

I spied the calf's liver with onions, yummy. Yes, I know it's a Venetian specialty, but I had to taste Chef Silvano's interpretation. The onions were thinly sliced simmered slowly in butter and extra virgin olive oil, to allow the onions to become caramelized, the color of golden brunette, and a magnificent sweet flavor. The liver cooked tender and juicy, made an excellent sauce, to accompany the grilled polenta. I was not disappointed, especially since I only had to share it Alessandro, lucky me.

To accompany our meal Max suggested the local wine from his cellar, **Buttafuoco** (sparks like fire) **Oltrepò Pavese DOC** – an intense red wine, fruity, complex and full of character and structure, made from Barbera, Croatina, Pinot Nero grapes. His cellar and wine list includes wines from all regions of Italy and more.

Sweets include their own Apple Charlotte alla Milanese, Pear Parfait served with Chocolate Sauce, Sorbet Pesa, and of course Tiramisu. We tasted one of each.

Don't be in a hurry while dining at **Trattoria La Pesa**, this is truly a place to enjoy with friends, family, and all occasions.

RESTAURANTS

Trattoria LA PESA

Max Motola – Owner *Pesa, Historically Significant Fare in Milan since 1902*

Chef Silvano Ghezzi

Via Giovanni Fantoni, 26 g back to 1902 is traditional and sophisticated. An ideal trattoria for a dining occasion that is **20148 Milano (MI)** th friends, because talking and sharing is mandatory.

+39 02 403 5907

... a short distance from the center of Milano, near the San Siro stadium, and open every day, and on Sundays for lunch and dinner, how perfect.

Colleagues Alessandro and Carmelo, Italian food importers from Barcelona, book author Christine from England and I managed to meet at **La Pesa** while attending a meeting in Milano on a recent Sunday evening.



By Maria Battaglia

...z trattoria, has elegant food, and *simpatico*, surroundings. Red checked tablecloths, candles, wooden chairs, wine bottles, and photos of old *Milanese* memorabilia, on the walls, going back to the days of 1902. There are several small dining rooms with a bit-sized kitchen tucked into a corner, enough room for Chef Silvano, who turns out sensational food. He merely needs to make a half turn from burners, to plate, through a small opening in the wall to Max.

[back to Restaurants list](#)

As a shy young man, *Milanese* owner Massimo (Max) Motola began his career working in a bar, and eventually found his passion and honed his excellent palate and turst as a professional Sommelier. Don't hesitate to ask questions, he speaks perfect English.

"Chef Silvano Ghezzi – originally from *Trentino* - is our Guru," says Max. "He started working in Milano at the age of 14, with impressive training from some of the city's greatest kitchens - **Savini, Peck and St. Ambrose**, before coming here. We have complete trust in his expert ability, and solid years of culinary knowledge, and his creative ability with flavor balance for our menu."

We began our meal with fried dumplings, a specialty of the Lombardy region, which we questioned. Described by Max as little puffed bread dough pillows, can be stuffed with meats and/or cheese and are lightly fried in oil. It is also a typical dish from the Emilia Romagna region, and throughout Italy.

Piano...piano...rolling forward, **Mondighili** arrived. These mini meatballsaremade with a mixture of leftover boiled meat, egg, bread crumbs soaked in milk, parsley, and lemon peel. Breaded and fried in butter until browned, eaten hot or room temperature, and served sometimes as a main course with a salad.

Alessandro and Christine had **Ossobuco Milanese** with a magnificent **gremolata** served with a creamy **Saffron Risotto**. The veal shank or as called by *Milanesi*, **Oss Buis** is one of the most typical dishes for the Milanese tradition. Old favorites -- timeless classics that never fail; in fact, this is the only time you will see risotto served as an accompaniment with meat and not alone as a first course.

Carmelo ordered the **California Beef**, a large steak, served with rice pilaf, and fresh hpinach

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[back to Restaurants list](#)



[01] **PUREE OF FAVA BEANS AND CHICORY**

Every year in Apulia 33 million pounds of fava beans are harvested and transformed into antipasti, side dishes, and soups." The traditional country dish par excellence is a puree of fava beans (pure' di fave e cicoria) served with sautéed wild chicory called 'ncapriata.

[02] **Fernet Branca**

A beverage the world loves

[03] **Piadina**

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