visit Basilica di Sant'Ambrogio.



CULTURE

## THE WORLD ON A PLATE

The culinary-centric World Expo rolls into Milan in May. Get your food and culture on in a city brimming with both. By Jeninne Lee-St. John

It's only fitting that the host of the "Feeding the Planet, Energy for Life"-themed **Expo 2015** ([expo2015.org](http://expo2015.org); May 1-October 31; tickets from €27) is one of the greatest gastronomic cultures. "We have power in food," says chef Fulvio Siccardi of **Da Noi In** (*Via Forcella 6*; dinner for two €90) in Milan's fashion-centric Navigli area. Siccardi tinkered with his modern Italian menu to incorporate foreign flavors (soy; curry; ginger)—a Pangaea-like approach in line with the Expo's organization. Country pavilions will be grouped by their main produce, creating a world map based on the palate. Caffeinate under the tropical canopy of the Africa and Central America-dominated Coffee Cluster, or step into a giant paddy in Rice Cluster, home to a few Southeast Asian nations. Then return to Italy—for Milan holds a vast old world beyond the Expo's borders.

**Do** Cryptic, brittle and haunting, da Vinci's ethereal **Last Supper** ([vivaticket.it](http://vivaticket.it); €6.50) is a must, and a must-reserve. You can't miss the magnificent **Duomo di Milano**, however, sarcophagus-hunters should see the **Basilica di Sant'Ambrogio** ([basilicasantambrogio.it](http://basilicasantambrogio.it)), which dates to 379 A.D. and has three saints and an emperor in its creepy. Still, Milan is a living local: hipsters imbibe the crumbling **Color Lorenzo**; **Parco Se** is alive with soccer, pic live music; have a *qu* vino at one of the macafés in the bohemia labyrinthine **Brera**.

**Eat+Drink** A tiny room of tiny tables, murals of nymphs and lushes: **Bagutta** is one of the most romantic trattorias ([bagutta.it](http://bagutta.it); dinner for two €100). Get the veal Milanese and Parmesan-saffron risotto. Homey **Ristorante Solferino** ([ilsolferino.com](http://ilsolferino.com); dinner for two €90) has crafted beautiful pastas since 1909. The best pizza in an Italian city? For a consistently adored Neapolitan pie, try **Maruzzella** ([pizzeriamaruzzella.milano.it](http://pizzeriamaruzzella.milano.it); dinner for two €40). To drink? Trust your taste buds to the aproned bar masters at stark, buzzy **Dry** ([drymilano.it](http://drymilano.it)), or to the peripatetic inspirations of Luca Marcellin at **Il Foyer** ([fourseasons.com](http://fourseasons.com)). His Expo Martini has global dashes of flavors, from cardamom to chamomile to bitter chocolate.

**Stay** It's hard to get more central than the **Four Seasons Milan** ([fourseasons.com](http://fourseasons.com); doubles from €370), in the super-swank Via Montenapoleone shopping area. A vaulted-ceiling pool; breakfast in the cloister; dapper, obliging concierges are highlights in this refit 15th-century convent. The newest rooms, including triplex suites, center on a courtyard like in a Mediterranean house. In the design-house 'hood across town



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Via Forcella, 6 - 20144 Milan, Italy  
ph. +39 02.8338371  
[www.magnapars-suitesmilano.it](http://www.magnapars-suitesmilano.it)