

Sights & Museums

★ Museo delle Culture

Via Tortona 56 (02 8846 3724, <http://museodelleculture.it>). Metro Porta Genova or bus 68, 74 or tram 14. Open & admission call for details.

Map p114 A3

See p127 Culture Club.

Restaurants

Da Noi In

Via Forcella 6 (02 837 8111, www.magnapars-suitesmilano.it). Metro Porta Genova, or bus 68, 74, or tram 2, 19. Meals served 12.30-2.30pm, 7.30-10.30pm Mon-Sat. Average €60. Map p114

B3 Contemporary Italian

In the basement of the swanky Magna Pars hotel (see p252), overlooking a sunken botanical garden (where you can dine in summer), this new restaurant in the Tortona district is making a name for itself as an innovative gourmet stop. As you enter, you'll see the team of chefs hard at work in the glass-fronted kitchen, fashioning everything from ice-cream to bread. Chef Fulvio Siccardi loves to experiment, and his signature platters include an egg, steam-cooked at a low



IN THE KNOW ANYONE FOR GOLF?

The countryside around Milan, especially Lake Como, has some of the loveliest golf courses in Italy. Closer to home, less than eight kilometres (five miles) south of the Navigli is Golf Le Rovedine South (02 5760 6420, www.rovedine.com), the only public club in Lombardy. Getting a reservation to play at the 18-hole, par-72 course is tricky – only Tuesday, Wednesday and Friday mornings are free from competitions, and weekends are often booked by locals – but it's worth a shot. Allow a few days' advance notice.

temperature for 60 minutes, and served with cream, parmesan and truffle flakes.

► Unusually for Milan, the restaurant offers free valet parking.

★ Erba Brusca

Alzaia Naviglio Pavese 286 (02 8738 0711, www.erbabrusca.it). Metro Piazza Abbiategrasso then 15min walk. Meals served 12.30-2.30pm, 8-11pm Wed-Sun. Average €50. Contemporary Italian

A canal-side green oasis just beyond the outer ring road, this veggie-based restaurant is well worth the trek. Erba Brusca's French-American-British chef Alice Delcourt uses herbs and vegetables from the restaurant's garden to put together creative, seasonal platters. These might be asparagus with goat's ricotta, mint and honey, or risotto with bacon, lemon and bergamot. On summer Sundays, the à la carte brunch beneath the pergola (served noon-3pm) is especially popular; in the cooler seasons, book lunch or dinner in the relaxed and airy restaurant. There's entertainment from jazz musicians on Wednesday evenings. Photo p128.

Al Pont de Ferr

Ripa di Porta Ticinese 55 (02 8940 6277, www.pontdeferr.it). Metro Porta Genova, or bus 47, 74, or tram 2, 19. Meals served 12.30pm-2.30pm, 8-11pm daily. Average €60. Map p114 B3

Contemporary Italian

You never quite know what to expect at this innovative – but you can be sure. Uruguayan chef Juan Manuel Argente is teasing his customers with a crispy red sugar bun and stuffed with jam. The ambience is warm, with brick walls, shelves with paper mats.

DA NOI
IN
VIA FORCELLA 6
RESTAURANT

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