

gastrology

Vik Pellico Otto

March 29, 2025



Milan is home to many exquisite dining experiences, but few combine art, history, and gastronomy as seamlessly as Vik Pellico Otto. Nestled in the heart of the city, this restaurant offers a multisensory experience where contemporary art meets masterful cuisine. Overlooking the famous Bull of the Galleria, Vik Pellico Otto is more than just a restaurant—it is a tribute to culinary creativity, featuring a fusion of Italian, French, and South American influences, crafted with the finest seasonal ingredients.

Dining at Vik Pellico Otto is an experience akin to wandering through a gallery of flavours. The menu is a reflection of the chef's extensive travels and experiences in some of the world's most prestigious restaurants and luxury hotels. Passion and precision are evident in every dish, each crafted with beauty and the highest quality ingredients.

For a delicate yet bold start, the La Nostra Caprese di Gambero Rosso Crudo presents an exquisite take on the classic Caprese, featuring raw red shrimp that melts in your mouth. The dish is an elegant balance of freshness and depth, setting the tone for an unforgettable meal.

Another standout is the Prosciutto Iberico “Joselito” con Pan Cristal e Pomodoro. The world-renowned Iberian ham, aged to perfection, is served with delicate cristal bread and fresh tomato, a simple yet luxurious combination that highlights the unparalleled quality of the ingredients.

For those who appreciate the richness of Italian tradition, the Ossobuco di Vitello con Risotto alla Milanese e Trito al Limone e Rosmarino is a must-try. The tender veal shank, braised to perfection, pairs harmoniously with the creamy saffron risotto, while the lemon and rosemary gremolata add a touch of brightness to this comforting dish.



Equally impressive is the Filetto di Chianina con Crema di Patate Dolci Affumicate, Cipollotto e Millefoglie di Patate. This fillet of Chianina beef is cooked to perfection, complemented by a silky sweet and smoked potato cream, spring onions, and a delicate millefeuille of potatoes, elevating the dish with layers of texture and taste.

No meal at Vik Pellico Otto is complete without dessert, where artistry meets indulgence. The Tiramisù, presented as a striking single coffee bean, is a stunning visual delight and one of the best renditions of the classic Italian dessert. Every spoonful is a perfect balance of rich mascarpone, espresso-soaked savoiardi, and a delicate dusting of cocoa.

For chocolate lovers, the Lingotto al Cioccolato con Spuma alla Pera is an irresistible treat. The decadent chocolate bar is paired with a light pear foam, offering a sophisticated contrast of flavours and textures that lingers delightfully on the palate.



Beyond its exceptional cuisine, Vik Pellico Otto is a space designed for gathering, whether for a business meeting, a relaxed aperitif, or an elegant dinner. The interiors, adorned with white stucco Veneziano, colourful marble tables, and rotating exhibitions of Italian and international artists, make every visit a visual and culinary adventure.

Vik Pellico Otto is not just a restaurant—it is an experience that encapsulates the art of fine dining, where every dish tells a story and every detail is a tribute to beauty and passion. For those seeking a dining experience that goes beyond the plate, this Milanese gem is an unmissable destination.

Location: Galleria Vik Milano, Via Silvio Pellico, 8, 20121, Milano

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