

good living



I'm groaning

There is a spin-off pleasure when covering fashion shows in Milan: eating here. This time around I have a quirky food experience at Boccondivino, which has a Tetsuya's-style set menu with selected wines – the difference is that it stars salami, pork and cheese. You begin with a stomach-lining bucket of raw vegetables, then about 10 types of smallgoods are rolled out, followed by pappardelle in a red pepper and cheese sauce and a perfect gorgonzola risotto. Then come the soft cheeses – buffalo mozzarella, ricotta – before the arrival of a cheese trolley resembling a Sherman tank. Highlights are the parmesan – salty, crumbly, with a tinge of sweetness dulling the sharpness – and a cheeky trio of Sicilian sheep's milk cheeses. The restaurant's two roaming sommeliers choose the wines for each group as the mood takes them. Happily, my favourite Italian red – Cesari

Amarone della Valpolicella Il Bosco 2000, very berry, silky and utterly delicious – is served with the hard cheeses. Needless to say, by the end I feel no pain. Via Carducci 17, Milan, tel: 39 0286 6040, go to www.boccondivino.com

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John Newton delves into ethical eating