

## DISCOVER SOUTHERN EUROPE MARZO 2019



Discover Southern Europe | A Taste of Italy

### Venice on your plate

**Tucked away in the Venice backstreets, near the former shipyard's 'arsenal', is the Hostaria da Franz – an address for your little black book. A favourite with actors and celebrities, this high-end restaurant has been run by the Gasparini family for over three decades.**

"It's our 35th anniversary this year," says Maurizio, the owner. "We started with my father, Gianfranco, and my grandmother's recipes." The history of the place is a much older one, though. Franz, after whom the restaurant is named, was an Austrian soldier who fell in love with a Venetian and opened up an inn, some 230 years ago. "He is also

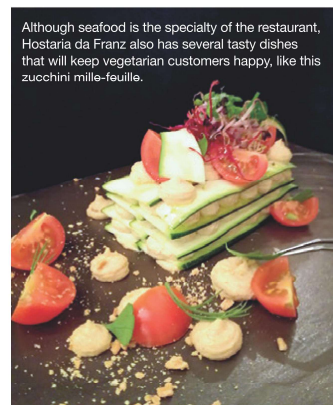
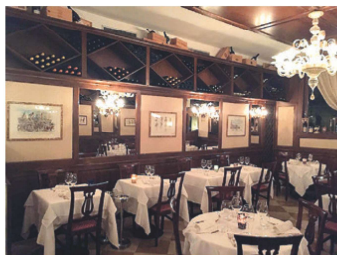
regarded by some as the inventor of the Spritz," smiles Maurizio. "We have no proof but it's nevertheless a fascinating anecdote."

These days, the restaurant specialises in, and a dynamic team led by chef Ross takes pride in, a modern interpretation of traditional Venetian fare. All the big classics are on the menu, from the 'sarde in saor' to 'baccalà mantecato', as well as more hard-to-find specialities like 'risotto di gò', typical of the island of Burano. Another speciality is 'Gò' – an elaborate recipe, prepared over a couple of days using gudgeon, the fish which lurk in the muddy waters of Venice's lagoon.

"These dishes are precious and there is a lot of work involved," explains Maurizio. "This is why dining here isn't just about eating. We want to tell the stories behind what's in your dish, from my daily visits to the Rialto mar-

ket on the hunt for the day's fresh catch, to our chef's trips to the islands looking for aromatic herbs full of the salty spray of the sea. Our food means tradition and culture and we want our customers to get the full picture."

[www.hostariadafranz.com](http://www.hostariadafranz.com)



Although seafood is the specialty of the restaurant, Hostaria da Franz also has several tasty dishes that will keep vegetarian customers happy, like this zucchini mille-feuille.

### An egtastic experience for egg lovers

**Exploring Milan? Looking for a restaurant open all day or a cosy venue for a weekend brunch? Well L'Ov Milano could be the right option, especially if you are craving anything from carbonara to eggnog.**

Scrambled, poached, fried, hard or soft boiled – the accent is on the most complete food of them all, a true powerhouse of wellness: the egg – 'L'Ov' in the Milanese dialect. A clever wordplay, as to anyone non-local, the name L'Ov Milano bears a striking resemblance to the English word 'love'. "The two things are connected anyway," explains Lidia di Donato, communications manager. "The egg is the most nostalgic comfort food, something that brings us back to a family dimension, to the stories our mothers and grandmothers used to tell us, to beautiful memories. It's about feeling pampered, and loved."

L'Ov Milano has two branches in central Milan (a third is scheduled to open for the end of 2019) – a bistro in Viale Premuda and a newer addition in Via Solari, in the heart of the trendy fashion and design district. Both have the same cosy-meets-retro feel in common

– think a New York-inspired atmosphere and the vintage furniture of the 'old Milan'.



Eggs Benedict are a favourite with L'Ov Milano's customers.

Egg lovers will be spoilt for choice, from decadent classics like Eggs Benedict to the always-popular pasta carbonara, also available in a scrumptious variation with truffle. The dishes comprise the highest quality, strictly seasonal ingredients. Organic eggs, for example, come from the woods of the Valtellina region, in the far north of Lombardy. "Hens roam free in the woods, living off the leaves of chestnut trees," explains Lidia di Donato: and you can definitely taste the difference.

[www.Lovmilano.com/en](http://www.Lovmilano.com/en)

