

# CONCIERGE

THE NEW TRAVEL GUIDE FOR FORMULA ONE DESTINATIONS

ITALIAN GRAND PRIX  
MONZA 2017  
*1ST EDITION*

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Where to drink, eat,  
sleep and party in  
Monza and Milan

Exclusive interviews with  
Sir Patrick Head on the  
passion of Ferrari and  
the magic of Monza,  
by Riccardo Patrese

SEO  
SPECIAL EVENTS OFFICIAL PARTNER



## MONICA HEAD COLOMBELLI FOUNDER & CEO

Born in Massa Lombarda, Ravenna, Italy, in 1968

Worked in international business travel in Bologna and Paris

Established SEO in London in 2005

Married to Williams F1 Team co-founder Sir Patrick Head.

They have a daughter, Sophie Louise.



### ABOUT SEO

With more than 20 years' experience, Sporting Events Organization (SEO) is one of the leading travel, logistics and hospitality companies operating within the specialist and demanding worlds of Formula One and Formula E.

We work internationally to deliver top quality and reliable services, including accommodation, transportation, concierge and entertainment, within set budgets, to teams and drivers, sponsors and corporates, groups and individual VIPs. In addition to premium motor racing, SEO has organized world-class sailing events, luxury lifestyle trips, and global trade fairs.

### ADDITIONAL SERVICES:

During your stay at the Italian Grand Prix, should you wish to book a hotel, organize private transportation including luxury cars, minivans or scooters, rent a classic car or supercar, arrange a personal shopper or take a trip to the lakes, SEO is on hand to deliver these experiences and more with total ease.

GENERAL ENQUIRIES  
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## ITALIAN GRAND PRIX – 1-3 September 2017

A cathedral to speed, Monza has hosted grands prix since 1922 and while the circuit no longer utilizes its now crumbling, historic banking, the experience is still epic – this is the fastest circuit in Formula One, and can be taken at an average speed of over 250km/h.

The Autodromo, located in Monza's Royal Park, is within close range of Italy's haute-couture powerhouse, Milan.

There is a lot more to Milan than just shopping. It's a main-vein of European civilization, rich in art, gastronomy, and industry. And there's no escaping the supermodels.

For both cultural sophisticates and red-blooded racing appassionata, to come to Italy is to board the mothership. There is history at every turn, and no shortage of style.

### REMEMBER TO PACK:

Rock climbing boots. Photographs cannot convey just how steep the Autodromo's old banking is. You should definitely pay it a visit, and you'll be glad of some high-grip shoes. And a rope and harness.

### PRACTICAL INFO:

Time zone: GMT +1hrs  
International dialing code: +39  
Currency: Euro  
Police: 112  
Ambulance: 118  
Fire: 115

### TAXI COMPANIES:

Radio Taxi – +39 02 8585  
Radio Taxi – +39 02 6767  
Radio Taxi – +39 02 5353

### CIRCUIT ADDRESS:

Autodromo Nazionale di Monza  
Monza Parco  
20052 Monza (Milano)  
Italy  
T: +39 039 2482 203/253  
Official website: monzanel.it



## THE MAGIC OF MONZA, BY RICCARDO PATRESE

“Monza has special charm, and a great deal of that is due to the Tifosi who flock to the track to cheer on the scarlet-coloured cars. Every year I went to race there I hoped for victory in my home country, and when I raced for Williams-Renault this dream was so close I could almost touch it. I passed Nigel Mansell and Ayrton Senna to take the lead in 1991, yet fate struck and I was forced to retire. My car failed me again as I led in '92, seemingly en route to a comfortable victory, when my FW14B's hydraulics went awry and I was relegated to fifth. Sadly, the podium always proved out of my grasp in Monza but I return every September to cheer on any Italians that might be on the grid. For Italian lovers of racing there is nothing better.”



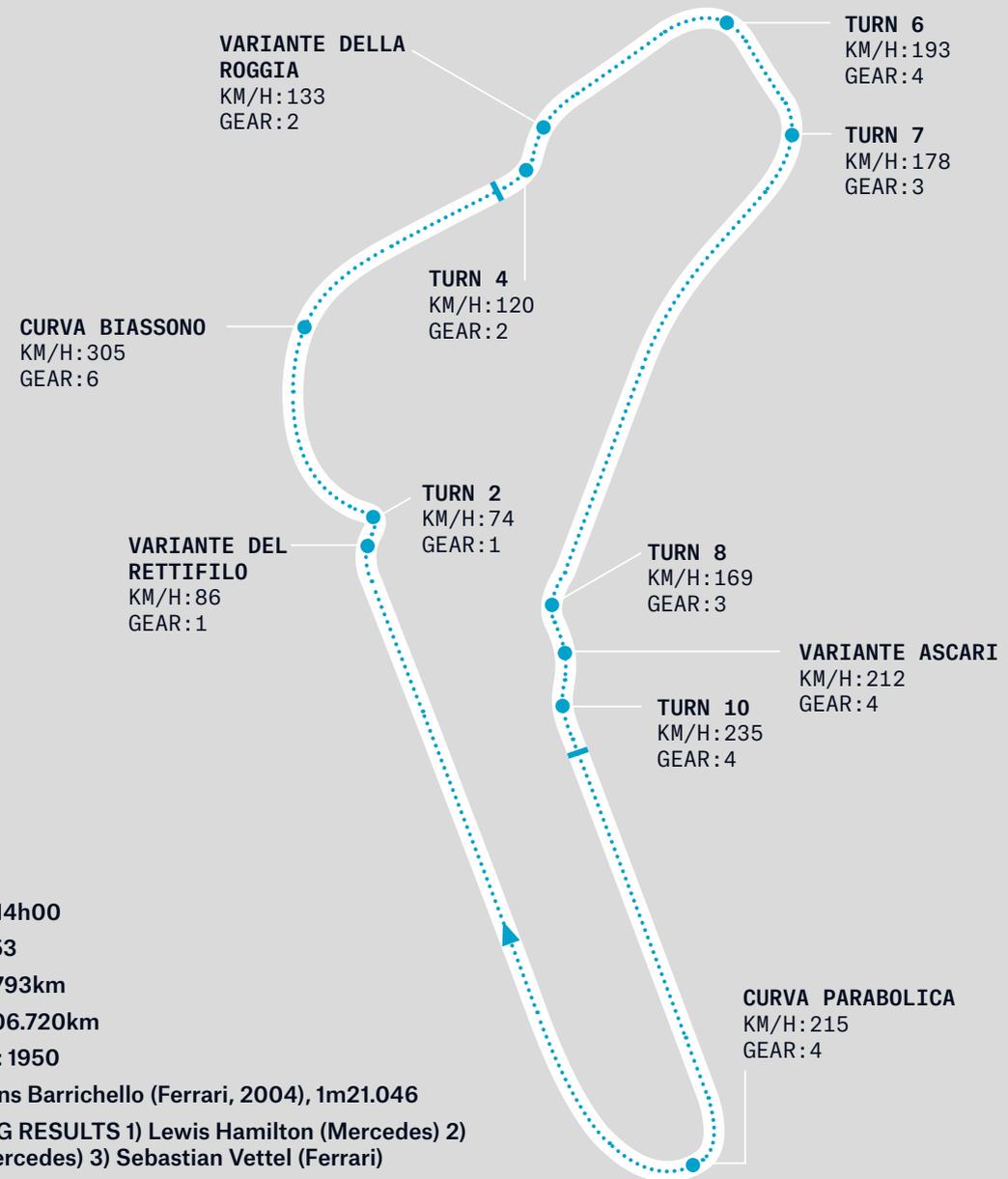
# GP ITALY: CIRCUIT GUIDE

The Autodromo di Monza is the ultimate power circuit, and teams prepare their cars with wing elements removed in order to reduce drag to the minimum. It's all about top speed here.

The first chicane is a relatively new addition, and can lead to contact or a trip over the kerbs. It's also the best place for overtaking, as cars red-line at 345km/h before dropping to 85km/h. The energy going through the brakes here is incredible, and they are susceptible to failure.

The chicane slows the cars through the Curva Grande, a sixth gear right, before the second chicane. This is the Variante della Roggia. Next up, the Lesmos which are a very tricky pair of right-handers, and a good exit from the second is essential for the blast back under the old track and down to Variante Ascari.

After this third chicane, there's a straight and then the final corner, Parabolica. The driver needs to achieve the highest possible exit speed through this fast spoon curve to maintain or make up a position down the very long and wide start/finish straight.



**Local start time: 14h00**

**Number of laps: 53**

**Circuit length: 5.793km**

**Race distance: 306.720km**

**Grand prix debut: 1950**

**Lap record: Rubens Barrichello (Ferrari, 2004), 1m21.046**

**2016 QUALIFYING RESULTS** 1) Lewis Hamilton (Mercedes) 2) Nico Rosberg (Mercedes) 3) Sebastian Vettel (Ferrari)

**2016 RACE RESULTS:** 1) Nico Rosberg (Mercedes) 2) Lewis Hamilton (Mercedes) 3) Sebastian Vettel (Ferrari)



AS FAR AS ITALY IS CONCERNED  
THERE IS ONLY ONE TEAM, BY  
SIR PATRICK HEAD

“The Autodromo di Monza, located in a beautiful and very large old park, is notable for sustained high-speeds and passionate fans, almost all of whom support Ferrari. The Williams team has won at Monza six times, in 1986 and 1987 with Nelson Piquet in the Honda turbo powered FW11, the 1987 race with the active ride test version of that car, in 1991 with Nigel Mansell, and 1993 and 1994 with Damon Hill and Renault power and in 2001 with Juan Pablo Montoya and BMW. It has, therefore, been a successful hunting ground for me personally. There were many other opportunities which got away, usually due to technical reliability. Similar moments of success and failure have been experienced by the Scuderia, and this has a huge effect on the crowds. When they win the track is invaded and an enormous shield flag appears on the pit straight. The fans will be predominantly Ferrari supporters, and they will start leaving early if the Ferraris are not destined to win, such is the focus on ‘their’ team. Forza Ferrari!”



# BEYOND THE TRACK

SEO  
SPORTING EVENTS ORGANIZATION

# SLEEP: MONZA

## **HOTEL DE LA VILLE \*\*\*\***

Rooms at this very distinguished hotel are fought over by F1's powerbrokers. Those that do make the grade are rewarded with elegant surroundings, exceptional standards of service (even if it's 15 years since your last stay, they'll remember you) and a mouthwatering nightly menu. All the rooms are half-board, so if you see a guest snacking elsewhere, steal their key and inherit their dinner.

**A: Viale Regina Margherita di Savoia 15, Monza**  
**T: +39 039 39421**

## **GRAND HOTEL DUCA DI MANTOVA \*\*\*\***

Set atop the Centro Commerciale Vulcano, a large shopping centre, this hotel offers modern rooms and is conveniently located in one of Monza's neighboring towns, making it one of the best-value quality options for the race. And with 160 stores beneath your feet you might want to tick the extra baggage option.

**A: Piazza Francesco Caltagirone 40-48, Sesto San Giovanni**  
**T: +39 02 2498 9701**



## **GRAND HOTEL VILLA TORRETTA \*\*\*\***

Dating back to the 17th century, Villa Torretta is an impressive castle-like mansion nestled beside Milan's Parco Nord. Abandoned in the 1960s, the villa has been rescued by a meticulous restoration that's brought its frescoes and majesty back to life. Rooms are of classical design with luxurious fabrics and dark wood furniture, but complete with all mod-cons.

**A: Via Milanese 3, Sesto San Giovanni**  
**T: +39 02 241121**

and spa and fitness facilities, including a Turkish bath. Rooms are light and airy, with top quality fabrics and wooden floors.

**A: Via Francesco de Sanctis 5, Cinisello Balsamo**  
**T: +39 02 617771**

## **BEST WESTERN PLUS MONZA E BRIANZA PALACE \*\*\*\***

A modern business hotel convenient for the track, in Cinisello Balsamo, this Best Western boasts 105 soundproofed rooms, a restaurant, bar, spa and fitness centre.

**A: Viale Brianza 160, Cinisello Balsamo**  
**T: +39 02 660 2111**

## **COSMO PALACE HOTEL \*\*\*\***

A modern, elegant and stylish hotel popular with F1 teams, the Cosmo Palace is spacious and packs a good restaurant

# SLEEP: MILAN

## **HOTEL PRINCIPE DI SAVOIA \*\*\*\*\***

This Grande Dame of luxury hotels oozes class from every pore. The bedrooms are predictably opulent, the bathrooms gigantic and come with Aqua di Parma toiletries. Definitely worth swiping! Frank Sinatra was very fond of the Presidential Suite.

**A: Piazza della Repubblica 17, Milan**  
**T: +39 02 62301**

## **WESTIN PALACE \*\*\*\*\***

This neoclassical 227-room hotel in Milan's business district accommodates some of the highest rollers on Grand Prix weekend. The Palace boasts a red marble façade and a rooftop terrace with city views. The wood-paneled bar has a clubby atmosphere, while the antique-laden bedrooms are in pastel colours and come with dreamily comfortable beds and relaxing bathrooms that are a hallmark of the Westin.

**A: Piazza della Repubblica 20, Milan**  
**T: +39 02 63361**

## **BOSCOLO \*\*\*\*\***

Brought to you by Marriott's Autograph Collection and tucked away in Milan's vibrant fashion district, Boscolo is an effortlessly stylish design hotel housed in a 1920s bank. The grey stone exterior belies its dramatic interior, the only hint from the outside being the La Scala-inspired lipstick-red entrance. The rooms are all individually-styled and the eye-popping spa is the biggest in the city.

Its Ristorante Oltremare offers eclectic dining, with the seafood particularly sublime. In the public areas, 4,000 LEDs change colour and intensity depending on the season and time of day.

**A: Corso Matteotti 4-6, Milan**  
**T: +39 02 7767 9611**

## **EXCELSIOR HOTEL GALLIA \*\*\*\*\***

Bespoke Italian furniture, floor-to-ceiling windows and Trussardi toiletries await you at this refined and grand hotel located opposite Milan's Stazione Centrale. A Luxury Collection hotel, it boasts a rooftop bar-restaurant and fine dining downstairs courtesy of Vincenzo Labano and his Restaurant Gallia, which focuses on local Lombard flavours. There is an impressive wine cellar and a hearty stash of cigars for those on the terrazza, and the Shiseido Spa for unwinding after a long day at the track.

**A: Piazza Duca d'Aosta 9, Milan / T: +39 02 67851**

## **STARHOTELS TOURIST \*\*\*\***

Located in Bicocca-Zara, on the outskirts of town and handy for Monza, this is a good-value hotel from a quality chain offering modern comfy lodgings and business-like facilities.

**A: Viale Fulvio Testi 300, Milan**  
**T: +39 02 643 7777**

## **ROSA GRAND \*\*\*\* ▶**

Highly recommended from the Starhotels Collezione, the sleek and contemporary Rosa Grand Milano is tucked away behind

the Duomo on the quiet Piazza Fontana, and is five minutes' stroll from the La Scala theatre and shopping meccas Via Montenapoleone and Galleria Vittorio Emanuele II. In other words, you couldn't hope for a better location to see Milan. The hotel is spread across three buildings, including a former convent that dates back to 1906. Decorated in grey and gold-coloured Italian furnishings, it offers three elegant restaurants – Roses, Sfizio and the Grand Lounge & Bar – catered by Eataly and offering Milanese as well as international cuisine. Staff are attentive and professional, and the place has been run by the Rosa family

for 70 years – which is exactly how long Ferrari has been around. There's a modern wellness centre including Turkish bath, and personal trainers can be booked in advance. There's a lovely pool and terrace with deckchairs that's open in the warmer months, and a large number of meeting rooms with state-of-the-art equipment for when you're forced to be inside. The 330 stylish rooms each feature the ultra-comfy patented Starbed. Opt for one of the refurbished rooms, with neutral tones, polished oak floors, thick draperies and white marble bathrooms.

**A: Piazza Fontana 3, Milan**  
**T: +39 02 88311**



# EAT MONZA

## AL-ANBIQ \$\$

The best pizzeria in town and a nightly meeting place for F1 teams. Race director Charlie Whiting reserves a spot every night, and come Friday to Sunday of grand prix weekend you'll need to call ahead too. As well as simple and delicious pizza they serve succulent steaks, perfect pasta, and refreshing antipasti. Just be careful when you park your car outside; take your valuables with you as many a laptop has gone missing.

**A: Via Vincenzo Bellini 12, Monza**

**T: +39 039 390 0499**

## DA BACCO\$\$\$

This gourmet Monza osteria offers simple passionate cooking with high quality ingredients and an unfussy modern approach. Choose from Piedmontese Fassone beef tartare, buttered veal cutlets or chestnut risotto. Then follow with sfoglia stuffed with fruits of the forest. The accompanying wine list is well chosen.

**A: Via Enrico da Monza 26, Monza**

**T: +39 039 230 8969**

## IL MORO \$\$\$\$

A refined Sicilian-style seafood restaurant under the watchful eye of chef's chef Salvatore Buttice, Il Moro serves beautifully presented dishes, such as swordfish with spinach and Sicilian orange, octopus with beans and Salina capers, and sea bream linguine served with garlic and chilli.

**A: Via Gian Francesco Parravicini 44, Monza**

**T: +39 039 327899**

## LA VILLETTA \$\$\$ ▶

Set in an elderly villa on the edge of the park, La Villetta combines quintessentially chic surroundings and beautifully prepared food at surprisingly modest prices, and has attracted a loyal clientele of Italian celebrities. From the paddock, Jenson Button and Jolyon Palmer are regulars. Try the cuttlefish and crab ravioli, creamed cod mille-feuille, and the sausage, aubergine and smoked ricotta cannelloni.

**A: Viale Cesare Battisti 69, Monza**

**T: +39 039 360183**

## PAULPETTA \$\$

If you hear someone refer to "the meatball restaurant" this is the place they're talking about. Organic ingredients and some unusual combinations make this a must-do for fans of this classic Italian dish. The owner, Chef Paul, was born in the East End of London but has travelled to embrace the roots of his grandmother and her cooking. If you're not a fan of meat, no worries, Paul has plenty of fish and veggie-balls on the menu.

**A: Via Bergamo 17, Monza**

**T: +39 039 971 5466**

## ANTICA CASCINA ZAPPA \$\$\$

Traditional Italian recipes are on the menu at this family-run restaurant on the edge of the Parco di Monza. Their risottos – both seafood and mushroom – are sensational.

**A: Via Podgora 66, Vedano al Lambro**

**T: +39 039 493008**



# EAT MILAN

## ARMANI/NOBU \$\$\$\$\$

Nobu is always the most fashionable restaurant in town, but in Milan the raw fish emporium has taking exclusivity a step further by tying Mr Matsuhisa's brand with that of Milan's most fashionable icon, Giorgio Armani. The result sees Armani's colour palette (grey, black, brown) and signature minimalism with Japanese hints. Who actually cares what the food's like?

A: Via Gastone Pisoni 1, Milan

T: +39 02 6231 2645

# EAT MILAN

## **RISTORANTE TEATRO ALLA SCALA - IL MARCHESINO \$\$\$\$**

Gualtiero Marchesi, a knight of the republic, was the first Italian to win three Michelin stars. He opened this chic little diner next door to La Scala a few years ago, knocking out lasagne verde after Verdi. As an aperitif, try the Campari and grapefruit slushy.

**A: Via Filodrammatici 2, Milan**  
**T: +39 02 7209 4338**

## **GIACOMO ARENGARIO \$\$\$**

Atop the Museo del Novecento, Giacomo Arengario offers superb views over the Duomo. Complementing the vista is Giacomo Bulleri and his menu of seafood, meat and pasta. The spaghetti with mussels and clams is studded with fresh fish and a definite winner. Make sure you request to sit by the windows when you book as to be relegated to the viewless back room would be to miss the best bit.

**A: Via Guglielmo Marconi 1, Milan**  
**T: +39 02 7209 3814**

## **CRACCO \$\$\$\$\$**

A favourite among Milan's expense account set, Cracco takes its food seriously, as one would expect from a double Michelin-starred restaurant. That doesn't stop Carlo Cracco and his team taking risks, though. The menu is creative. For a showstopper, try the pasta with sea urchins and coffee! Or the marinated salmon with foie gras! However, we suggest going with the 160 Euro tasting menu.

**A: Via Victor Hugo 4, Milan / T: +39 02 876 774**

## **10 CORSO COMO \$\$\$\$**

A self-confessed "mini-lifestyle emporium" this trendy concept complex includes a bookshop, a design and fashion store, a small hotel (with only three rooms) and a restaurant. Giorgio Armani eats here nearly every day, and when Madonna came the whole place was sealed off.

**A: Corso Como 10, Milan**  
**T: +39 02 290 13581**

## **CONTRASTE \$\$\$\$\$**

Eclectic chef Matias Perdomo's menu opens with a mirror to signify that the customer is his main priority. And while there are published set menus the diner is encouraged to use their imagination and pick a meal that's on their mind. The chef will make a proposal based on your desires, as was true in ancient osterias. Glittering red silicon chandeliers hover above the white clothed tables, giving a modern twist on Art Nouveau that can be seen in the presentation of the dishes.

**A: Via Giuseppe Meda 2, Milan**  
**T: +39 02 4953 6597**

## **LA PICCOLA ISCHIA \$**

The finest Neapolitan pizza in Milan. Whereas northern pizzas come with a thin crust, these deep pan pizzas are fat enough to choke a donkey. Try the pizza All'Ischitana, heaped with provolone, tomatoes and rocket. Kids queue around the block for a slice.

**A: Viale Umbria 60, Milan**  
**T: +39 02 5410 7410**





## IL LUOGO DI AIMO E NADIA \$\$\$\$\$

Husband and wife team Aimo and Nadia established their restaurant in Milan's suburbs in 1962 and have set heady standards for mating traditional cuisine with high art. Their daughter, Stephania, runs the show now and maintains the two Michelin stars they were awarded in the 90s. Her two chefs carved out their careers at Paris' Grand Vefour and the Palace Hotel in St Moritz before coming to this smaller restaurant and producing a fab five course tasting menu. Signature dishes from the a la carte include spaghetti cooked with Tropea spring onions and a touch of red chilli, and pigeon served in three stages; with agnoli pasta, black truffle and a consommé of the cooking juices; legs filled with the liver of the bird and wrapped in bacon; and breast with spinach and a reduction. The ethos is deceptively simple and big on flavour. There are also 700 labels on the wine list, mostly from Italy.

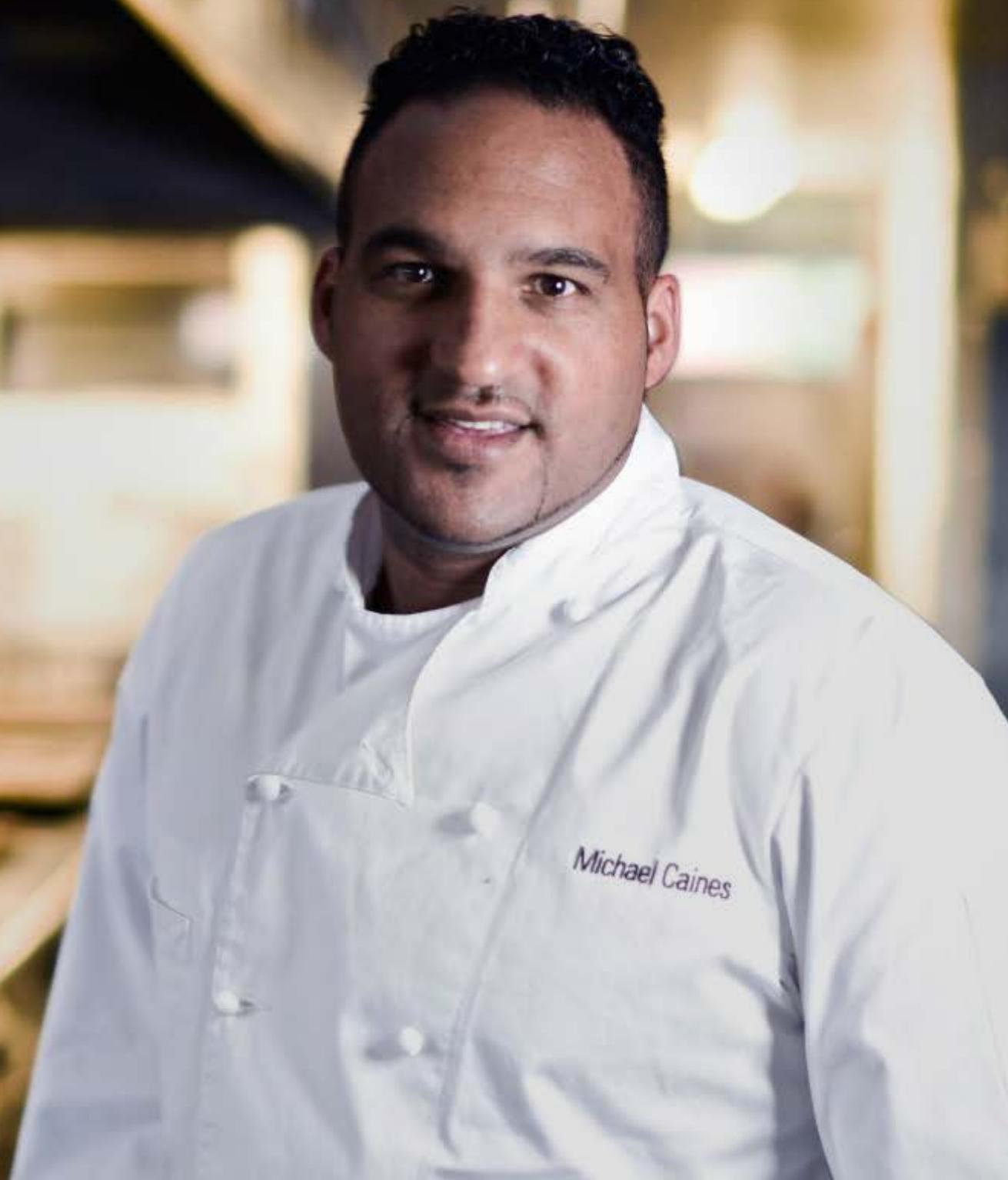
**A: Via Privata Raimondo Montecuccoli 6, Milan**

**T: +39 02 416886**

EAT

## RECIPES BY MICHAEL CAINES MBE

Top chef and Martini  
Williams Racing  
gastronomic ambassador  
Michael Caines puts  
his personal twist on  
some Italian dishes.



## RECIPES BY MICHAEL CAINES MBE

### HERITAGE TOMATO SALAD

#### INGREDIENTS

- 100g of heritage, or heirloom, tomato salad
- Shallot and balsamic vinaigrette
- Balsamic cream
- Artichoke
- Croutons
- Bocconcini mozzarella
- Shallot and balsamic vinaigrette
- 200g brunoise shallot
- 200g balsamic
- 100g sugar
- 100g olive oil

#### METHOD

Sweat the shallot in the olive oil until soft and then add sugar and balsamic vinegar and reduce until shallots are coated and then leave to cool, then add 100ml of olive oil.

#### Balsamic cream

- Reduced balsamic
- Whipped cream
- Icing sugar

#### Croutons

- Tear the bread by hand so it's nice and rustic.
- In the pan, place some olive oil, garlic and thyme, then add the croutons and fry until golden brown and season with salt and pepper.

### SAFFRON RISOTTO WITH FRESH SQUID, MUSSELS AND GREMALATA

#### FOR THE DISH

- Risotto base
- Saffron strands
- 1kg mussels
- 250g fresh squid
- 10g parsley
- 10g lemon zest
- 10g garlic
- 1kg tiger prawns
- 2 shallots
- Small bunch Parsley stalks
- 500ml white wine
- 20g grated Parmesan
- 20g Mascarpone
- Lemon juice

#### INGREDIENTS

- 175gr risotto rice
- 12 saffron powder sachet
- 50gr Chopped shallot
- 50gr Olive oil
- 4dl Fish stock
- 1 Garlic clove cut into half and stem removed
- Salt/Pepper

#### METHOD

Sweat the shallots in the olive oil until transparent and soft with the garlic. Add the rice to the to the shallots and garlic and seal well.

Stir constantly, adding gradually the stock and cook out for 18 minutes.

Remove from heat and put on the side.

For the gremolata, chop equal quantities of garlic, parsley and lemon zest. Use this to mix with the risotto at the end and garnish.

For the mussels, wash them under cold water and remove any beards from the outer shell. Then in a thick based pan, sweat some shallot, parsley stalks, add your mussels, and add a good splash of white wine. Once fully opened, remove from the heat and allow to cool. Then remove the mussel from the shell. Leave a few in the shell for decoration when finishing the dish.

When purchasing the squid ask for it cleaned with tentacles taken off so it's easier to prep at home. Once its cleaned you can cut it into squares and score it ready for frying.

For the tiger prawns, take off the head, de-shell and take out the intestine. Now they are ready for frying.

To finish the risotto, add your base with 150ml of stock, and cook for three minutes. While this is cooking, fry your prawns and squid in a hot pan, salt and pepper and finish with lemon juice.

Now turn your attention back to the risotto. Once you're happy the rice is a good texture, finish the risotto with parmesan, mascarpone, chopped parsley, a few cooked mussels, and a dash of lemon.

# COCONUT PANACOTTA WITH POACHED SPICED PINEAPPLE AND MANGO AND LIME SORBET

## SPICED POACHED PINEAPPLE

### INGREDIENTS

- 400g castor sugar
- 250g water
- 20g star anis
- 2 vanilla pod scrapped
- 5g fennel seed
- 5g coriander seeds
- 3 cardamom pods
- 5 cumin seeds

Bring the sugar to a light caramel and then add the spices, cook for 1 minute then add the water and bring to boil.

Leave to cool before adding to the pineapple in a vacuum pack bag, seal and then poach for 20 minutes at 80°C.

Leave in bag overnight and reheat the next day

For the sauce, reduce to poaching liquid and thicken with glucose.

## COCONUT PANACOTTA

### INGREDIENTS

- 500g double cream
- 500ml coconut puree
- 100g coconut milk
- 15g desiccated coconut
- 50ml Malibu
- 80g castor sugar
- 8g gelatine

### Prep Note;

Soak the desiccated coconut in the coconut milk in advance

### METHOD

- Bring the coconut puree and cream to the boil, then add the castor sugar, the soaked gelatine and the soaked desiccated coconut milk
- Add the Malibu, and set in moulds

## MANGO SORBET

### INGREDIENTS

- 600g mango flesh
- 3dl lime juice
- 3dl stock syrup

Note: If mangoes are too ripe, they can contain a lot of string.

### METHOD

- Peel the mangoes and remove the flesh from the stone.
- Liquidize and pass through a chinois, mix together with the lime juice and stock syrup and turn.



# DRINK: MILAN

## RITA

Considered one of Milan's top five cocktail bars, you'll fall in love with Rita the moment you settle down on the porch and open the drinks menu. Cocktails, whose names have often been inspired by the barmen's world travels, are made with fresh ingredients and carefully selected liquors. There's also a kitchen producing olive oil drenched snacks and excellent burgers. 'It's better to die on your feet than live on your knees' reads the menu, but if you have more than three Gin Zens that's exactly where you'll be.

**A: Via Angelo Fumagalli 1, Milan**

**T: +39 02 837 2865**

## LA BELLE AURORE

This Parisian-style bar is a favourite haunt for local writers and artists. For 20 years intellectuals and students have rubbed shoulders at all hours of the day to sip a coffee or a dry Martini and add to their oeuvre.

**A: Via Privata G. Abamonti 1, Milan**

**T: +39 02 2940 6212**

## LACERBA

You'll find the best Bloody Mary in the city right here. Go for the traditional, by all means, but if you fancy an in-house twist order the Maria L'Acerba, made with green tabasco and chilli pepper vodka; the Q.B with tequila substituting vodka and with basil and cinnamon; or the Yellow Sub-Maria, one for the Ringo Starrs, with its yellow pepper-infused tequila and a sprinkle of turmeric.

**A: Via Orti 4, Milan**

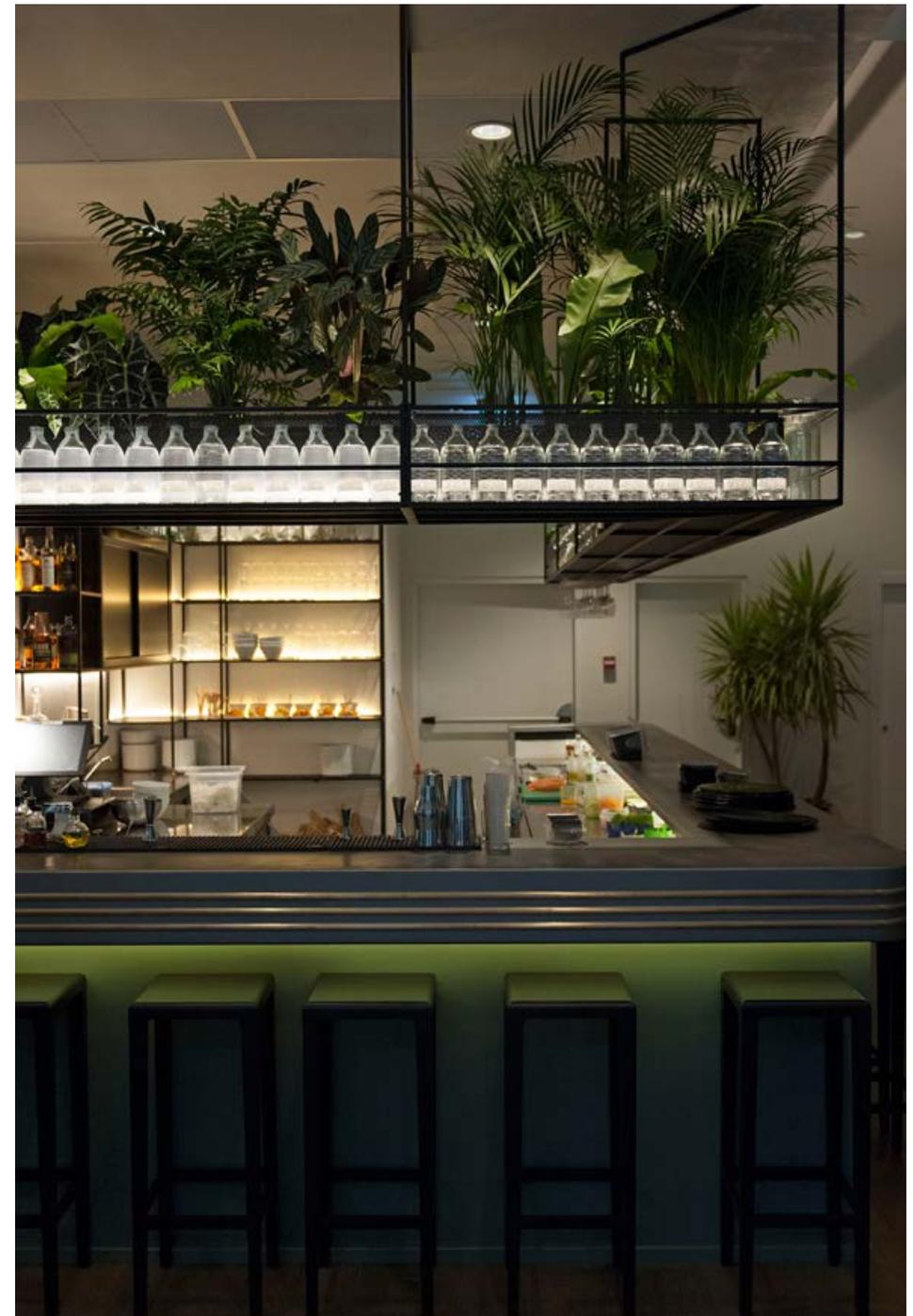
**T: +39 02 545 5475**

## THE BOTANICAL CLUB ▶

Seamlessly both a bistro and cocktail bar, the 'botanical' in Botanical Club not only refers to the lush plant life that sprouts between tables but the gin that is produced by the team behind it, purveyors of gin from Milan's smallest distillery. There are other spirits available, such as the Gentlemen Only – cognac, bourbon, vermouth and bitters. Don't sit too close to candlelight after imbibing that flammable mixture.

**A: Via Tortona 33, Milan**

**T: +39 02 423 2890**



# DRINK: MILAN

## CERESIO 7

Milan's answer to Soho House, Ceresio 7 graces the fourth floor of the historic ENEL palazzo which has been remodeled as the HQ of fashion brand Dsquared. The label's twin owners, Dean and Dan Caten, have created a social space that compliments their style. The restaurant and bar uses brass, marble and wood to create a clubby meets art home atmosphere, with modern expressionism and vintage décor. Tommy Hilfiger would feel at home here. Two rooftop swimming pools complete the picture.

A: Via Ceresio 7, Milan

T: +39 02 3103 9221



# DRINK: MILAN

## H CLUB > DIANA

Located at the Sheraton Diana Majestic, this is a hotspot for the Milanese creative elite, and come Fashion Week it's heaving. In fact, it often hosts catwalk shows, and its themed décor changes every season – a nod to the latest trends, as well as the weather.

**A: Via Piave 42, Milan**  
**T: +39 02 205 82 081**

## BLUE NOTE

The sole European branch of one of New York's most famous jazz clubs, the Blue Note Milano draws the finest talent from across the Atlantic and elsewhere. Arranged on three levels, and with perfect acoustics, this elegant supper club serves dinner during both nightly performances and boasts a cocktail and liquor list running well into the hundreds.

**A: Via Pietro Borsieri 37, Milan**  
**T: +39 02 6901 6888**

## NOTTINGHAM FOREST

This tiny, curiously-named bar is at the very forefront of molecular cocktail mixology. They carry a vast array of spirits, and dry ice and syringes are just a couple of the tools in master mixologist Dario Comini's arsenal. He and his crew create tantalizing and unique cocktails. It can take a while to get served, but it's worth it.

**A: Viale Piave 1, Milan**  
**T: +39 02 798311**

## MARTINI TERRAZZA ▶

Back in the late 1950s and 60s, this rooftop terrace, which peers over the Piazza del Duomo, was filled with leading lights of literature, film, sport and politics. Sean Connery would escape the paparazzi by taking a lift to the 15th floor and ordering... well, one assumes a vodka martini. It remains today a cultural reference point, and a splendid place to sip a cocktail at sunset.

**A: Piazza Armando Diaz 7, Milan**  
**T: +39 011 941 9831**



# DRINK: MONZA

## **SPEEDY PUB**

A popular watering hole in the heart of Monza, this place is open until 2am and has a huge range of beers: Irish stout, British bitters, German lager, Czech pilsners, Australian pale ale, Weissbiers, Belgian beers and a frightening 13% French beer called Belzebuth. They're also very proud of their sandwiches.

**A: Via Appiani 22, Monza**

**T: +39 039 321663**

## **TEAROSE CAFÉ ▶**

A fashionable meeting place for Monza's ladies-who-lunch, the Tearose Café has an extensive menu of Mariage Freres infusions and also mixes a wide range of cocktails. They'll also rustle up foie gras and caviar if you get peckish.

**A: Piazza del Duomo, Monza**

**T: +39 039 2356 0203**

## **DIVE COCKTAIL HOUSE**

Inspired by America's prohibition era, this Monza speakeasy offers rich mahogany, bare brick and Chesterfields, along with suitably old fashioned beverages. Were Ernest Hemingway to attend the 87th Italian Grand Prix you'd surely find him propping up the counter here.

**A: Via Vittorio Emanuele II 13, Monza**

**T: +39 039 908 2217**

## **SOLOBIRRA**

Italy has a booming craft beer scene and Solobirra stocks an impressive range of bottles for take away in their store or to drink on site in the bar.

**A: Via Bergamo 17, Monza**



## DRINK: COCKTAILS

# ITALIANS DO IT BETTER

Since the 1950s, Milan has been home to some of the best bartenders in the world. Here are our five favourite restoratives come sundown.

### **AMERICANO**

One measure of Vermouth rosso, one of bitter Campari, topped up with soda water. Stir directly into an ice-filled Old Fashioned glass and garnish with a slice of orange.

### **NEGRONI**

Part Vermouth rosso, part bitter Campari, part dry gin. Serve on the rocks and add an orange slice.

### **MARTINI**

Pour gin into an ice-filled shaker and add a generous dash of vermouth. Shake or stir, depending on your literary affectations, and serve in a chilled cocktail glass. Don't forget to add a green olive and a shaving of lemon peel.

### **GODFATHER**

Two measures of Scotch whisky and a single measure of amaretto. Pour over ice in an Old Fashioned glass and stir well.



**JUST CAVALLI**

Celebrating the stylissimo of Roberto Cavalli, this largely outdoor café-club, set at the bottom of a park, features oriental fabrics, antelope furs draped over chairs, and goldfish bowls at each table. Perhaps the latter is a metaphor for Milanese high-society, and how they like to congregate in small rooms staring at one another. The scene of post-race parties, it's a favourite with the paddock and will host the weekend's GR1DCLUB action over all three days.

**A: Via L. Camoens, Milan**

**T: +39 02 311 817**



# PARTY

## HOLLYWOOD

A common theme with posh Milan clubs – they are full of models and footballers. The most famous is Hollywood, and this has nothing to do with the décor. It's a small dark basement with expensive drinks, but because the celebrities come, everyone comes. Eddie Irvine allegedly bought an apartment around the corner so he could take girls back to see his CD collection and could then return to the VIP section before the ice in his drink had melted. No wonder they called him Fast Eddie. A flash of a paddock pass should mean there's no cover.

**A: Corso Como 15, Milan**

**T: +39 338 505 5761**

## BYBLOS

This Mediterranean-style club is a big draw, with its stylish décor, international DJs and beautiful clientele. Plus, it is owned by Eddie Irvine's best mate and has taken the Fashion Week crowd by storm.

**A: Via Messina 38, Milan**

**T: +39 338 809 8326**

## ARMANI PRIVE ▶

Giorgio Armani's loudest accessory. This chic club, which is located below Nobu, is an obvious draw for fashionistas and comes with cube armchairs and très cher cocktails. Thursday is the night it shines, but be aware it shuts-up shop at 2:30am, upon which hour most of the guests abandon ship for Hollywood.

**A: Via Pisoni 1, Milan**

**T: +39 02 6231 2655**



SHOP

## GALLERIA VITTORIO EMANUELE II

One of the oldest malls in the world, this glass-vaulted four-storey covered arcade, situated next to the Duomo, is known as 'Milan's drawing room' due to its impressive shops and importance as a social meeting place. The ceiling vaults are decorated with mosaics representing Asia, Africa, Europe and America. Prada's flagship store has been in business here since 1913. Elegant, Chihuahua-carrying grannies will happily pay 10 Euros for a coffee on the terrace at Zucca, a classic art-nouveau café.

A: Piazza del Duomo, Milan

# SHOP

## THE GOLDEN RECTANGLE

Unlike Paris or London, Milan's most fashionable boutiques all fit into one square, bordered by via della Spiga, via Manzoni, via Sant'Andrea and via Montenapoleone: the Quadrilatero d'Oro (Rectangle of Gold). Designer-named stores include Louis Vuitton, Chanel, Gucci, La Perla, Prada and Versace. Even if the price tags are out of your budget, you can spend many a happy hour admiring the window displays.

## LA RINASCENTE

Italy's most elegant department store. Giorgio Armani started his career at La Rinascente, dressing window mannequins. As well as menswear, womenswear and Prada baby wear, it also features a 'design supermarket', where you can buy stylish home furnishings, kitchenware and gadgets, and a proper food supermarket where you'll find the best olive oil and pasta sauces.

**A: Via Santa Radegonda 1, Milan**  
**T: +39 02 88521**

## EXCELSIOR MILANO ▶

Walk into this boutique and be stirred first by the olfactory experience of the Avery Perfume Gallery. Upstairs it's menswear with a focus on high-end denim from Acne, Off White and Marcelo Burlon, along with more formal offerings from Balmain, Valentino and Gucci. Above that is 'Antonia Woman' and similarly elite French and Italian houses. The top floor shoe department looks like Imelda Marcos' wardrobe x2.

**A: Galleria del Corso 4, Milan**  
**T: +39 02 7630 7301**

## BRIAN & BARRY

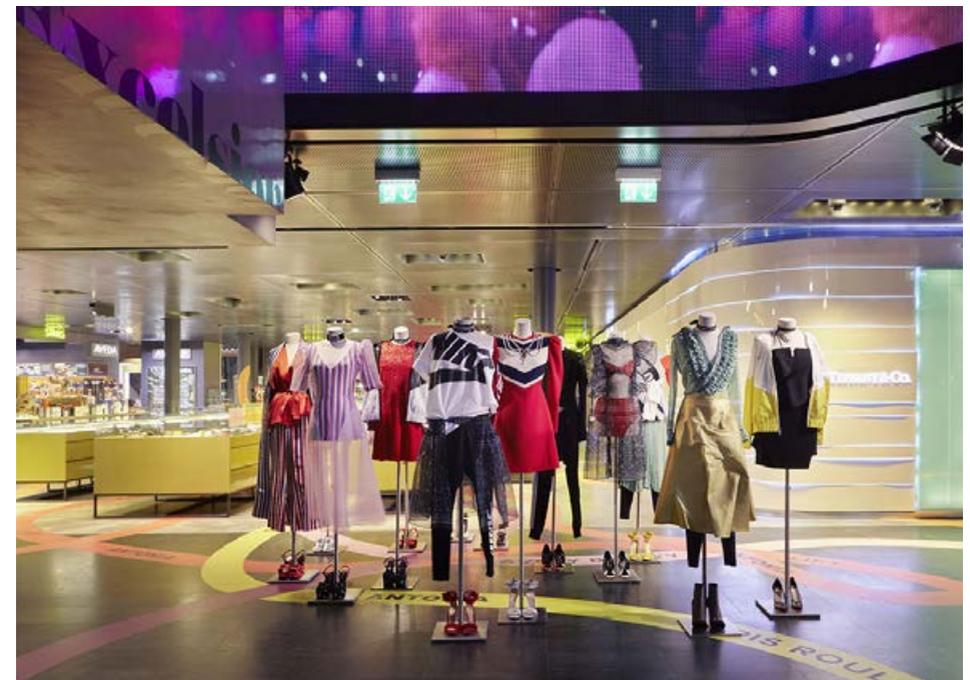
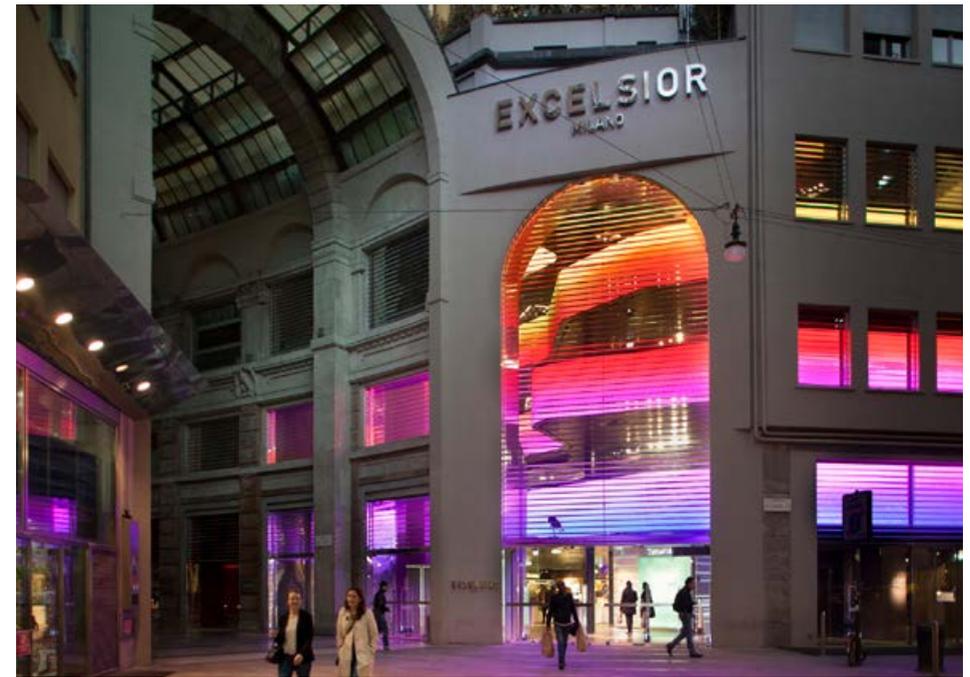
Twelve floors of fashion and food, with clothing and accessories split into themes urban, traditional, contemporary, luxury and 'icon', which features sought-after international women's brands that are the last word in quality.

**A: Via Durini 28, Milan**  
**T: +39 02 7600 5582**

## COTTON CLUB

Monza is home to this incredible lifestyle emporium, with cutting edge designers at competitive prices. Alexander Wang dresses, Rick Owens boots, Disquared accessories, Givenchy shirts, Yohji Yamamoto coats, Kris Van Assche sneakers and a whole lot more are to be found on these hangers and shelves.

**A: Via Lambro 1, Monza**  
**T: +39 039 230 4977**



# TOURISM

## DUOMO

Milan's cathedral is a staggering sight, adorned with 3,500 statues and 135 spires. It is the third largest church in Christendom. This marble structure, with a Baroque neo-gothic façade, has taken 500 years to build – and work continues today. To get a gorgeous view of the Alps on a clear day, take a lift to the roof.

**A:** Piazza del Duomo, Milan

**T:** +39 02 8646 3456



# TOURISM

## THE LAST SUPPER

Considered perhaps the most important work of the Italian Renaissance – and therefore of art in general - The Last Supper is Leonardo da Vinci's depiction of the moment Christ reveals he's been betrayed – presumably a frequent sight in FIA/FOM meetings. It's a miracle that the fresco has survived, as it was once used for target practice. Now, it has been restored and can be seen in the church of Santa Maria della Grazie.

**A: Piazza Santa Maria della Grazie, Milan**  
**T: +39 02 4676 1123**

## REGGIA DI MONZA

The Parco di Monza is a breathtaking natural landscape and two things stand out; the legendary Autodromo and the handsome Royal Villa. It was finished in 1780 for Archduke Ferdinand of Austria, when Lombardy was part of his empire. It later became a palace of the Italian royal house of Savoy but, after the assassination of King Umberto I in 1900, just yards from the villa, it was abandoned. In recent years, though, it has been restored to its former glory as befits a palace which has been described as 'Italy's Versailles'. Highlights include a mirrored ballroom in which Mozart once played, intricate intarsia wood floors, and the marble bathroom where Umberto drew his last breath.

**A: Viale Brianza 1, Monza**  
**T: +39 039 394641**

## OPERA ▶

With so many drama queens in F1, the paddock is sure to feel at home at La Scala – one of the world's foremost theatres of opera. It was inaugurated in 1778 with an opera by Salieri – that bloke who has a bust-up with Mozart in Amadeus. Since then, its huge stage has hosted premieres by Puccini, Verdi and Bellini.

**A: Via Filodrammatici 2, Milan**  
**T: +39 02 88791**

## SAN SIRO

The San Siro Stadium is an essential place of pilgrimage for any football fanatic. It's home to two rival clubs – AC Milan and Internazionale. Imagine if Ferrari and Mercedes shared the same factory! Take a tour of the ground and visit the museum, which is full of historic soccer clutter.

**A: Via Piccolomini 5, Milan**  
**T: +39 02 404 2432**

## DUOMO DI MONZA

Recently restored, the Theodelinda Chapel at the gothic Cathedral of Monza boasts stunningly vivid 15th century Zavattari frescoes of the soap opera life of Queen Theodelinda (in 45 episodes!), wearing her rich Visconti fashions. In the Treasury, you'll find the Iron Crown of Lombardy from the early Middle Ages; legend has it that it contains metal from a nail used at the crucifixion of Christ.

**A: Piazza Duomo, Monza**



# LAKE COMO

Is there anything more stylish than sipping Campari-soda on the shore of Lake Como before jumping in a Riva Aquarama with a Sophia Loren look-a-like? No, there isn't.

# ROADTRIP



The town of Como is an hour's drive from central Milan, and this is the first lakeside town you'll come across though not, unfortunately, the most attractive. Take the SS583 to the east and savour those twisty roads and distractingly stunning views.

Soon you'll arrive in Bellagio, the most popular town on the lake. Its beauty makes up for the shuffling tourists and menus in a dozen languages.

This is where George Clooney lives, and he's not the only celeb to call Lake Como home: Byron, Shelley, Verdi and Versace all lived here once upon a time.

Across the lake from Bellagio is Tremezzo, and its Grand Hotel is surely the most opulent address at which to stay. Having recently celebrated its centenary, this lakeside palace affords the best view on Como. It seems straight from a movie set, with belle-époque stucco façade, classic orange terrace canopy, vintage décor, landscaped gardens and two swimming pools (one of which is actually sunken in the lake). Clooney takes his Aquarama over for drinks all the time.

**Another haunt for F1 high rollers is the Villa d'Este, arguably Italy's grandest hotel, where many a superstar driver has put his signature on an eight-figure contract. It's also a place of annual pilgrimage for sports car lovers, particularly priceless classics and headline-grabbing design studies. Next year's Concorso d'Eleganza is scheduled for the 25-27 May.**

A: Grand Hotel Tremezzo, Via Regina 8, Tremezzo, Lake Como / T: +39 0344 42491

A: Villa d'Este, Via Regina 40, Cernobbio, Lake Como / T: +39 031 3481





### AUTODROMO NAZIONALE DI MONZA

Viale Mulini Sa Giorgio

Viale di Vedano

Viale Mirabello

Viale Cavriga

Via Angelo Farina

Viale Cesare Battisti

Via Carlo Prina

Via Andrea Appiani

Via Giovanni Boccaccio

Via Lecco

Viale Libertá

MONZA

### MILAN-CIRCUIT

From central Milan, take the A51 towards Como. Close to Cologno Monzese, turn right onto the A52. This carries a 1.60 Euro toll. Take the exit for Monza and continue along the SP58 for 20km before following signs to the Autodromo di Monza. Monza is well connected with Milan by train (from Garibaldi and Centrale stations) and by the ATM bus line 723, 724 and 722. Both trains and buses arrive in the town centre, which is a 10 minute walk from the Royal Park's entrance.

### AIRPORTS

Milan has two main international air gateways - Linate airport (LIN) and Malpensa airport (MXP). Malpensa is the bigger of the two and connects to Milan via a 40 minute express train service. The airport is located 45km north west of Milan. Taxis are expensive at 70 Euros, to both the city and to Monza. Linate is just 7km from the city centre.



### AUTODROMO NAZIONALE DI MONZA

MONZA

A52

Viale Lombardia

SP58

A4

A4

Viale Fulvio

A52

A51

Viale Monza

Via Palmanova

Viale Marche

Viale Abru-

Viale Corsica

Tangenziale Est

MILAN

Corso Lodi

MILANO LINATE AIRPORT

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Nutrition  
Weight Loss  
Ayurvedic Park & Yoga  
Performance Center & Gym



Dr. Angelo Gerina  
ForteLab

Dr. Amira Bodareva  
Aesthetic Medicine

Prof. Pier Francesco Parra  
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