

L'OFFICIEL

ART & TRAVEL

Italy
'22



THE GREAT
ESCAPE

THE
TRAVEL & ART BOOK

FW22

L'OFFICIEL

A BRIEF REVIEW of the senses we go through while traveling, and the curiosity we feel for art. See the Italian streets we walk in, and hear the church's bells behind imagery. We were all around Italy, the land of beauty. Trying, learning, visiting and hearing, for you. To bring this, to you. Close your eyes. Scent the collectible.

We are here because we love to experience.

Take this opportunity.

Travel with us.

I T A L Y



Lucrezia Ganazzoli - Photographer
Yana Mckillop - Fashion Editor/Stylist
Helena Komarova - Makeup Artist
Afrodita Dorado - Model (page 10)
Victoria Schons - Model (page 5)

I N T R O

THE *GREAT* ESCAPE TO
ITALY
by 







MILANO

Milan, Italian Milano, city, capital of Milano province (provincia) and of the region (regione) of Lombardy (Lombardia), northern Italy. It is the leading financial centre and the most prosperous manufacturing and commercial city of Italy. As for all Milanese quartieri, the boundaries of Porta Genova are not formally defined; yet, they are usually thought of as comprising Via Solari, Via Bergognone, the Naviglio Grande canal and the Darsena. The district is centered in Piazza Cantore, where the city gate used to be, and the Porta Genova railway station, the oldest Milanese railway station to be still in operation. The station is the terminus of the railway connecting Milan and Mortara. Since the station is in the centre of Porta Genova, the district is divided in two parts by the railway; an old iron bridge connecting the two sides known as “la scaletta” (the “ladder”), located next to the station, is one of the traditional landmarks of the district.



PORTA:

door.

*Io apro la porta.
I open the door.*

*Apri la porta.
Open the door.*

*Apriamo una doppia porta.
Let's open a double door.*

*Apri la porta.
He opens the door.*

THE DOORS OF MILAN

Porta Ticinese

Porta Orientale

Porta Vercellina

Porta Comasina

Porta Nuova

PORTA TICINESE

Porta Ticinese is a former city gate of Milan, Italy. The gate, facing south-west, was first created with the Spanish walls of the city, in the 16th century, but the original structure was later demolished and replaced in the early 19th century. The name "Porta Ticinese" is used both to refer to the gate proper and to the surrounding district, part of the Zone 6 administrative division.



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P O R T A T I C I N E S E

ATTRACTIONS
HOTELS
RESTAURANTS
BARS
CAFES
EXHIBITIONS



The darsena seen from Porta Ticinese
1886 illustration

The gate of Porta Ticinese is one of the landmark buildings of Milan and a popular tourist attraction. Area surrounding Porta Ticinese is a historic quartiere of Milan; it has its coat of arms, a three-legged red stool on a silver background. The district is part of the Navigli area of Milan, which is rich of monuments, tourist attractions, night

life, and more, and qualifies as one of the most important areas of Milan outside the historic centre. It includes the notable Basilica of Sant'Eustorgio, a basilica that was established in the middle ages and restored several times through the centuries, so that the original romanesque structure has been complemented with Renaissance elements.

PORTA TICINENSE

A T T R A C T I O N

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AETHOS MILAN



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@aethosmilano

Aethos Milan, formerly known as The Yard, invites you to board for an experience that goes beyond the walls of the hotel.

Find us in the beating heart of a city, buzzing at the same frequency as the hottest eateries, gallery openings, or festivals.

AETHOS stands for freedom from the stresses and anxieties of modern life. Providing places for people to find their own sanctuary.

H
O
T
E
L



Taste an eclectic selection of contemporary, Italian classics and international dishes

With our plant forward menu we emphasise and celebrate plant based foods, including vegetables, fruits, whole grains and legumes while continuing to keep meat, fish and seafood on the plate. Most of our ingredients are sourced locally from producers that abide by the principles of better eco practices.



Aethos has been founded on the belief that traveling and hospitality should be an experience that leaves a positive and lasting impact on your body, mind and soul.

An unconventional space for classy events, Aethos Milan, formerly The Yard, lends itself to any occasion: from a cocktail reception in the covered patio to a gala dinner or a corporate meeting.

AN EXPERIENCE FOR FEELING THE TASTE

Our lunch menu includes flavourful plant forward options where grains, legumes and vegetables take the center stage.

Our kitchen serves an eclectic selection of contemporary, Italian classics and international dishes, prepared with the freshest ingredients and boldest flavours.



Enjoy plant forward food in the comfort of our restaurant and bar.



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Stylish restaurant with exposed-brick walls & a courtyard serving upscale cuisine, plus cocktails.

A stone's throw from the Darsena of Milan, in a tangle of narrow streets, hides a small corner of paradise: Sixieme Bistro. As you enter this old Milanese courtyard, you lose track of time and space. It might seem to be somewhere else in the world, in the shadow of nature, perhaps with the waves of the sea as a background, but instead we are still in our city. explicabo. Nemo enim ipsam voluptatem quia voluptas sit aspernatur aut odit aut fugit, sed quia consequuntur private balconies, are appointed with unique pieces of furniture that have been carefully selected over decades.

@sixieme.bistro

SIXIÈME BISTRÒ

R E S T A U R A N T

ARCHITECTURE LOVERS

Architecture is the real strong point of the house, but the kitchen will certainly know how to amaze you.

SIX PROJECT

Here's the Six Project: charming, exotic and sensual.

The project was born from an intuition of Mauro Orlandelli - an entrepreneur with a past in the world of music and today director of Forest Design, a consulting agency for architects and designers - to create "a holistic container, where the result was greater than the sum of his addendi". Six Project is the latest of Orlandelli's projects, born from the long-pursued idea of bringing together a team of professionals under the same brand. Together with him, the art director Samuele Savio - founder of the creative direction studio Choice and with international collaborations with companies and personalities of the caliber

of Lissoni Associati, Jil Sander, Costume National and Daniel Ezralow - and David Lopez Quincoces and Fanny Bauer Grung - architects at the head of Quincoces-Dragò & partners, an architecture and design studio based in Milan specialized in luxury retail, residential projects and hôtellerie -, gave shape to the initial vision by collaborating, each with their own experience and stylistic code, to the global configuration of the project. "Six Project as 'six', the smallest of the perfect numbers, produced by the sum of its dividers", Samuele Savio explains the concept that revolves around the name and logos.





The traditional dishes are made with high quality raw materials and concluded with state-of-the-art dishes.

Sunday brunch becomes chic: the Sixième Bistrò with its à la carte proposal celebrates his favorite day with a new format and a menu to be discovered.

A selection of tapas & international comfort food to satisfy the most demanding palates - such as the timeless Club Sandwich and the trendy Benedict Eggs - up to more sophisticated dishes - such as sea bass, pumpkin and zucchini toast.

OSTERIA DEL BINARI

R E S T A U R A N T



From a rich menu of the territory you can taste the typical recipes of the peasant tradition, revisited with creativity and in harmony with the current season, as well as the many tantalizing products of the colorful and generous Romagna Apennines.

It all began as a gamble in 1972 when Cesare Denti , then manager of a company in the Cerruti Group, decided to open the Osteria Del Binari with his wife , right next to the Porta Genova station.

@osteria_del_binari





A beautiful place with original furnishings from the early twentieth century. It has a summer opening onto a large garden, one of the largest and most luxuriant in Milanese restaurants.

From egg pasta prepared by our expert sfogline, to first choice cuts of meat, accompanied by fresh zero-kilometer vegetables and a wide selection of cheeses of the most varied ages and preparations, we will be able to give you a taste of the real Romagna, the most convivial and enjoyable





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All'Osteria of tracks prevails a typical Lombard cuisine (risotto to pasta and beans semifreddo , Milanese cutlet) to which is added a few dishes generalist (stracchino focaccia , shrimp salad and cannellini , paccheri with crustaceans).



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@ magcafe

Led by the award-winning Flavio Angiolillo and Marco Russo, The waiters who welcome you with kindness and know how to recommend you the best drinks of the house, the list of cocktails hidden in the books given by the customers and placed on the tables, the coffee atmosphere of a time that warmer you can not, the blues and jazz music that catch well, the bottles of alcohol that decorate a wall and the absence of the buffet during the aperitif are excellent clues.

One of those places that must be whispered, because they are intimate quia voluptas sit aspernatur aut odit aut fugit, sed quia consequunturprivate balconies, are appointed with unique pieces of furniture that have been carefully selected over decades.

THE BEAUTY IN AURA

The lights are soft and the environment is full at MAG Cafè: full of objects to be stared at, like the wonderful works of Simona Cozzupoli hanging on the walls, full of people to observe, full of stories to imagine or tell.

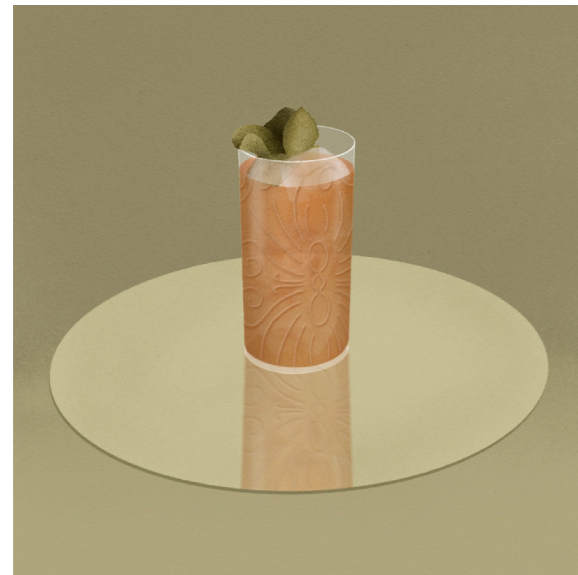




Here drinking does not mean getting drunk, but gradually reaching a state of alcoholic well-being: in fact, cocktails pound the right one.

As in every serious bar, every drink has its own glass: Flavio and Marco travel the world in the search for antique glasses (and teaspoons, shakers, bottles, scoops).





Left Top: Profumi e fraganze dal carattere esotico e speziato. "Flor de Jamaica" è il drink che romperà la monotonia.

Left Bottom: Sapore dolce ed elegante per i palati raffinati: "The straw in the stone"

Oroscopo del giorno.

Right Top: Amore: Oggi ritroverai il Capricorno del tuo cuore.

Right Bottom: Prima delle feste è sempre meglio "Bruciare i grassi".



ARMANI SILOS

On April 30th, 2015 Giorgio Armani opened Armani/Silos in Milan's Via Bergognone 40 to mark 40 years of his career. Originally the granary of a major international company constructed in 1950 and measuring around 4,500 square meters on four levels, '[he] decided to call it silos because this building used to store food, which is, of course, essential for life. For [him], just as much as food, clothes are also a part of life.





The search for simplicity, eliminating unnecessary ornamentation and everything that is superfluous, coupled with a preference for regular geometric shapes and a desire for uniformity have produced a sober yet monumental building based on the rule of order and rigor: a rational response to practical needs, with spaces demonstrating respect for the original architecture. By preserving the building's unusual established form, recalling a beehive, a metaphor for industriousness, the renovation of the exhibition space reinforces the designer's aesthetic philosophy and creative dynamism.





TO BE DEVELOPED

TO BE CONTINUED