



## A Hedonist's guide to Milan

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### **Boccondivino, Via Carducci, 17, Navigli**

Tel: 02 866 040 [www.boccondivino.com](http://www.boccondivino.com)

Open: 8pm–midnight. Closed Sundays and first three weeks of August.

€70

Boccondivino – a play on words meaning 'divine mouthful' or 'mouthful of wine' – is something of an understatement. It's more like eight courses' worth. There's no menu and no choice – leave picky eaters behind, loosen your belt and enjoy a *degustazione* of traditional Italian food. The running order, unchanged since the restaurant opened in 1976, starts with *prosecco* and *aperitivo*, followed by crudités, two *salami* courses (don't shrink away from the *lardò*: just one mouthful is actually divine), the requisite carbohydrate course, and two rounds of seasonal cheeses, rounded off with *biscotti* and sorbet. Each is matched with an appropriate wine from a cellar with more than 900 Italian labels, and by the end of the meal you'll be surrounded by enough glasses to play an entire octave of glass-notes. Service is entertaining and educational (and multi-lingual). The setting is like a glorified college hall, with vaulted brick ceilings, whitewashed walls and long dining tables spread over three rooms, and chances are you'll acquire some new dining companions on the communal tables.



Food 8, Service 9, Atmosphere 8