

SALONE DEL MOBILE 2017: DESIGN IS SERVED. THE TOP 10 BY QUANDOO

On the occasion of Milan Design Week, Quandoo suggests ten restaurants in the Milanese city where style and creativity are featured both in the location and in the chef's menu

MILAN, MARCH 27th 2017 – Salone del Mobile is approaching and Milan is getting ready to welcome thousands of tourists and exhibitors and to host hundreds of events, exhibitions and artistic installations. On this occasion [Quandoo](#), Europe's and Asia's fastest-growing real-time reservation platform for restaurants, selected ten design restaurants beneath the Madonnina where you can taste style and creativity all year round: because while dining outside you also need to please the eye.

1. [Soho Restaurant](#), via Tortona 12
Surrounded by the *movida* of Fuorisalone, in the courtyard of a typical terraced house you can find the exclusive **Soho Restaurant**, characterized by fine-tuned spaces, highlighted by the original combinations of pieces of furniture and by the natural light seeping in through the wide skylights. It is the perfect place to join a refined menu completely focusing on oysters or the original *à la carte* proposals of the chef.
2. [Sofia Bistrot](#), via Pietro Borsieri 30
One of the coolest and most lively ares of the city, Isola, hosts **Sofia Bistrot**. The restaurant amazes the foodies with its innovative revisiting of the Chinese cuisine with a Western flavour: those who love experimentations also on the dining table will love it. The guests will be amazed by the eclectic menu and by the mysterious atmosphere created by the dark walls lighten up by bright balls hanging from the ceiling and by the red counter inspired by the famous Chinese lacquer.
3. [Serendepico](#), Piazza Castello 1
Close to the Castello Sforzesco, the rooms – with ancient brick vaults welcoming modern and design pieces of furniture – and the original food proposals of **Serendepico**, including the *beef tartare with candied lemon, smoked salt and petals of carasau bread*, rest on tradition to create something new, both for the eye and the palate.
4. [Milancore](#), via Alfredo Cappellini 19
Milancore, namely a corner of Korea in the core of Milan, where the most loved dishes of Korean tradition, from *bulgogi* to *kimchi*, are served is a refined location that, thanks to paper lamps and terracotta vases decorating the walls, recreates the elegant Asian atmosphere that will make minimalists fall in love.
5. [Joia](#), via Panfilo Castaldi 18
Between Porta Venezia and Repubblica, the Michelin-starred **Joia** welcomes vegetarian foodies and, with its colorful “natural high cuisine”, makes meat-eaters surrender. The three rooms – Art, Tradition, Sky – were designed by artists and architects who were able to create both smaller and more relaxing spaces on one side and dynamic and lively ones on the other, both perfect to enjoy the chef's refined proposals.
6. [Les Gitanes Bistrot](#), via Tortona 15
Whether you would like to taste fancy and elaborate dishes or to have a club sandwich during your lunch break, **Les Gitanes Bistrot** is the place to be. Here the rooms reflect the throbbing and relentless creativity typical of via Tortona: among two-toned walls, hard-wood and mosaic-styled floors, traditional pieces of furniture mixed with eccentric objects, a dining experience almost suspended in time is served.

7. [Terraferma](#), via Melchiorre Gioia 36
Bufala scamorza on lava stone with Calabrian capicollo, Neapolitan paccheri with surmulletts, scialatielli with n'duja are just a taste of the yummy Mediterrean menu offered by **Terraferma** in a trendy and modern location, with dark and elegant beams contrasting with neutral walls, decored with stylish backlit recesses where bottles of wine are displayed.
8. [Pier 52](#), via Piero Della Francesca 52
For a refined dinner with high-quality seasonal ingredients, not far from Corso Sempione there is **Pier 52**, a cozy restaurant with open-style kitchen to admire the chef's artistic work. The rooms are furnished with great taste and in an essential way, with creativity maily expressed by the lighting system.
9. [Bianca](#), via Panizza 10
Bianca, such an appropriate name for this „pure“ fresh fish restaurant close to Corso Magenta: in fact, the main colour, from the walls to the furniture, is white, which let you dive in an heavenly space where you can also find design objects and accessories.
10. [Rigolo](#), via Solferino 11
Rigolo perfectly belongs to the artists' neighborhood, Brera. In fact, this Tuscan restaurant not ignoring the Milanese tradition, is devided into four thematic rooms, each of them dedicated to a specific art: the Room of Painters, the Room of Photography, the Room of Rigolettori, dedicated to literature, anche the Room of Satire, with walls covered in ironic comic strips and illustrations.

“Milan is the Italian capital of fashion and design or, in a word, of style, which for many is a crucial ingredient also when it comes to dining. Quandoo's wide offer is able to meet the taste and the needs of every *foodie* in Italy, whether they look for a starred restaurant to celebrate a special occasion or a trendy bistrot for a quick lunch break. Whether the menu or the budget is, with our easy-to-use app the best places in town are just a click away” says **Andrea Favarato, Co-Founder & Vice President Southern Europe at Quandoo**“.

About Quandoo

Founded in late 2012, Quandoo is now one of the fastest growing restaurant reservation plattform globally. With millions of seated diners in over 16,000 restaurants, Quandoo offers diners an unmatched choice of dining experiences from Michelin-starred restaurants to local favorites. Restaurateurs are equipped with an industry-leading reservation management system that supports them in driving utilization and engaging with their customers through the Quandoo platform. Quandoo was foundedby Philipp Magin, Ronny Lange, Sebastian Moser, Tim-Hendrik Meyer and Daniel P. Glasner and acquired by Recruit Holdings in March 2015. Quandoo now employs approximately 400 people.

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