VENICE

QUADRI

Piazza San Marco 121

tel. 041.5222105 caffequadri.it

It is the most exclusive bar and

restaurant in Piazza San Marco,

in one of the most characteristic

and elegant historical cafes. For an informal meal (from

club sandwiches to veal in tuna

sauce) stay on the ground floor. Or go up to the restaurant to try its local delicacies. AL COVO Castello 3968.

Campiello della Pescaria tel. 041.5223812

ristorantealcovo.com

An elegant restaurant where

Venetian gourmets go to be spoilt by Cesare Benelli,

supporter of local flavours.

Top quality meat and fish for

traditional dishes, reworked

with sensitivity: fish crudités

combined with vegetables. gnocchi, stewed eel, fried and

grilled fish. MICROMEGA San Marco 2436 Calle de le Ostreghe

041.2960765 www.micromegaottica.com

The lightest glasses in the world are here: frames in high tension Beta titanium weighing less

than a gram; lenses attached

without screws. The result is

surprising: extreme comfort

and stability.

WILNER

Castello 4161

riva degli Schiavoni

tel. 041.5227463

hotelwildner.com

Even if it is located in a tourist

trap, you will find top quality

in this restaurant serving a

traditional Venetian menu of

meat and fish, all organically

produced, and promoting

Slow Food dishes such as the Sant'Erasmo violet artichoke

(from an island in the north

of the lagoon) and the typical

tel. 041.5231973 www.lisola.com

The showroom of the historical Murano company Carlo Moretti

is a stone's throw from Palazzo

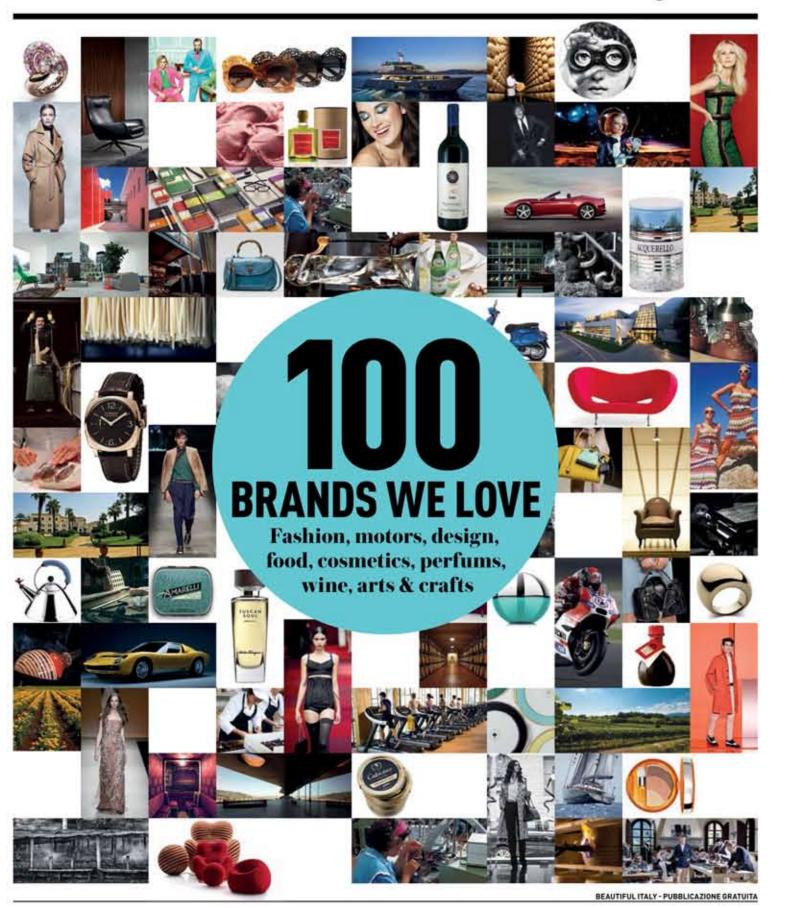
Grassi, offering linear and

coloured chalices, vases, bowls

the perfect items to elegantly

personalise a contemporary

Venetian polenta "biancoperla" L'ISOLA Calle de le Botteghe 2970





ERMENEGILDO ZEGNA

A 100 YEAR OLD HISTORY: FROM A FACTORY FOR QUALITY FABRICS TO HIGH TAILORING FOR MEN, THE PASSION FOR THE ENVIRONMENT AND CULTURE



With more than 300 hundred designers creating items for all categories of domestic andscape, Alessi is the Italian "dream factory". Its secret? The desire to turn aesthetic and functional research into ndustrial production series. dessi.com



The world leader in menswear speaks Italian, In 1910. Ermenegildo Zegna founded the company that still bears his name in the Biella mountains, in Northern Italy: the initial idea was to produce high quality fabrics, using only the finest fibers; over time, though, the brand also extended to menswear tailoring. The sons of Ermenegildo, Angelo and Aldo, who took over from their father, decided in the mid-60s to move into luxury clothing, thus starting the transition of the brand to a real lifestyle symbol.

Following this strategic decision, in 1999 the group acquired Agnona, the luxury clothing and knitwear brand for women, and it entered the fragrance market in 2003. In 2010 Ermenegildo Zegna started its highend watches lines and in 2013 its eyewear collection. In the same year, an agreement with Maserati brought

to the production of a limited edition sedan. Since 2012 Zegna's creative director is Stefano Pilati who created Agnona collections for women and Ermenegildo Zegna Couture for men. Whereas the "custom made" service, that allows the customization of garments (fabrics included) is enjoying a never fading success since 1972.

Despite its global success, the group is still a family business, with Gildo and Paolo Zegna as CEO and President. The operation of environmental protection "Oasi Zegna" is active since 1993 while in 2014 the Ermenegildo Zegna Founder's Scholarship program was created, allocating one million euro per year to fund the most talented Italian graduates in achieving degrees and master's programs, zegna.com



PENTOLE AGNELLI MORE THAN JUST POTS:

CHEFS' PARTNERS SINCE 1907 The prestigious Agnelli brand was created over a cen-

tury ago from an intuition by its founder Baldassarre: using aluminum, an apparently poor material but with extraordinary properties, to create high end cooking pots. Today, the Agnelli cookery collections are still made in Italy and used by chefs worldwide. agnelli.net

PASTIFICIO GENTILE VINTAGE PASTA, MADE TODAY

LIKE IN THE GOOD OLD DAYS

In the workshop of Pastificio Gentile Gragnano pasta is bronze drawn, shaped by hand and slowly dried. It is then left to rest in a 35 degrees environment for three days, "with wooden fans circulating the air" says the Zampino family, who runs the company since its foundation, in 1876, pastagentile.it



FAZIOLI

UNIQUE GRAND AND CONCERT-**GRAND PIANOS SINCE 1981**

A passion for music and scientific knowledge, research on new technologies, skillful workmanship and a rigorous selection of materials are the key ingredients of the Fazioli brand. Since 1981, the company produces grand pianos and concert hall grand pianos in its Sacile factory, using the same wood Antonio Stradivari chose for his 18th century violins in. fazioli.com



MINOTTI **CRAFTSMANSHIP AND**

INDUSTRIAL PRODUCTION The Minotti identity fully embodies the Made in Italy concept: manual knowhow used to enhance carefully designed furniture, manufactured through state-ofthe-art mechanization. It is the heart of success of the Brianza brand, founded in the fifties and grown to be a global furniture giant under the creative direction of Rodolfo Dordoni, minotti com



TENUTA SAN GUIDO IN BOLGHERI, THE WINES

OF THE MAREMMA

The home of the Sassicaia red wine stretches over 13 km on the Etruscan coast, between Livorno and Grosseto. Created in the 20s by Mario Incisa della Rocchetta, this robust red DOC wine is related to Bordeaux and derives from previously imported French vines. The San Guido estate is the only one authorised for to produce it. tenutasanguido.com



SAN DANIELE FROM FRIULI, 13 MONTHS

FOR A UNIQUE FLAVOUR Montalban wrote that it should be eaten with enthusiasm and common sense. It's easy to say ham, but how many people know that genuine San Daniele is only produced in Friuli-Venezia Giulia? And that it must be aged for at least 13 months? The key to recognize it? Its distinctive guitar shape as well as the trotter and the Consortium brand, prosciuttosandaniele,it













