

## | CORSIA DEL GIARDINO |



### The project

SQUARED METRES	200
SEATING	68
ADDRESS	Via Manzoni, 16 20121 - Milano
PHONE NUMBER	02/76280726
ARCHITECTURAL DESIGN	Nicola Gisonda
CREATIVE DIRECTOR	Nucla Gisonda
MARBLE AND NATURAL STONE	Alimonti Gottardo
GRAPHIC DESIG	Studiolabo
PHOTOGRAPEH	Matteo Piazza
ILLUSTRATION	Alessandro Maffioletti
WEB	<a href="http://www.corsiadelgiardino.it">www.corsiadelgiardino.it</a>
OPENING HOURS	from 7.00 a.m to 9.00 p.m
DAYS OPEN	7 days a week

### Services

Home delivery by phone and online order  
Wide selection of Italian and international newspaper and magazines  
Free WIFI  
Birthday parties and evening events  
Sunday Brunch

### Food Highlights

Food Highlights	American breakfast	Ancient flavors and scents
Seasonal ingredients	Cocktail Menu	Sweets (available all day)

Corsia dle Giardino is open 7 days a week from 7.00 am to 9.00 pm and provides continuous service from breakfast to aperitif.

Corsia del Giardino  
Via Manzoni 16  
20121 Milano  
t. 02 - 76280726  
[www.corsiadelgiardino.it](http://www.corsiadelgiardino.it)  
[info@corsiadelgiardino.it](mailto:info@corsiadelgiardino.it)

Ufficio Stampa  
Erica Gobbo  
t. 02 - 58018669  
[e.gobbo@corsiadelgiardino.it](mailto:e.gobbo@corsiadelgiardino.it)  
Via Mecenate 76/5  
20138 Milano



## PRESS INFORMATION

# CORSIA DEL GIARDINO

## A garden in the heart of Milan

The bistro Corsia del Giardino is a place in the center between Via Montenapoleone and La Scala in Milan, a scenic location that is inspired by a garden and imagined that takes its name from the same street Manzoni, an ancient city street in Milan called neoclassical own "lane of the garden" because of presence of many gardens within the historic buildings are present. And it is the Garden of the Museum of Poldi Pezzoli the frame that decorates the bistro.

The architect Nicola Gisonda, creator and curator of the Corsia del Giardino project, also responsible for the impressive restoration of Officine del Volo di Milano, remarked:

*"The location fascinated me as soon as I crossed the tunnel that led to the courtyard and via Manzoni. My eyes focused on the garden before me, inevitably attracted by the bright green of the towering plants that blended with the blue sky and the brought light of the open space as opposed to the darkness of the tunnel behind me. A sense of wonder and curiosity pervades anyone who enters the courtyard, accompanied by the silence that, with every step, takes the places of the noise and the movement of Via Manzoni. It is like closing a door behind you. Turning back makes you realize what little space separated you from the frenzy. It is a magical environment that fits with my idea of a place for rest and relief. I had no choice but to try to make these feelings last forever in the space I was to design, eliminating spatial boundaries and creating a unique environment between the inside and the outside".*

The local spread to 200 square meters with large windows surrounded by a large part in the garden overlooking the Poldi Pezzoli Fountain of Horses architect Lomacci while the remaining face in their courtyard which extends up to main street.

The green space and gardens surround this place becoming a part of it. From the large windows to the courtyard, until references cromativi proposed in this interior design inspired by shapes and colors to natural geometries, but never obvious conceptual and symbolic, it creates a unique garden from inside to outside and vice versa.

Ming Green Marble, which covers all major consoles food-baken-bar, is processed and interpreted with contemporary curs and shapes that blend with the oak stained dark brown furniture, up to taupe shade in the floors, all unpublished components created specifically for this space. Just green and brown, dominant colors in nature, representing the nuances prevalent in the Corsia del Giardino.

Careful attention was paid to reflect a refined and modern taste, to create a unique space where interior design would be the setting for the finest selection of simple but above all quality food.