



## The best cafés in Milan

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Lucrezia Worthington

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Milan is often seen as Italy's avant-garde, international city that encourages new and fresh ideas to enter the scene. Before we unveil the best cafés in Milan, there is a small prelude to mention: coffee is considered sacred and has certain rules: cappuccino is only for the mornings, and if you order a latte, just know you will be served a glass of milk.

It's hard for Italians to stray from tradition; in fact, mornings consist of a rush of people walking in and out having knocked back their espresso – referred to as 'caffè' – at the balcony, which usually presents itself with an insatiable display of freshly baked goods, tramezzini and mignon pastries. But then you have the other kind, those taking their time to savour a frothy cappuccino (you can tell it's good when you can eat the foam with a spoon) dunking in a buttery cornetto.

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[Marchesi 1824](#)

However, over the last few years Milan has also seen a rise in specialty coffee bars, could it be the taste-makers seeking to elevate the coffee experience in a well-designed environment? From tradition to innovation, we have narrowed down twelve of the best cafes in Milan for 2024.





## What coffee is Milan famous for?

Although many (mostly Neapolitans) argue that Naples is the coffee capital of Italy, Milan steals the scene with regard to innovation. It was, after all, Milanese entrepreneur Luigi Bezzera who developed the modern espresso machine as we know it today. Espresso, in fact, still remains the most desired by Italians; however, with speciality coffee on the scene, there's an ongoing exploration of new and diverse flavours – especially among youngsters.



Marchesi 1824

**Marchesi 1824**



**Item to order:** Torta Aurora

Pasticceria [Marchesi](#) 1824 is renowned for its awe-inspiring cake displays in the shop window; even more so during the [Christmas](#) period when the notorious panettone [Marchesi](#), intricately decorated by hand, pops up in a dream-like setting. It is one of the most historic cafes in the city, born as a little pastry shop in an 18th-century palazzo on Via Santa Maria alla Porta. Following its success, it became a place to savour coffee and aperitifs with a selection of sweet and savoury delights. Today, [Marchesi](#) 1824 counts three Milanese locations which, following the acquisition by [Prada](#) Group in 2014, were all carefully renovated whilst still preserving their historical charm. Elements such as the sumptuous coffered ceilings, antique mirrors and art deco style lamps make the perfect backdrop for your caffè, served with a little lid to ensure it won't get cold and a plate of buttery biscuits. Our favourite pairing? The spongy bourbon vanilla-flavoured Torta Aurora with soft, whipped cream.

**Address:** Via Santa Maria alla Porta, 11/a, 20123 Milano MI, Italy

**Website:** [pasticceriamarchesi.com](http://pasticceriamarchesi.com)

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Pave Milano

## Pavé

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**Item to order:** Kuign-Amann

Pavé tells the story of schoolmates Diego, Giovanni and Luca who, in 2012, decided to swim against the tide and open a contemporary cafe in Milan at a time when the city was still very much 'traditional'. Through their visionary minds, they chose to open in Porta Venezia, an up-and-coming neighbourhood that today is 'the' place to be for hip spots. Upon entering Pavé on Via Felice Casati, your gaze is inevitably drawn to the enticing buttery scented bakes on the counter: warm, cinnamon pain au raisins, flaky, double baked croissants with almond frangipane, crunchy, caramelised Kuign-Amann and more, to side with a single-origin espresso or cold brew with that hazelnut-tinted arabica coffee bean.

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**Address:** Via Felice Casati, 27, 20124 Milano MI, Italy

**Website:** [pavemilano.com](http://pavemilano.com)

PanValentina Sommariva







## Pan

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**Item to order:** Kare Pan

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Chef Yoji Tokuhyoshi has a very impressive curriculum, working alongside Massimo Bottura for nine years before opening Bentoteca, a Japanese-inspired restaurant in the city. A few years later came the need to open a bakery to satisfy the restaurant's demand and, in collaboration with Alice Yamada came Pan, a bakery, cafe and [wine bar](#) in the Risorgimento district of Milano. Here, Studio Wok curated the interiors to recall Japanese elements in line with the food proposals. Taste the iconic, cloud-like shokupan or the Anpan, a small brioche filled with Anko, a Japanese sweet red bean paste made from azuki beans or perhaps dare yourself to try the Kare Pan, panko fried dough ball filled with a veggie curry – you'll be pleasantly surprised. Matcha is also iconic, with five different beverages and a sensational [Basque-style cheesecake](#) on the menu dedicated to this precious green, powerful antioxidant.

**Address:** Via Leopoldo Cicognara, 19, 20129 Milano MI, Italy

**Website:** [panmilano.com](http://panmilano.com)

## Pasticceria Sissi

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**Item to order:** Croissant filled with crema pasticceria

Pasticceria Sissi is your traditional 'Caffè del quartiere' or neighbourhood cafe that, before the existence of social media, was only discovered by serendipitous encounters or word-of-mouth recommendations. Fast forward a few years, and this cafe is one of the most popular





in the city thanks to its founding couple, Sissi and Zig, who still welcome each and every person with an inviting warmth in their eyes. The usual would be to order a 'caffè al banco', sip an espresso at the counter and move on for the day; but it would also be a shame to not take a seat in the little courtyard and enjoy one of the soft brioche-type cornetto filled in the moment with either chocolate cream or zesty, Italian-style pastry cream (or both together).

**Address:** Pasticceria Sissi, P.za Risorgimento, 6, 20129 Milano MI, Italy

**Website:** [instagram.com](#)

June Collective

## June Collectives

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**Item to Order:** Coffee and cardamom cake

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A thirty-minute bus or tram ride from the city centre takes you to June Collectives from the city centre, but its Nordic-inspired design and indulgent menu are highly worth the trip. It was opened this year by Mythila and Ilze, who, through their extensive experiences in the culinary industry around [Europe](#), envisioned opening a dynamic, friendly space in line with what you'd find in the coolest foodie capitals. From Monday to Friday until 12pm you can savour homemade granola with greek yoghurt and apricot compote, pancakes with cardamom glaze or çilbir Turkish-style eggs. There are also seasonal homemade cakes to satisfy your guilty pleasures. Among the drinks you'll find your classic Italian coffees, filtered coffee, matcha latte and... rumours say they make the best Chai latte in the city.





**Address:** Via Varesina, 162, 20156 Milano MI, Italy

**Website:** [junecollectivemilano.com](http://junecollectivemilano.com)

## Gelsomina

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**Item to order:** Maritozzo

Perhaps one of the coolest kids in town. Upon entry, you're welcomed by an enticing display of puff pastry delights and flaky croissants on the counter. But it's the shabby-chic interiors that invite you to take a seat and slowly enjoy your favourite treats amidst a garden of rubber plants and cacti. You don't come to Gelsomina for a simple croissant; here, pastry chef Paola Bertolli creates contemporary, seasonal delights which are almost too beautiful to dig into from the signature, bouncy maritozzo sprinkled with finely chopped pistachios to eclairs, tartlets and mont blancs delivered in pretty porcelain plates you'd expect to find in your grandmother's kitchen cabinet.

**Address:** Via Carlo Tenca, 5, 20124 Milano MI, Italy

**Website:** [pasticceriagelsomina.it](http://pasticceriagelsomina.it)

Orsonero

## Orsonero

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**Item to Order:** Pour-over coffee

One of the city's first speciality coffee shops opened in 2016, a time when single-origin coffee beans and aero-press were seen as an innovative, daring concept in the city; fast forward a few years and, despite the sudden response to this trend, OG Orsonero remains a favourite among locals. It was opened by Brent Jopson, who, with his Milanese wife Giulia, moved from [Vancouver](#), bringing a slice of their Canadian cutting-edge culture. The interiors are cool and inviting with no frills, just a pleasant atmosphere to sip your morning flat white with oat milk and pour over coffee or cold brew during the warmer months. Single-origin coffee is changed every few days so there's always something new to try. A short but sweet selection of pastries on the counter, among which a pretty mean cinnamon bun.

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**Address:** Via Giuseppe Broggi, 15, 20129 Milano MI, Italy

**Website:** [orsonerocoffee.it](http://orsonerocoffee.it)

## Gattullo

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**Item to Order:** Maritozzo filled with cream, whipped cream and wild strawberries

Gattullo has become synonymous with Milan, symbolic of the city in the 70s when our mothers and grandmothers would take a seat in their fashionable fur coats and gossip as they puffed on their cigarettes. A family-led cafe for over fifty years since Mr Peppino moved across the country from his homeland in [Puglia](#). His dreams were fulfilled in 1961 when he opened Pasticceria Gattullo, managed today by his son Domenico. It's a place synonymous with tradition where sweet and savoury do not disappoint. Choices are endless, but the mignon pastries are exceptional: marron glacé, bignè filled with pistachio cream or crispy shortcrust-based tartlets with gianduia cream, fresh ricotta and figs. Enjoy with your morning brew or pop in for an afternoon tea or aperitif accompanied by the cutest selection of puff and shortcrust pastries.

**Address:** Piazzale di Porta Lodovica, 2, 20136 Milano MI, Italy

**Website:** [gattullo.it](http://gattullo.it)

Sant Ambroeus MilanoAlberto Blasetti

## Sant Amboreus

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**Item to Order:** Principessa Cake







Under the porticoes of Corso Matteotti near the Teatro alla Scala in Milan, the historic Caffè Sant Ambroeus opened over eighty years ago. With its wooden boiserie, a marble counter and large Murano chandeliers, the elegant cafe quickly became the preferred venue for the city's elite. After two years of restyling, Sant Ambroeus reopened, remaining faithful to its DNA but with a new, all-day dining proposal. As you enter, beautiful white marble envelops a space that displays all the fresh bakes of the day: croissants, pain-au-chocolates, palmiers, Veneziana sweet bread and a much loved among the locals: Budino di Riso, a small shortcrust pastry filled with zesty rice-cream. There are, of course, savoury options for those who prefer a protein-packed brekkie. Emblematic though, are the colourful icing-topped cakes on display in the shop window that you can taste while you sit in or purchase to take home. The winner? Principessa Cake with its delicate sponge and whipped cream filled interiors, covered by pink marzipan icing.

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**Address:** [santambroeus.com](http://santambroeus.com)

**Website:** Corso Giacomo Matteotti, 7, 20121 Milano MI, Italy

## Loste Cafe

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**Item to Order:** Danish (changes seasonally)







With two outlets in the city, Loste Cafe is your neighbourhood-style cafe that brews the perfect coffee, and bakes delectable breakfasts, healthy lunches and tasty midday treats. A contemporary elevation of the classic Italian bar where recipes are playful, altered according to seasonal ingredients – it's certainly one way to keep you coming back for more. As for now, pop in for your preferred drink (they also have filter coffee) and taste their laminated Danish with pear and chocolate or perhaps the cardamom laminated Kouign-Amann with coffee and orange glaze – the ultimate winter pick-me-up. On the weekends, there are a couple of specials so pop in early to find that perfectly flaky pain suisse.

**Address:** Via Francesco Guicciardini, 3, 20129 Milano MI, Italy; Via Varesina, 204, 20156 Milano MI, Italy

**Website:** [lostecafe.com](http://lostecafe.com)

Bar Luce

## Bar Luce

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**Item to Order:** Ape Maia sandwich with Parma ham, melted brie\*, pear slices, parmesan shavings\*, rocket and a drizzle of honey

Designed by film director Wes Anderson in 2015, Bar Luce finds its space within the entrance of Fondazione [Prada](#), one of the ultimate contemporary art galleries in the city founded by Miuccia. Inspired by traditional Milanese cafes, Bar Luce was conceived as a space where people can relax, read a good book and order their 'usual'. You're immersed in a retro aesthetic reminiscent of Italian pop culture from the 1950s and 1960s with pastel-coloured hues, vintage Formica furniture similar to Italian high school desks, old pinball machines and a large counter with jars filled with sweet treats, a classic Faema coffee machine, and a display of bitters and spirits. As [Wes Anderson](#) says, "While I do think it would make a pretty good movie set, I think it would be an even better place to write a movie" – especially as you sip on the choco-version of the espresso. The sweet selection, curated by [Marchesi 1824](#), does not disappoint, but it's the sandwiches that are unparalleled: over sixty varieties divided in proteins (vegetarian options also available) on the menu.

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**Address:** L.go Isarco, 2, 20139 Milano MI, Italy

CafezalErica Fadini, Giuseppe Dinnella

## Cafezal

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**Item to Order:** Pastel de Nata

Since its first opening along the quiet street of Via Solferino in the Brera district, Cafezal counts three locations in the city, each with its own DNA. It was founded by Italian-Brazilian Carlos Bitencourt, who, after experiencing the third-wave coffee movement in [London](#), decided to bring this concept back to Italy's design and fashion capital. With carefully selected producers around the world, at Cafezal, you can taste coffee from over twelve countries, including [Brazil](#), Honduras and Ethiopia. These beans are then lovingly roasted and brewed within the ultramarine blue-coloured walls of this micro-roastery. Order your favourite brew (caffeine-free options are also available, such as chai and mate latte), and while you're at it, taste one of the sublime pastries freshly baked every morning like the [Pastel de Nata](#) – the perfect amount of crisp, warmth and creamy heart centre.

**Address:** Via Solferino, 27, 20121 Milano MI, Italy

**Website:** [instagram.com](https://www.instagram.com)

## Fioraio Bianchi

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**Item to Oder:** Cannelés





A unique, Parisian-inspired cafe opened in the trendy Brera neighbourhood four decades ago, offering an intimate space to retreat for a cuppa. What truly makes this place stand out is its distinctive interiors; vases of fresh flowers and plants that almost engulf the space, distressed walls and vintage furnishing create a low-key, cosy environment for a friendly catch-up. Upon entry, a banquet of freshly baked cakes and pastries welcome you: seasonal tarts and pies, spongy bund cakes, crunchy, caramelised cannellés and many more served on the most beautiful vintage chinaware you'd expect to find in a Parisian country cottage.

**Address:** Via Montebello, 7, 20121 Milano MI, Italy

**Website:** [fioraiobianchicaffe.it](http://fioraiobianchicaffe.it)

