

All photos by Max Hartshorne



Sinis Peninsula

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Eco-Tour of Sardinia's Sinis Peninsula

Sardinia is a vast place. The land sweeps out for miles, empty in every direction, punctuated by shrubs and windswept fields. It's the perfect place to explore nature, as we did when I joined an eco-tour on the island's west coast, to the Sinis Peninsula.

This was my second visit to the island. Five years ago I got a chance to see Sardinia's remote mountainous interior, called the *Barbagia* (home of the barbarians) during a 4x4 drive up a steep rutted track that led us to an *al fresco* banquet, prepared by a funny old man who never left this remote mountain cabin. It was then that I realized that Sardinia is truly a whole



Spanish Tower

'nother place from the Italian mainland.

Davide Beccu, who has a wealth of knowledge about his home island, guides visitors all over the island and was happy to be featured on television when *Bizarre Foods with Andrew Zimmern* came to the island in 2010. Zimmern was smitten by the unique foods that you can only find here, like *Su Porcheddu*, spit-roasted suckling pig, or *Malloredus*, conch-shaped pasta made with saffron.

Beccu told me that the population density here is the lowest in Italy, just 32 souls per square mile. What this means for a visitor is that when you

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All photos by Alice Powers



Federico Badia

Orvieto's Young Shoemaker

On a side street just off Orvieto's *Piazza della Repubblica* is a small shop with a simple hand lettered sign, "Shoemaker." A bicycle leans against the building and the shop's door is propped open by a treadle sewing machine. Inside, one wall is lined with lasts, the wooden molds made from the measurements of clients' feet. This may be one of the last outposts of old school Italian shoemaking; its proprietor is just 28 years old.

This young man, *Federico Badia*, practices a profession so labor intensive that one pair of shoes—just one pair—takes 50 hours to produce. He can make, at most, 50 pairs a year, but even priced at 1,000 euros, his profit is small. But money does not motivate him. Badia wants to save bespoke shoemaking, a craft eroded by imports and mass production. "I'm not an art historian or an archeologist," he says, "but I would like to think that I can help preserve some piece of the Italian history—even if it's only a small part."

Modern Day Artisan

Badia has a slight build and an elfin grin and wears a cap cocked to one side of his head. His boyishness belies the seriousness of his quest.

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Sardinia produces 60% of Italy's saffron.

"I understood that shoemaking is a type of old work that requires an instructor, a mentor to be learned... It's the whole history of experience, of expertise in the craft that must be shared."

—Federico Badia

It has taken more than a dozen years to own his modest shop and the path has been a hard one. Born in Rome, Badia moved to *Orvieto*, an Umbrian hilltop town, when he was eight. At 16 he got a part-time job at a leather shop where he found a discarded box of old handmade shoes.

"I became obsessed with figuring them out—how they were sewn, what type of leather was used, how the pattern was made, what's inside that you can't see from the outside, how do they keep their shape," he says. "I understood that shoemaking is a type of old work that requires an instructor, a mentor to be learned...It's the whole history of experience, of expertise in the craft, that must be shared."

The teenage Badia looked for a *maestro*, a master craftsman with whom he could apprentice. By chance he passed a shoe repair shop in Rome that had a pair of handmade shoes in the window. He asked the old shoemaker inside for work, only to be told that there was none. "I don't want money, only knowledge," replied Badia. "Okay," said the shoemaker, "see you tomorrow at 8."

Thus began two years of unpaid

apprenticeship. His maestro never

gave instructions, just Yoda-like pronouncements. "You learn best with your eyes," the maestro said, "later if you make a mistake I'll tell you." In those years Badia learned to choose materials and construct the shoe on the last. After two years his maestro sent him to a second craftsman who taught him to make a last and calculate a pattern based on the client's measurements.

A Partnership

Finally, in 2011 he returned to Orvieto, opened his shop and hung

out his sign. Again, providence took a hand. *Hannah Armbrust*, an American from Ohio, was a resident and teaching assistant for a study-abroad program based in Orvieto and the opposite of Federico in many ways. He is an only child; she is one of nine. He was educated by apprenticeship; she was homeschooled until college. He works with his hands; her interests are creative writing, literature and theater. They married and she now works in the shop making handbags. (Federico's mother

also works in the shop making belts.)

Hannah, 28, soft spoken and patient, has not sublimated her goals to Federico's lifework. "I see the two as being compatible. I could never give up writing or being immersed in words; however, over the last years, I've grown increasingly interested by the relationship between physical creation...and the more interior, less tangible process of verbal creation. I've found that the two complement one another."

There are but a handful of bespoke shoemakers in Italy, most in their sixties or older, and some buy leather from China. Badia buys only top quality Italian leather; the shoes are all of his own design. Stylistically, he is influenced by "classic Italian masculine elegance, especially from the middle of the twentieth century." Badia's basic designs have been popular for generations: the oxford, the derby, the monk, the loafer.

But he gives the classic design a twist—perhaps it's the hand stitched embellishment on a toecap, or intricate broguing on a wingtip, or a variation of black

and gray leather on the classic oxford. Badia says his goal is to make his shoes "immediately identifiable—the craft, the line, the form—as mine, entirely unique...and yet timeless."



A cobbler repairs shoes;

The Process

Badia takes no shortcuts. First, the client must visit his shop in person to have measurements taken. (Bags and wallets can be ordered from his website, but shoes require at least one in-person visit to create a mold or last.) He and his client choose a style and the leather.

"Next I make a pattern for the shoes based on the newly created shoe lasts—this is tricky because you are making a two-dimensional pattern for three dimensional shoes." From the pattern he makes the pieces for the uppers and the shoe lining. Before assembling the uppers he makes the insoles; eventually the uppers and linings are stretched and nailed to the last and the uppers and insoles joined by a welt.

The outer sole is attached to the insole and a heel fashioned from stacked layers of tanned leather. Final shaping is done with a rasp and "a piece of broken glass." "Polish and attach laces and done. Simple (ha)." It takes about six months from the first measurements to the delivery of the shoes.

Repairing shoes helped Badia refine his own designs. He saw where shoes "failed," how a badly placed seam can make the foot appear bigger or a poor design can shorten the life of a shoe. "I'm always thinking of different ideas. I'll sometimes do drawings, but mostly I skip right to making a trial-to-scale pattern," he says.



The Details

Federico Badia

Via Garibaldi, 27

Orvieto

(39) 331 8657779

www.federicobadiashoes.com

Open Monday through Saturday, from 8:30 a.m. to 1 p.m. and 2:30 to 7:30 p.m.

Prices: Bespoke men's shoes start at 1,000€, bags range from 70 to 350€, belts from 35 to 70€, wallets and cases from 10 to 60€

One must ask why in the face of mass production, is shoemaking—like stonemasonry or blacksmithing—more a curiosity than a career? Badia is convinced that quality wins out. "You are not buying a product, you are also buying a little part of history, of tradition.

There is a special relationship between the shoemaker and his client," he says.

"Machines can almost duplicate the stitching process for example, but not entirely. A handmade shoe will always have greater flexibility and durability. Handmade should mean complete perfection—in detail and construction—more personality and precision than a machine, not less."

As a sole proprietor, even with the assistance of his wife and mother, Federico Badia can produce a finite number of shoes each year. But he hopes to train a new generation of shoemakers in his craft, possibly opening a school that duplicates his own apprenticeship.

"I would like to teach others with time, humility and passion—small task by small task, as I learned." In the meantime, Federico and Hannah are slowly renovating a home five miles from Orvieto, a medieval building in a *borgo* or hamlet. The 200-year-old roof leaks "pretty regularly," but

they are determined to restore it "small task by small task."



"I like to transform the old ways of working and traditional styles in a way that they become relevant again," says Federico, "fresh and

intriguing for contemporary culture and a new generation of Italians."

—Alice Powers

Alice Leccese Powers is a nationally published writer and editor of books, magazine features, and online content. She created the popular In Mind literary anthologies, including the best-selling Italy in Mind. Her maternal grandparents were from Sicily and her paternal grandparents, from Puglia.

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a cordwainer makes shoes.

drive out of the capital, *Cagliari*, with 460,000 residents, you'll discover miles and miles of empty land, and forest land that stretches as far as the eye can see.

"You can travel for hours and never see another car," Beccu said. "That's the problem. We are poorer and older than the Italians on the mainland. Many young people leave, but others like me would never leave."

Autonomous Sardinia

People here speak Sardinian and several other variations, not simply a local dialect, but their own official language, as well as Italian. Ask anyone about their nationality and they're likely to say Sardinian, before Italian. What happens over in Rome doesn't much matter to the people here, Beccu said.

Our eco-tour was organized by *MEET*, or *Mediterranean Experience of Eco-Tourism*, (www.medecotourism.org) in an effort to bring people closer, literally and figuratively. This tour put the goal of sustainable travel to the test—we took a train from the airport in Cagliari to *Oristano*, and then drove to the small fishing town of *Cabras*, on Sardinia's west coast. The one-hour ride on the 1980s vintage diesel train took us across the flat lands, where spiky artichokes and hard winter wheat is grown.

Bottarga

Cabras is full of fishermen and other people who make their living from the sea. The most prized product of western Sardinia are the roe from the grey mullet, called *bottarga*. A

cooperative of local fishermen maintains a series of dikes in a cove where the fish are trapped so that their roe can be extracted.

This salty delicacy is sprinkled liberally on pasta, or cut into slices and served as a savory topping with bread, and can be found on every restaurant table in the region. The fishermen told us that the way they harvest the mullet is sustainable, and that every effort is made not to waste the ocean's bounty.

who looks a bit like Jacques Cousteau, let it slip that he spent eight years as the captain of Cousteau's research vessel the *Calypso*, and shared some harrowing tales of what can happen at sea during a storm.

Daniela, who salvaged this 28-foot Sparkman and Stephens-designed vintage racing sailboat, the *Santa Maria*, runs the charter company *Limolo* (www.limolo.it) that provides these inexpensive sailing tours to the public.

She is a professional sailor who travels around the world piloting sailboats. Between spring and early fall, visitors can book this four-hour journey (includes gourmet lunch and Jean-Paul's tales of sailing the high seas) that brings one of the region's most spectacular ancient Phoenician sites, *Tharros*, into view from the perspective of the ocean.

Tharros

Tharros, the highlight of this ancient part of western Sardinia along with the coastline's rugged natural beauty, was founded in the 8th century BC by the Phoenicians. Through the centuries it was occupied by the Punics then the Romans, and later used as quarry to provide building materials for the town of Cabras. Fortunately, many of the most valuable relics such as statues of the giants that once lined the entrance to the village are now safely housed in the museum in Cabras and in the larger museum in Cagliari.

Walking the well-worn stone streets of



David Beccu



Aboard the Santa Maria



Tower in the Gulf of Oristano



Cabras fisherman

Bottarga, beloved by every Sardinian, is an acquired taste for sure. With the salty brine of the sea, strong smell and a strange orange color it is surprisingly tasty and rich. I think it tasted the best when we enjoyed it spooned on top of pasta with grilled *porcini*, during a lunch in the galley of a vintage racing yacht crewed by *Daniela Meloni*, *Anton Marco Musso* and *Jean-Paul Bassaget*.

The Calypso's Captain

We met this unlikely trio, ranging in age from 76 to just 24, on a windy pier at the *Torregrande Marina*, where we set sail to see the rugged Sardinian coastline from the water. Jean-Paul,

Sardinia is the second largest is

this seaside site, you pass by the tophet, the sacred place of worship, then the different baths, which provided both hot and cold dips for wealthy Romans. With the layout of the old village streets still clearly marked, it's a trip way, way back in time.

One thing not to miss, dining at the little restaurant in Tharros. Tucked in the back of the gift shop, our promised "light lunch" featured pasta with swordfish, eggplant and bottarga and the homemade dessert of ricotta cheese and local honey. With a driving rainstorm threatening to shut down the local schools, and no surfers up for challenging the fierce storm-driven waves in view, lunch here was a cozy and delicious experience!

Atop a hill at Tharros sits a tower that you can climb up inside, which was built by the Spanish centuries after the village was first settled, who used it to spy on Arab pirates who constantly threatened to sack the Sardinian mainland during the Barbary pirates era in the 1600s.

Local Eating and Biking

We enjoyed a beachside dinner at one of the ocean front restaurants with reed roofs that line the shores, called *Is Arrutas*. Here everything on the menu was sourced from about 50 meters away—octopus *carpaccio*, black rice, *su fregula*, (the Sardinian pasta that looks like couscous), grey mullet with

Sardinia

Sinis Peninsula



onions, grilled sardines, octopus with celery, local mussels. And these were just the appetizers!

For anyone who loves seafood, western Sardinia is heaven—but if you, like us, get a hankering for something that's not from the sea, the choices are more limited.

Another great way to see the Sinis Peninsula is by bike. We rented bikes one morning and followed a sandy path all along the coastline, biking all the way out to the end where a commanding view is enjoyed looking down 100-foot-high cliffs. The Gulf of Oristano is a marine-protected area where visitors can learn about efforts to save turtles and fish at



Tharros

the MPA Observatory Centre in Cabras.

In Sardinia, you feel you've escaped the madness on the mainland, lightened your ecological footprint a bit, and still managed to enjoy learning so much about history, grey mullet and pirates.

—Max Hartshorne

Max Hartshorne has been the editor of GoNOMAD Travel since 2002, and he lives and writes in South Deerfield, MA. He shares his travels on his daily blog, blogs.gonomad.com/readuponit

1€ = \$1.12 at press time

The Details

Tour Guide

Davide Beccu

(39) 338 3774082

davide.beccu@gmail.com

Rates: 250€ for a day of touring

Where to Stay

Hotel Villa Canu

Via Firenze, 9

Cabras

(39) 0783 290155

Rates: Around 75€ per night with breakfast. The hotel dates back to 1888.

There's a pool and a breezy upstairs terrace to relax in.

La Locanda

La Locanda Via Torino, 24

Cabras

www.bblalocanda.com

Rates: 68€ including breakfast
A family-owned bed and breakfast right in the center of Cabras.

Where to Eat

Tharros Ristobar

Area Archeologica di Tharros

(39) 0783 370019

Is Arrutas da Attilio

Loc. Is Arrutas

Cabras

(39) 348 3686293

Open for lunch and dinner.

Great spot right on the beach with excellent seafood and a casual atmosphere.

Trattoria I Giganti

Via Tharros, 78

Cabras

(39) 0783 024663

land in the Mediterranean Sea.

News, Tips, Deals

New San Domenico Hotel in Puglia

One of the first hotels in Puglia to gain worldwide attention more than a decade ago was the hip and elegant *Masseria San Domenico*. The *Melpignano* family—owners of San Domenico Hotels—have since gone on to develop equally stunning *Borgo Egnazia* and *Masseria di Cimino*. In March, the family will open *Masseria Le Carrube*, one of their most affordable options to date.

With just 12 rooms and seven suites, the masseria maintains airy, open spaces, but its amenities are of the highest caliber, including fine Italian linens and two heated swimming pools. However, guests may find that the most luxurious offering at Le Carrube is its all-vegetarian restaurant of the same name that will highlight local produce and other culinary resources, a location that is already open and tempting travelers with its abundant



Dine with The Mammas of Puglia

In the tiny village (population 300) of *Tricase Porto* in Puglia, four friends interested in tourism conceived of a new kind of restaurant, one that has no walls. For *Le Mamme del Borgo* (Neighborhood Mamas), women prepare their favorite homestyle, traditional recipes and serve them right out on the street (sometimes through their kitchen windows!) to tourists and fellow citizens who have purchased advanced tickets for all of the dishes, as well as drinks.

The result is a combo platter of street-estival mingling, food-truck casual service, and authentic Italian cooking. “We wanted to link tourism with our culinary heritage,” says *Eleanore Bianchi*, one of the founders. “Our community is small and bound together tightly; many of its families have been fishing for generations. Our ties to the sea, our fish techniques—these things keep us engaged.”

People came to the borgo and strolled from house to house, collecting food, eating and chatting both together and with the proud cooks. Highlights among the dishes: *purpu con le patate* (octopus with potatoes), *fave nette e cicorie* (pureed broad beans with chicory) and *paparina* (sautéed young poppy stalks dressed with olives and chili). Sounds like a recipe for success, *Salento*-style. The borgo should be back in action for summer 2016 with tickets sold in advance. For more information, email lemammedelborgo@gmail.com or search for “Le Mamme del Borgo” on Facebook.

—B.P.



Le Carrube’s starkly white walls will be surrounded by Ostuni’s majestic olive groves, yet also blend with the trees, the sky and southern Mediterranean views. “The combination of all three—trees, sky, sea—makes Puglia and its architecture so charming,” says owner *Marisa Melpignano*.

Architect *Pino Brescia* also used Pugliese cultural themes in the destination’s design, such as *trulli*, the conical huts made of stone that dot the nearby countryside. Brescia built a *trullo* in the main reception area, and furnished it with an antique olive mill and olive press, both of which date back to the 12th century.

hanging baskets of fruit, vegetables and herbs.
—Bethanne Patrick

Masseria Le Carrube
SS Fasano-Ostuni KM 873
Ostuni
(39) 0831 342595
www.masserialecarrubeostuni.it
Rates: Start at 140€ for a double room and include breakfast.

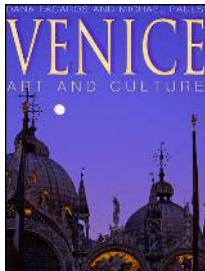
The restaurant is open to the public certain days for dinner as well as Sunday brunch.

The roofs of Puglia’s *trulli* display



The Freshest Italy Travel Apps

Travelers of all ages have recognized the power of apps to make vacations, business trips and life in general on the road easier, faster and more pleasant. There are plenty of booking apps and general travel apps available. We've picked our favorite new Italy-centric apps, all are available on iTunes:



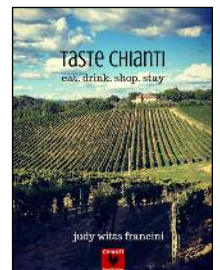
Venice Art & Culture

The latest app from Dana Facaros and Michael Pauls, the dynamic travel writing team behind the long-running print Cadogan Guides. *Venice Art & Culture* offers, Facaros says, "an in-depth exploration of a destination's history, art and culture for any who want more than factoids and sound bites." The app is "very much a family affair," she adds. "Our son, who studied in Edinburgh, did all the coding. We even made a special trip to Venice

to take photos of some of the more obscure churches. Making the app took forever, but in many ways it was a delight to do. And nowhere else will travelers find the curious history of Saint Pantalon!" (\$4.99)

Chianti: Eat. Drink. Shop. Stay.

Fans of Tuscany may already know Judy Witts Francini, also known online as Divina Cucina (www.divinacucina.com). She has cemented her place as one of the best guides to Italian food in general and Tuscan food in particular. The "transplanted Texan/reborn Tuscan" Witts Francini left a burgeoning career as a pastry chef in San Francisco to move to Italy three decades ago—her Market to Table program was the first "market tour" program in Italy. She knows her territory ("on the whole, I prefer to be off the beaten track"), and her new app for *Chianti* will make you her acolyte. Don't miss her explanation of the famous, but not always understood, regional vineyards. Free



Agriturismo Italy

The most practical of the apps highlighted here, the 2015 update of the planning and booking app from Agriturismo.it offers detailed information on 3500 different farm hotels where you can stay for a night, a week, or longer—but with the most up-to-date geolocation functionality so that once you've discovered an *agriturismo* that looks just right, you can also decide if its region, town and even immediate neighborhood suits your needs as well. If you're saving as many pennies as possible for a future luxury destination, check out the "Special Offers" section of this app—and for the planning challenged? "Last Minute" bookings may save your bacon. (Free)

—B.P.

1€ = \$1.12 at press time

New Michelin Stars for Italy's Restaurants

Michelin just released its 2016 restaurant guide to Italy, revealing that 24 Italian restaurants received a one-star rating for the first time.

Surprisingly to many foodies and, certainly disappointingly to head chef Davide Scabin, his restaurant *Combal.Zero* in a castle in *Turin*—which has been consistently named as one of the best restaurants in the world—was downgraded from two stars to one.



Peter Girtler

Two restaurants previously ranked as one star were promoted to a two-star ranking: the *Gourmetstube Einhorn* in *Bolzano*, which serves German-inspired food typical of its north Italian province of South Tyrol, and *Casa Perbellini* in *Verona*, while the list of three-star restaurants remained unchanged. Two more restaurants, *Marc Lanteri al Castello* in *Piedmont* and *Atman* in *Tuscany*, changed locations but held onto their one-star ratings, while four restaurants changed chefs but also retained one-star ratings.

Of the 344 total Italian restaurants listed, 288 have one star, 38 have two stars, and eight have three.

Lombardy had the most Michelin-starred restaurants of any region, with 50 one-star rankings, six restaurants with two stars, and two restaurants with three stars.

The *Gourmetstube Einhorn* (www.stafler.com) is located in the *Hotel Staffler* in *Sterzing*, where Chef Peter Girtler likes to say, "The produce is the star, not the chef!" While you may judge for yourself, Girtler not only works closely with local farms and gardens to source fresh vegetables—he has also researched overlooked varieties and cultivated new uses for them on his menus. Other proteins include locally caught *Passeiertal Grayling*, fresh *Alpen* cheeses and farm-fresh eggs. By the way, "Einhornstube" means "Hall of the Unicorn."



Giancarlo Perbellini

At *Casa Perbellini* (www.casaperbellini.com), Chef Giancarlo Perbellini showcases his philosophy of "the cook reclaims the kitchen. Barriers vanish and the chef and his work remain at the center in a spectacular open kitchen where guests can admire the art of preparing dishes." For a complete list of Italy's Michelin-starred restaurants, see www.eater.com

—B.P.

religious and cultural symbols.

ATMosfera: A Rolling Dinner in Milan

Dining aboard rolling stock conjures images of elegant railcars, truffles and caviar and chilled champagne. I once dined on an impeccably renovated Pullman car traveling overnight from Washington to Chicago. Our toque-hatted chef prepared a five course, three-star meal in a gourmet kitchen while guests in tuxedos and evening gowns drank champagne and waltzed in the club car to music from a baby grand.

Last fall I hoped to have an equally memorable meal, this time on *ATMosfera*, a refurbished trolley that wends its way through *Milan* on municipal tramlines. *ATMosfera* is a play on the name of its mother agency *Azienda Tranviaria Municipale*, a corporation formed in 1917 to manage the city's trolley network. Despite the post-World War II introduction of intra-city buses and the building of the subway, Milan never abandoned its trams. In 1994 the city started reviving the system, establishing new lines and resurrecting abandoned ones.

On the heels of this re-birth, ATM launched *ATMosfera*, a two-and-a-half-hour dining and sightseeing experience. Two classic 1928 cars (considered by tram enthusiasts to be some of the finest vehicles ever manufactured), were transformed from trolleys to restaurants. Both *ATMosfera* 1 and 2 have retrofitted teak furnishings from de-commissioned cars that create eight dining tables, four two tops on the right and four four tops on the left with an aisle in between.

The décor is extravagant Belle Époque with balloon shades and banquettes. Tables are elegantly appointed with

fine linens, china, and glassware and black and white photos of classic trolleys line the walls. Each car has a small prep kitchen and a bathroom. It's a lovely rolling dining room, if a bit of a tight squeeze.

Guests gather at the *Piazza Castello* at 7:45



p.m. for an 8 p.m. departure. *ATMosfera* is popular and reservations are essential. If there is enough demand ATM runs two trolleys an evening and sometimes an additional one at 11 p.m. But don't count on it. Our dinner companions, a Milanese couple, dogged the ATM website for weeks and nabbed a reservation after the addition of a second car. At the time of the reservation, guests choose a prix fixe option—meat, fish or vegetarian.

Those prone to motion sickness may be challenged by trolley dining. Unlike a high-speed train, the tram moves in fits and starts, creaking on old tracks. Dinner is served while the trolley inches through the streets of Milan in a lop-sided figure eight route. The itinerary covers Milan's "greatest hits," including the *Duomo*, *Arco della Pace*, *La Scala*, *Santa Maria Delle Grazie*, the *Vittorio Emanuele Gallery* and the *Bosco Verticale*, the 27-story

apartment building, sheathed in a "vertical woodland." Trees planted on every balcony of the innovative apartment building provide shade, filter pollution and re-use graywater.



Some reviewers note that their waiters also gave impressive tours. Ours was simply an efficient server, perhaps because our Milanese hosts were also wonderful guides, knowledgeable about the history, architecture, and changing face of their vibrant city.

Ironically, the downside of *ATMosfera* is the food. It is not prepared on the tram, but simply reheated in a rudimentary kitchen. Of the four of us, two had the fish, one the meat, and another the vegetarian option. It is hard to get a bad meal in Italy, but *ATMosfera* manages to serve—perhaps not bad, but simply mediocre food. Presented with the flourishes and garnishes typical of a high-end restaurant, our food was beautiful on the plate, but bland on the palate.

The bottom line: *ATMosfera* is an unusual (and romantic) way to get an overview of Milan, especially for train/tram buffs. The unique experience outweighs *ATMosfera*'s rather lackluster menu.

—Alice Powers

The Details

ATMosfera

(39) 02 48607607

www.atm.it

atmosfera@atm.it

70€ per person for four courses and a half-a-bottle of wine

Reservations accepted up to 75 days in advance

Rome's tramway was once Italy's largest.