



THINGS TO DO & SEE IN MILAN



Milan Cathedral

Milan Cathedral (Italian: Duomo di Milano) is the cathedral church of Milan, Italy. Dedicated to St Mary of the Nativity (Santa Maria Nascente), it is the seat of the Archbishop of Milan, currently Cardinal Angelo Scola. The Gothic cathedral took nearly six centuries to complete. It is the largest church in Italy (the larger St. Peter's Basilica is in the State of Vatican City) and the fifth largest in the world.



Milan Historical Center



Underground Line M1 and M3 stop Duomo



Everyday from 8.00 to 21.00



For info and reservations www.duomomilano.it



Santa Maria delle Grazie

"Holy Mary of Grace" (Italian: Santa Maria delle Grazie) is a church and Dominican convent in Milan, northern Italy, included in the UNESCO World Heritage sites list. The church contains the mural of "The Last Supper" by Leonardo da Vinci, which is in the refectory of the convent.



Piazza Santa Maria delle Grazie



Underground Line 1: Cadorna or Conciliazione
Underground Line 2: Cadorna or Sant'Ambrogio



Tue – Sun 8:15 – 19:15. Last ingress at 18:45. Max. 25 people every 15 minutes.



For info and reservations www.vivaticket.it



Pinacoteca di Brera

The Pinacoteca di Brera ("Brera Art Gallery") is the main public gallery for paintings in Milan, Italy. It contains one of the foremost collections of Italian paintings, an outgrowth of the cultural program of the Brera Academy, which shares the site in the Palazzo Brera.

The Palazzo Brera owes its name to the Germanic braida, indicating a grassy opening in the city structure: compare the Bra of Verona.



Via Brera, 28



Underground line 2 stop Lanza, line 3 stop Montenapoleone.

Tram: 1-4-8-12-14-27. Bus: 61, 97



Tue-Sun 8:30 – 19:15.



Entire € 10, reduced € 7, 50 www.pinacotecabrera.org



Navigli of Milan

The navigli were a system of navigable and interconnected canals around Milan, Italy.

The system consisted of five canals: Naviglio Grande, Naviglio Pavese, Naviglio Martesana, Naviglio di Paderno, Naviglio di Bereguardo. The first three were connected through Milan via the Fossa Interna, also known as the Inner Ring.

Today, the canals are mostly used for irrigation. The only two canals who operate a tourist navigation system connected to the Darsena are the Naviglio Grande and the Naviglio Pavese, also becoming a nightlife pole.



Naviglio Grande and Naviglio Pavese



Underground line 2 stop Porta Genova. Tram: 3



Everyday



No cost



Sforza Castle

Sforza Castle (Italian: Castello Sforzesco) is in Milan, northern Italy. It was built in the 15th century by Francesco Sforza, Duke of Milan, on the remains of a 14th-century fortification. Later renovated and enlarged, in the 16th and 17th centuries it was one of the largest citadels in Europe. Extensively rebuilt by Luca Beltrami in 1891–1905, it now houses several of the city's museums and art collections.



Piazza Castello



Underground line 2 stop Cadorna or Lanza;

Underground line 1 stop Cadorna or Cairoli. Tram: 1, 3, 4, 12, 14, 20, 27.



From 7:00 to 19:00



Entire € 3, 00, reduced € 1, 50 www.milanocastello.it



San Maurizio al Monastero Maggiore

San Maurizio al Monastero Maggiore is a church in Milan, northern Italy. It was originally attached to the most important female convent of the Benedictines in the city, Monastero Maggiore, which is now in use as an archaeological museum. The church today is used every Sunday from October to June to celebrate in the Byzantine Rite, in Greek according to the Italo-Albanian tradition. It is also used as concert hall.



Corso Magenta 15



Underground line 2 stop Cadorna;
Underground line 1 stop Cordusio. Tram: 19, 20, 24.



Tue-Sun 9:30 – 19:30.



No cost



Basilica di Sant'Ambrogio

The Basilica of Sant'Ambrogio (official name: Basilica romana minore collegiata abbaziale prepositurale di Sant'Ambrogio) is a church in Milan, northern Italy. One of the most ancient churches in Milan, it was built by St. Ambrose in 379–386, in an area where numerous martyrs of the Roman persecutions had been buried. The first name of the church was in fact Basilica Martyrum.



Piazza Sant'Ambrogio



Underground line 2 stop S. Ambrogio.

Bus 50, 58, 94



Mon-Sat 10:00 – 12:30.

Sunday 15:00 – 17:00



No cost



Galleria Vittorio Emanuele

The Galleria Vittorio Emanuele II (Italian: is one of the world's oldest shopping malls. Housed within a four-story double arcade in central Milan, the Galleria is named after Victor Emmanuel II, the first king of the Kingdom of Italy. It was designed in 1861 and built by Giuseppe Mengoni between 1865 and 1877. The structure consists of two glass-vaulted arcades intersecting in an octagon covering the street connecting Piazza del Duomo to Piazza della Scala



Piazza del Duomo



Underground line 1-3 stop Duomo.

Tram: 2, 3, 24



Everyday



No cost



Porta Sempione

Porta Sempione ("Simplon Gate") is a city gate of Milan, Italy. The name "Porta Sempione" is used both to refer to the gate proper and to the surrounding district ("quartiere"), a part of the Zone 1 division (the historic city centre), including the major avenue of Corso Sempione. The gate is marked by a landmark triumphal arch called Arco della Pace ("Arch of Peace"), dating back to the 19th century, although its origins can be traced back to a gate of the Roman walls of Milan



Corso Sempione



Underground line 5 stop Domodossola.



Everyday



No cost



What to eat in Milan

Creamy risottos, tender veal shanks and hearty stews lovingly prepared in the home. Milan lies in western Lombardy, a region with rich culinary traditions, where meat features heavily on the menu. You'll find Milan's fancy eateries serving creative and sophisticated fare, but you'll also be able to try rustic wholesome dishes at informal, often family-run trattorie and osterie, where the authentic flavours truly come to life. Rice plays an integral part in Lombard cuisine, and it thrives in the Ticino and Po river valleys. In winter, polenta (boiled maize meal) is served throughout northern Italy, traditionally accompanied by hearty stews. Lombardy is also one of Italy's largest cheese-making regions – this is the home of tangy Gorgonzola, creamy mascarpone and parmesan-like Grana Padano.



Ossobuco alla Milanese

The name ossobuco (hollow bone) is a reference to the marrow hole in veal shank, which is traditionally braised with vegetables, broth and white wine. The shanks are sprinkled with a thin layer of flour and lightly fried with onions and butter, then left to simmer in broth with tomatoes for about two hours. The result is an exceptionally tender meat dish, often served with polenta or saffron risotto.

Try it

La Dogana del Buongusto: offers traditional home cooking in a cosy cavernous interior with bare-brick walls – expect tasty cold-cut platters to start, followed by ossobuco served with risotto alla Milanese. www.ladoganadelbuongusto.it



Via Molino delle Armi, 48, 20123 Milano



Risotto alla Milanese

This smooth and creamy saffron-enriched risotto is the culinary pride of Milan. Native to Asia Minor, saffron was introduced to Europe by the Arabs in the 13th century and has featured in Lombard cuisine ever since. Arborio rice is gently pan-fried with chopped onions and butter, and thereafter repeatedly stirred while broth is slowly poured in. Saffron is added later, lending the rice a golden yellow hue, while Grana Padano cheese, stirred in once the rice is cooked, gives the dish a soft and creamy texture. Tender beef marrow (ossobuco) often features in the early cooking stages, giving the dish a wonderful beefy depth.

Try it

Trattoria degli Orti www.trattoriadegliorti.it

📍 Via Monviso, 13, 20154 Milano



Cotoletta alla Milanese

There has long been a dispute between Milan and Vienna about the true authorship of cotoletta alla Milanese, or Wiener schnitzel, although most accounts suggest the former can lay claim to its invention. Marshal Radetsky is said to have provided the recipe of this meltingly tender breaded veal cutlet to Emperor Franz Joseph during Austria's occupation of Lombardy. The chop is cut from the loin of milk-fed veal. It is believed that only the first six ribs can make a perfect cotoletta, as these are neither too thin nor too fatty. Lightly coated in beaten eggs and dipped in breadcrumbs, the cotoletta is then gently pan-fried in clarified butter, resulting in a mouth-watering meat cutlet that is juicy on the inside and crisp on the outside.

Try it

Trattoria del Nuovo Macello www.trattoriadelnuovomacello.it

📍 Via Cesare Lombroso, 20, 20137 Milano



Panettone

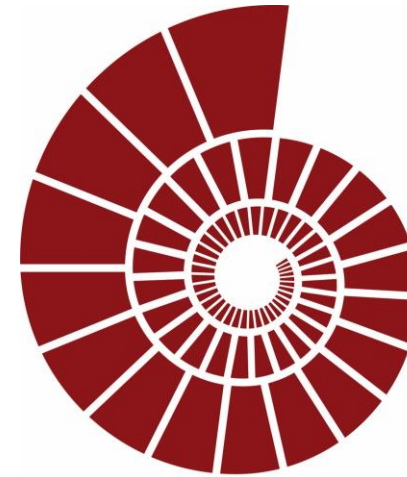
Traditionally enjoyed on Christmas day and New Year, this light and airy sweet bread loaf is one of the symbols of Milan. The fluffy dough is mixed with sultanas, candied oranges and lemons, and cocoa butter, and is usually accompanied by a glass of sweet sparkling wine. Panettone was traditionally prepared at home under the watchful eye of the pater familias (head of the household) who, once the cake was baked, carved a cross with a knife as a sign of good luck for the year ahead. Legends of the origins of panettone are wide and varied. One says that, while preparing a Christmas feast, the Duke of Milan's chef, Ludovico Sforza, burned his delectable dessert in the oven. Feeling sorry for the chef, a scullery boy, Toni, rustled up an impromptu cake with the ingredients left in the pantry. The dessert was an instant success among the Duke's guests, and from that day forth was known as 'pan di Toni', meaning the bread of Toni.

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Week end in Rome

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Three days to discover the main attractions of the eternal city, Rome.

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Rome can be reached by train or plane from Milano

Price: from **€ 150,00 per person**, including:

Two night accommodation in double bedroom in 3 superior hotel, with breakfast

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Relax and Wellness in North Sardinia

A short break or a full week to enjoy relaxing time in the atmosphere of North Sardinia.

The area, called Gallura, offers white, sandy beaches and small coves with crystal waters.

Take a break in one of the best resorts and spas, and enjoy thalassotherapy treatments.

Best way to reach: flight to/from Olbia

Price: on request

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Wine tasting in Franciacorta 2 days/1 night

Thanks to this wine tour you can live the real Franciacorta area, you can walk through the vineyards with the winemaker, you can discover the secrets of the Franciacorta method, you can taste the famous Franciacorta Sparkling wine, and if you are lucky (according to the period) feel the smell of the wine fermentation, taste the wine during the aging period from the tank or see the harvest.

Franciacorta is situated east side of Milan, in the direction to Venice and lake Garda.

The distance between Milan and Franciacorta is approximately 80 km, so about one hour by car

Price: **from € 170,00 per person**, including:

- *One night accommodation in double bedroom in countryhouse, with breakfast

- *Gourmet dinner

- *Visit two Franciacorta's wineries with explanation of Franciacorta winemaking method and wines tasting.

Car Rental not included

Booking and enquiries: ClupViaggi ais-isa@clupviaggi.it

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