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Wallpaper\*  
City Guide

MILAN

MILAN

**BOOK EXTRACT**

PHAIDON

## 24 HOURS

SEE THE BEST OF THE CITY IN JUST ONE DAY

Make the city's unparalleled design culture the focus of your day. Kick off with a light breakfast at [Pasticceria Marchesi](#) (opposite), then tour the [Triennale](#) (see p026) before lunch with views from its top floor. In the afternoon, make for the expansive galleries at [Fondazione Prada](#) (see p028), which also has a beautiful cinema and the wonderland of Wes Anderson's café (see p044). Or spend a few hours in a former workshop or villa of one of Milan's famous sons, at [Fondazione Piero Portaluppi](#) (Via Morozzo della Rocca 5, T 02 3652 1591), [Vico Magistretti](#) (see p066) or [Studio Museo Achille Castiglioni](#) (see p069). For an insight into the wealth and lifestyle of the early industrialists, peruse [Villa Necchi Campiglio](#) (see p029).

Now it is time for that most Milanese part of the day, aperitivo. [Dry](#) (see p043) serves an invigorating French 75, or head to Navigli for a *passaggiata* along the canal, which is lined with bars; nearby Carlo e Camilla (see p030) is our pick for cocktails. Afterwards, if you want a quick bite, drop by [Pescaria](#) (Via Nino Bonnet 5, T 02 659 9322) for fast fish, raw and fried. Or dine in style at [Innocenti Evasioni](#) (Via Privata della Bindellina, T 02 3300 1882), which has a beautiful garden setting, or [Lume](#) (Via Giacomo Watt, T 02 8088 8624), installed in the former Richard Ginori factory. Alternatively, there's quite a scene developing in Porta Romana, spearheaded by hip [Dabass](#) (see p031) and neighbouring [The Spirit](#) (see p052).

*For full addresses, see Resources.*



### 08.30 Pasticceria Marchesi

With walls of minty Venetian plaster part-covered with a floral silk-jacquard fabric, green velvet chairs and deep-hued Alpine marble floors and tables, Marchesi's third outpost, in Galleria Vittorio Emanuele II, is an almost mind-bending interpretation of *pasticceria* pastels. Its tearoom (where cocktails are served in the evening) evokes a fantastical garden, and is piled high with candy-coloured cakes. Roberto Bacocchi's

design riffs on the interior of the 1824 shop on Via S Maria alla Porta (T 02 862 770). Since 2014, it has been owned by Prada; drop in before visiting the label's museum-like store below, its first, dating from 1913, and the Prada Foundation's Osservatorio (T 02 5666 2611), which shows photography and has superlative views of the Duomo. *Galleria Vittorio Emanuele II, T 02 9418 1710, www.pasticceriamarchesi.com*



### 10.30 Triennale di Milano

Reminiscent of classical architecture with its tall slim arches, Giovanni Muzio's 1933 rationalist building, constructed to host Italy's early expos, became the country's first design museum in 2007. Its extensive collection ranges from the pure functional beauty of Sottsass' typewriters for Olivetti to Gio Ponti's rule-breaking prototypes, and temporary shows are often sweeping overviews that incorporate architecture,

fashion, photography and contemporary art. The sculpture garden features Gaetano Pesce's 'UP5' chair in bronze, and Giorgio de Chirico's *Bagni Misteriosi* fountain, the café is furnished with emblematic chairs, and the rooftop osteria (opposite), a glass pavilion devised by architects OBR, merits a visit on its own, especially on a clear day. *Viale Alemagna 6, T 02 724 341, [www.triennale.org](http://www.triennale.org)*



#### 14.00 Fondazione Prada

Housed in a 1910 gin distillery transformed by OMA's Rem Koolhaas, Miuccia Prada's gallery is double the size of the Whitney. It displays contemporary art from her own collection, and rotating projects in hangar-like expanses and hallways. Some silos and warehouses remain raw; others have been reinterpreted in mirrored glass and shiny metals, such as the four-storey 'Haunted House' (above), clad in 24-carat gold leaf,

which hosts a Robert Gober installation and two works by Louise Bourgeois. Elsewhere you'll find pieces by Barnett Newman, Jeff Koons and Donald Judd, and Italian shows have included Francesco Vezzoli's study of 1970s TV. A 60m-tall white concrete tower, replete with a restaurant and observation deck, was added in 2018. Closed Tuesdays. *Largo Isarco 2, T 02 5666 2611, [www.fondazioneprada.org](http://www.fondazioneprada.org)*



#### 16.30 Villa Necchi Campiglio

Immortalised in Luca Guadagnino's 2009 film *I Am Love*, this rationalist villa offers a rare glimpse into the private world of Milan's great industrialists. The owners were sisters Gigina and Nedda Necchi, and Gigina's husband, Angelo Campiglio. Manufacturers of sewing machines and refrigerator motors from the 1920s to the 1960s, the family was renowned for its chic parties. The villa was designed by local

architect Piero Portaluppi and constructed between 1932 and 1935; it was converted into a museum in 2008. The interiors are a sumptuous combination of marble, fine woods and antiques, and part of Claudia Gian Ferrari's vast collection of early 20th-century art is displayed throughout. Open Wednesdays to Sundays, 10am to 6pm. *Via Mozart 14, T 02 7634 0121, [www.villanecchicampiglio.it](http://www.villanecchicampiglio.it)*



### 19.00 Carlo e Camilla in Segheria

Tanja Solci masterminded the conversion of this 1932 sawmill belonging to her father (Carlo). The shell has been kept bare, with exposed steel and brick, cement walls, and a high, slanted roof, from which hang antique chandeliers. Two long communal tables intersect and are set out as if for a banquet, laid with porcelain tableware by Richard Ginori. Chef Luca Pedata's refined Emilia-Romagna and Neapolitan menu

features a signature dish of cannoli filled with Parmesan cream on raw mince with ragù and nutmeg. The majolica-tiled bar just off the main space serves cocktails such as Sexy Peaches, which incorporates vodka, wine, celery, tarragon, verbena and tamarillo, and the patio courtyard is most convivial for aperitivo on a warm evening. *Via Giuseppe Meda 24, T 02 837 3963, [www.carloecamillainsegheria.it](http://www.carloecamillainsegheria.it)*



### 21.30 Dabass

In a wedge-shaped art nouveau palazzo, a hotchpotch of flea market chairs, vintage plates and a ceramic counter installation by Graziano Locatelli lend lo-fi Dabass a cosy informality – yet it's at the forefront of a culinary renaissance. Andrea Marroni uses seasonal produce and contemporary techniques, like sous vide and elements of molecular gastronomy, to create a tasting menu of four tapas-like servings that might

include poached egg with saffron risotto cream and a pork cheek wafer, or paccheri with cheese and pepper, *coratella* (lamb offal) and artichoke. There are also larger plates such as barbecued guinea fowl and ox rib, as well as homemade focaccia and house-cured charcuterie. Equally inventive are the cocktails and selection of organic and natural wines from small producers. *Via Piacenza 13, T 02 4537 1120*

# URBAN LIFE

## CAFÉS, RESTAURANTS, BARS AND NIGHTCLUBS

Post-Expo, the city is hitting top speed, and excellent dining options abound. Ritzy openings have won Michelin stars and respect for the gastro scene, among them Matias Perdomo's playfully imaginative Contraste (Via Meda 2, T 02 4953 6597); Seta (Via Andegari 9, T 02 8731 8897), where Antonio Guida's menu is served in a palatial courtyard; and Enrico Bartolini (Mudec, Via Tortona 56, T 02 8429 3701), which melds tradition and innovation. Other spots buzz with concepts that would never have taken off here not so long ago: the restaurant/club mash-up at Apollo (see p034), more multitasking at design gallery/bistro Six (see p048), and even Peruvian cuisine (no pasta?) at Pacifico (see p040). There is a panoply of distinctive venues in which to take your aperitivo too, from Carlo e Camilla (see p030) to The Botanical Club (see p041), Bottigliera Spartaco (see p046) and the al fresco bar at the 1937 pool Bagni Misteriosi (Via Carlo Botta 18, T 02 8973 1800), now restored to its full glory.

Plenty of things don't need changing, however – this is Italy, after all. Classic haunts invoke undying affection from locals, who favour spritzes at Bar Basso (Via Plinio 39, T 02 2940 0580), the birthplace of the negroni *sbagliato*, and veal cutlets at Trattoria Masuelli San Marco (Viale Umbria 80, T 02 5518 4138). Of course, decent coffee is easy to find; just don't ask for a cappuccino after 12pm (it's strictly macchiato or caffè post-noon) if you want to avoid the sneers.

*For full addresses, see Resources.*



### L'Arabesque

In a 1949 block by architect Paolo Buffa, L'Arabesque comprises restaurant L'île (above), a café, a bookshop and boutiques for menswear, womenswear and vintage, as well as accessories and fragrance, with midcentury furniture throughout, all of which is for sale. Owner Chichi Meroni lives upstairs, creating elaborate fashion inspired by pieces from the 1920s to the 1970s. The café chimes with the overall

aesthetic, done out with wavy rubber flooring by Gio Ponti and 'Bubble' lights by George Nelson; dishes sometimes have a retro touch too. To drink, there is a list of classic cocktails and a fine selection of Lombardy wines – try the sparkling white from Oltrepò Pavese or a Valtellina red. It stays open until 10pm; closed Sundays. *Largo Augusto 10, Via Francesco Sforza 4, T 02 7634 1477, www.larabesque.net*



### Apollo Milano

Colonising an old factory, this multivalent enterprise – designed by Apollo founders Marcellina Di Chio and Tiberio Carcano, together with UAO Studio – is a lot of fun. The restaurant (above), which serves global and Italian fare like rosemary-smoked sea bream with cannellini and beetroot cream, and games room (opposite) are appointed in jewel-toned furnishings from the 1930s to the 1950s; there are candelabras and

antiques, swathes of velvet and potted palms. There is also a separate cocktail bar, but the real highlight here is Friday's long-running disco-house party Rollover in the adjacent club space. On other nights there might be live music or DJs, and on Sundays there's brunch followed by a film screening. Closed Mondays and Tuesdays. *Via Giosuè Borsi 9, T 02 8942 0969, [www.apollomilano.com](http://www.apollomilano.com)*



### Potafiori

A café/bistro/cocktail bar that doubles as a florist, Potafiori has scored an ace with its unlikely formula. Storage Associati has devised a pared-back look, and the neutral colours contrast with the floral explosions seen on every surface. Huge slabs of Ceppo Lombardo limestone form long benches, a buffet bar, and a watering fountain with brass pipes. Head chef Giorgio Bresciani prepares regional Italian dishes, such

as Culatello di Zibello ham with goat's cheese and figs, and paccheri pasta with black and purple aubergines and clams. Inventive cocktails include the Timoepepe, a mix of smoked vodka, Cointreau, lemon, thyme and chilli. Owner Rosalba Piccinni, a jazz singer, is known for breaking into song, a pal taking to the piano, at aperitivo hour. *17 Via Salasco, T 02 8706 5930, [www.potafiori.com](http://www.potafiori.com)*



### T'a Milano Restaurant & Bistro

Brothers Tancredi and Alberto, scions of the Alemagna baking family, launched their own artisan chocolatier in 2008. This flagship arrived eight years later inside an ornate neoclassical building, with a smart, opulent interior by Vincenzo De Cotiis (see p062), featuring his Progetto Domestico 'DC115A' chairs, mobile-style chandeliers, Kvadrat velvet banquettes, and floors of swirling marble. Lunch and dinner menus

include a few experimental dishes, like the tortelli filled with orange-infused ricotta, sautéed cacio cheese, pepper and cacao. But the artistry works best in the desserts and handmade chocolates, displayed at the counter. The aperitivo offering is also a hit – try the signature Pink Momo cocktail (gin, violet liqueur and syrup, and lime). *Via Clerici 1, T 02 8738 6130, [www.tamilano.com](http://www.tamilano.com)*



### Ceresio 7

On top of the 1930s Enel Building, Ceresio 7 was launched in 2013 by Dean and Dan Caten, with help from Storage Associati. In summer it draws an impeccably turned-out crowd to two outdoor pools flanked by cabanas and terraces with wraparound views (above). The bar and restaurant, in which Dimore Studio's interiors nod to the building's rationalist heritage, open until 1am. Amid the vintage and contemporary

furniture, velvet and brass, are decorative elements, such as a Gio Ponti tea set. Chef Elio Sironi often uses the grill or the wood oven, and adds a twist to the classics, like the carbonara spaghetti with turmeric and scallops, or the Vignola cherries in spiced red wine and chocolate. There's a sleek spa downstairs, also designed by Storage. *Via Ceresio 7, T 02 3103 9221, [www.ceresio7.com](http://www.ceresio7.com)*



### Pacifico

Marsica Fossati's interior for this Peruvian-Nikkei restaurant is all oceanic escapism. You'll find a palette of deep blues, marine motifs, porthole-shaped mirrors, 'Jardin d'Osier' wallpaper from Hermès (above), velvet stools, brass light fixtures by local studio Servomuto, and Hokusai-inspired washrooms. It is headlined by chef Jaime Pesaque, acclaimed for his Mayta in Lima; here Ernesto Espinoza leads the kitchen,

sending out dainty ceviches, *tiraditos* and *anticuchos*, with veal tataki a highlight, as well as moreish seafood dishes. Seating 20, the Submarine Room has a well-stocked bar and a club-worthy sound system, and often hosts kicking parties. The cocktail list is awash with pisco: try a NonCaPisco, with ginger beer, grapefruit and Campari. *Via San Marco/Via della Moscova, T 02 8724 4737, www.wearepacifico.it*



### The Botanical Club

The original Botanical Club (T 02 3652 3846), a gin distillery, bar and restaurant, was an instant hit in 2015, and helped to transform a scruffy corner of Isola. A year on, it launched this second, larger venue, specialising in artisanal gin, and cocktails prepared using small-batch liquors and house-made infusions. There's a menu of creative takes on Italian dishes like wild boar meatballs and creamed cod, plus a

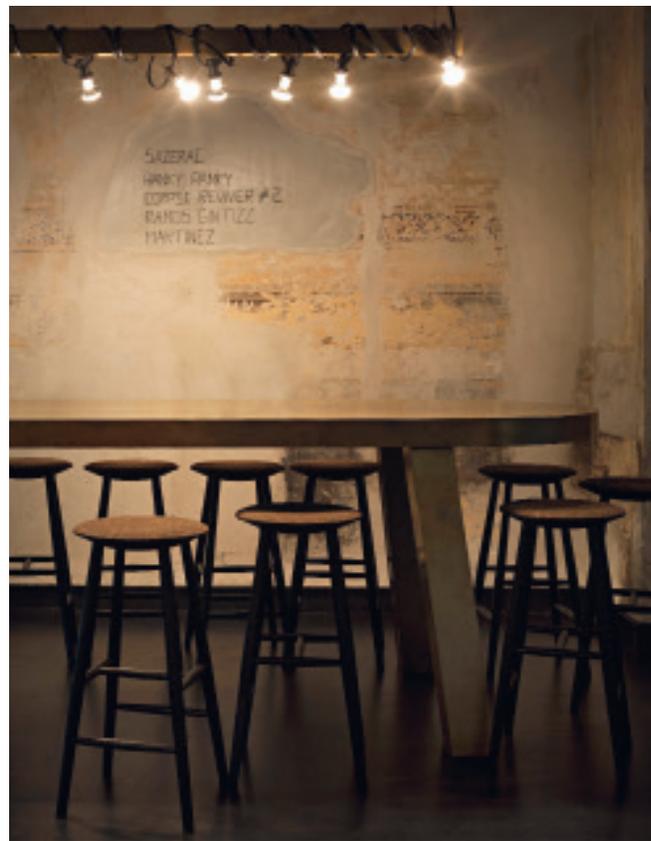
raw bar and poké bowls. It is flooded with light in the day, with sharp-angled wrought-iron fixtures, darkwood floors and a mass of greenery. The team has branched out with Champagne Socialist (T 02 204 7295), a natural wine bar/store with 500 labels from boutique vineyards around Italy and Europe, and tastings on Saturdays at noon. *Via Tortona 33, T 02 423 2890, www.thebotanicalclub.com*



### Otto

Since it was pedestrianised in 2014, Via Paolo Sarpi in Chinatown has become a pleasant and heterogeneous enclave, and unpretentious all-day hangout Otto has injected a hip, youthful vibe. It's a tranquil, plant-strewn oasis, filled with a mishmash of salvaged chairs and communal tables that lend it a living-room feel, and there's an expansive terrace. A signature is the *quadrotti* – open sandwiches topped with

healthy, unusual combos, such as avocado cream, feta, cucumber, mint and toasted seeds. At weekends, these are incorporated into a brunch accompanied by four sides, perhaps carrots with turmeric, or hummus, presented on a wooden board. Or come at night for inventive cocktails like the Anna (prosecco, basil and berries) and Haruna (horseradish vodka, lemon and vanilla). *Via Paolo Sarpi 8, www.sarpiotto.com*



### Dry Milano

The owners of next-door bistro Pisacco (T 02 9176 5472) have struck gold with this superior pizza-and-cocktails concept, initially dreamt up by chef Andrea Berton (see p099). Vudafieri Saverino Partners gave Dry an industrial edge with plenty of brass, mirrors and exposed bulbs. Videos are projected onto the walls as part of a collaboration with Paola Clerico's project CaseChiuse, which showcases young local

artists. From the kitchen, try the calzone filled with baked olives, anchovy butter and smoked provola, accompanied by a negroni mixed with aged Campari. This original location is only open for dinner; a glossy second outpost in Porta Venezia (T 02 6347 1564) also offers a pared-down lunch menu as well as outdoor seating. *Via Solferino 33, T 02 6379 3414, www.drymilano.it*

### Bar Luce

Within Fondazione Prada (see p028), Bar Luce is old-school café life envisioned by film director Wes Anderson, who designed not just the interior but every single detail, including the sugar packets. His whimsical tableau pays homage to Galleria Vittorio Emanuele II, in the wallpaper above the veneered wood panels and a ceiling that evokes its atrium. The Formica furniture in lurid pastels, swing trays, terrazzo floor and spherical pendant lights allude to the 1960s, a hot pink jukebox plays the Italian crooners (naturally) and a pair of seafoam-green pinball machines feature Anderson films. It serves pastries and panini (the *tonno scatenato* packs in tuna, cannellini beans, Tropea onion and robiola cheese), and cocktails like the Aperitivo Luce (gin, Campari, Chambord, Oscar 697 extra-dry vermouth and cardamom), which also tend to come in full colour. Closed Tuesdays. Largo Isarco 2, T 02 5666 2611, [www.fondazioneprada.org/barluce](http://www.fondazioneprada.org/barluce)





### Bottiglieria Spartaco

Kooky and diminutive Bottiglieria Spartaco has a wonderful variety of wines and sakes chosen by Japanese owner Norie Harada, who spent a decade as a sommelier at Joël Robuchon and Alain Ducasse. Designed by Francesco Rota, the bar features low-rise 'Tommy' stools by Sipa and a feature wall of cotto, traditionally used for bottle racks. Trust Harada's well-honed picks – perhaps the 2011 Barbaresco reserve from Cuneo

in Piemonte, or the Selve Picotendro from the Aosta Valley, aged in chestnut barrels. Signature sakes include the dry Tenzan, from the Saga region, and the smoother Garyubai, from Shizuoka. Pair them with her eclectic small plates, such as tofu with olive oil and white truffle, caviar with sour cream or anchovies on toast. It fills up fast with local fashion-industry professionals. *Via Spartaco 11, T 02 8456 8911*



### Orsonero

European and US coffee culture has barely impacted Italy, where a takeaway order can still mean a china demitasse and saucer covered with foil, to be returned on your honour. Canadian Brent Jopson and his Milanese wife, Giulia Gasperini, introduced the city to modern concepts at Orsonero in 2016, and serve a rotating selection of single-origin filter coffees from small-batch roasters here and abroad, and espresso

from Gardelli in Emilia-Romagna, made on a La Marzocco Strada machine. There are also quality teas, pastries, cakes and Italian craft beers. Designed by local architects Forestieri Pace Pezzani, the cosy venue is stylishly fitted out in fir and okoume wood. A granular concrete floor unifies indoors and outdoors, and a full-wall letterboard behind the low counter displays the menu. *Via Broggi 15, T 366 547 7441*



**Six**

This upscale complex opened in 2017, and encompasses bistro Sixième, design store Six, and green boutique Irene – hence the oversized plants – set around a courtyard. Originally a 16th-century monastery, and later communal flats, it was reimagined by architects Quincoces-Dràgo, who stripped back layers of plaster to reveal the original bricks and floors. Under a glass roof, the gallery (opposite) displays vintage pieces

such as Gabriella Crespi's 'Square Table', as well as contemporary works by glass artist Yali and others. The sceney dining room/bar (above), lit by Isamu Noguchi pendant lamps, serves intriguing dishes like *Wagyu trippa* with chickpeas and cinnamon, and drinks include the Mombasa (rye whiskey, banana liqueur and coffee). Closed Sunday. Via Scaldasole 7, T 02 3651 9910, [www.sixieme-bistro.com](http://www.sixieme-bistro.com)



### Il Liberty

Pocket-sized Il Liberty has built up a loyal following owing to the flair of chef Andrea Provenzani, who reinterprets northern Italian cuisine using influences from Peru, Japan, Thailand and Mexico. Come here for artful dishes such as calamari with broad beans and chicory, or spaghetti with citrus and sea urchin pesto; and ingredients rare in Milanese cooking, including ginger, fresh turmeric and avocado. Tasting menus of up

to seven courses might end with a crisp cylinder of chocolate cream smoked with pipe tobacco with fior di latte ice cream, or crème brûlée with berries, followed by a signature G&T. A renovation by Carlo Donati Studio deployed exposed brick, duck-egg-blue walls, burnished brass, amber glass, wrought iron and panels of Liberty print. *Viale Monte Grappa 6, T 02 2901 1439, [www.il-liberty.it](http://www.il-liberty.it)*



### Erba Brusca

Located in an idyllic spot to the south of the city centre, this bright and breezy restaurant was designed by Milan-based Rgastudio, who channelled the spirit of the venue's canal-side setting to create the interior. Owner Alice Delcourt was born in France and raised in the US; she honed her skills at River Café in London and Il Liberty (opposite) before opening Erba Brusca in 2011. The kitchen garden

lends it a bucolic aspect, yet the ambience feels cosmopolitan. Homegrown produce features year-round, from the asparagus to go with egg salad, thyme breadcrumbs and hollandaise sauce, to the mushrooms destined for soup with sourdough crostini. It's open Wednesdays to Sundays. You can hire wheels here to cycle along the canal. *Alzaia Naviglio Pavese 286, T 02 8738 0711, [www.erbabrusca.it](http://www.erbabrusca.it)*



### The Spirit

Hidden away next to Dabass (see p031), behind a heavy, metal-studded door, this plush, colourful bar is lined with golden shelves of rare liquors, labels and libations. Venezuelan designer Juan Carlos Viso has imbued references to art nouveau and art deco with a sense of alchemy – curios and objets d'art relate to astrology, time travel and tarot. Velvet and leather furnishings come in peacock blue, emerald, mustard and ruby, and the mahogany bar is inlaid with onyx. The 15 to 20 house cocktails are also inspired by fantasy, often smoked or featuring obscure ingredients (poitín, umeshu, Herbsaint) in concoctions such as The Poisoned Arrow (Pays d'Auge Calvados Dupont, crème de poire, lemon, grenadine, apple juice). Or stay honest with a limited-edition Macchu Pisco, or Don Q's Reserva de la Familia Serrallés, a 20-year-old rum. Via Piacenza 15, T 02 8457 0612, [www.thespirit.it](http://www.thespirit.it)

## INSIDERS' GUIDE

### SIMONE RIZZO AND LORIS MESSINA, FASHION DESIGNERS

Calabrian Simone Rizzo (left) and Loris Messina, from Grenoble, moved to Milan and set up cult label Sunnei (see p090) in 2013. 'The quality of life here is so high,' says Rizzo. 'You eat well, see beautiful things, and can still work. We wouldn't live in any other place.' On days off, they often seek inspiration at Converso (Piazza Sant'Eufemia, T 02 866 247), a deconsecrated church that hosts occasional installations, HangarBicocca (see p064) or Lia Rumma (see p071), but are equally likely to cycle over to the Duomo (see p014) 'to watch people in knock-offs taking selfies with pigeons. This tourist influx is a new thing and we're fascinated by it'.

They might wrap up a day at work with a drink at Champagne Socialist (see p041) or Bar Basso (see p032), and favourite eateries include Japanese canteen Gastronomia Yamamoto (Via Amedei 5, T 02 3674 1426), Carnivore Union (Viale Nazario Sauro 5, T 327 777 4904), for Chinese hot pot cooked and served at long communal tables, and 'tiny but perfect' Lile in Cucina (Via Guicciardini 5, T 02 4963 2629), which proposes new twists on Italian dishes in a cosy setting. They recommend visitors head to Santa Marta Suites (Via Santa Marta 4, T 02 4537 3369) to dine on the top-floor terrace.

'In Milan, it's aperitivo, dinner, and then ciao! Nightlife is not a big thing,' adds Rizzo. But when they do venture out dancing, it is to the parties at Dude Club (Via Boncompagni 44, T 392 236 8752). *For full addresses, see Resources.*



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