

INTERNI

THE MAGAZINE OF INTERIORS
AND CONTEMPORARY DESIGN

N° 1/2 JANUARY-FEBRUARY
GENNAIO-FEBBRAIO 2018

MONTHLY ITALY / MENSILE ITALIA € 10

AT € 19,50 - BE € 18,50 - CH CHF 19,80

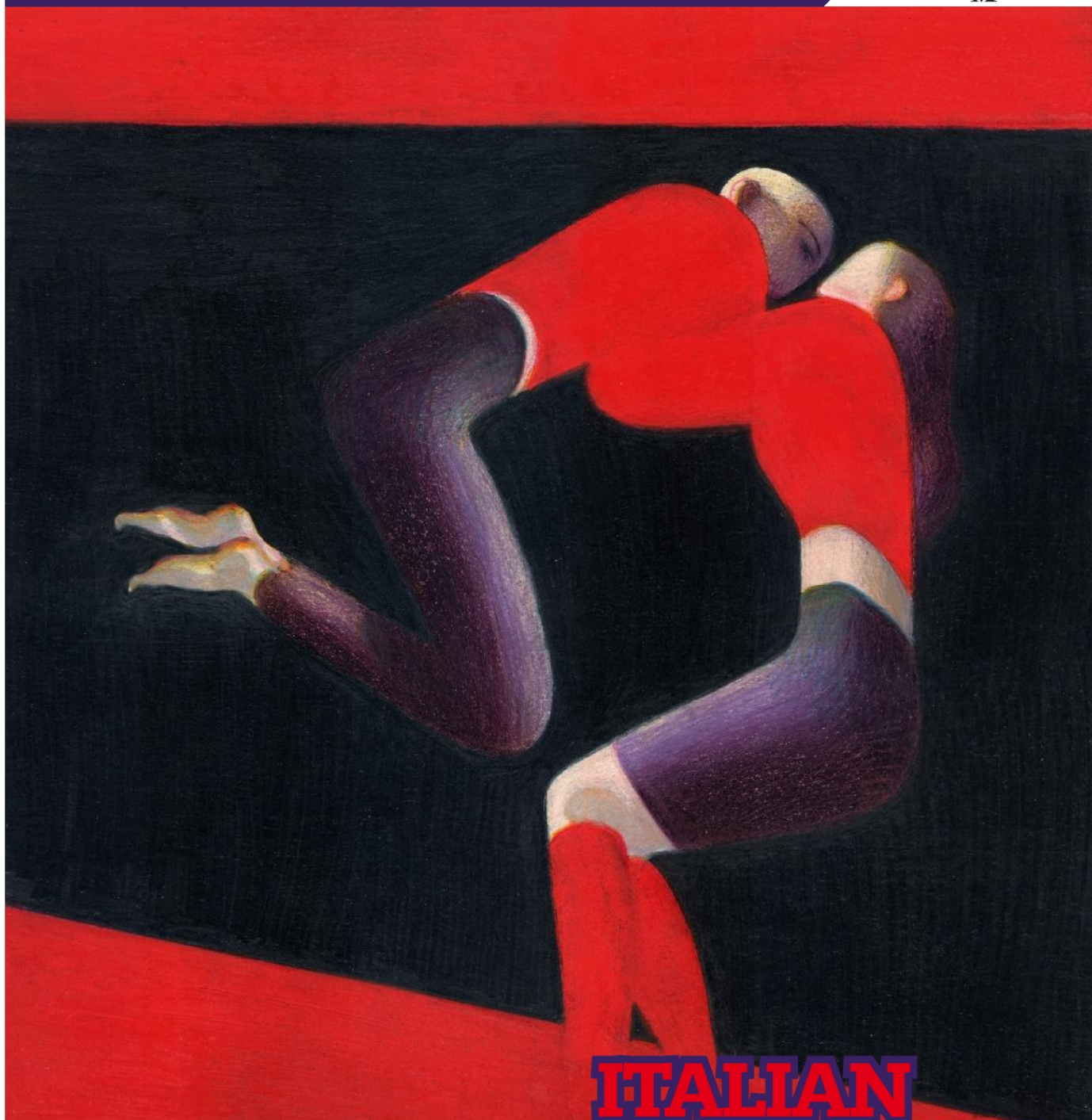
DE € 23 - DK kr 165 - F € 17 - F £ 18

MC, Côte D'Azur € 18,10 - UK £ 19,50

PT € 17 - SE kr 170 - US \$ 30

Poste Italiane SpA - Sped. in A.P.D.L. 353/03
art.1, comma1, DCB Verona

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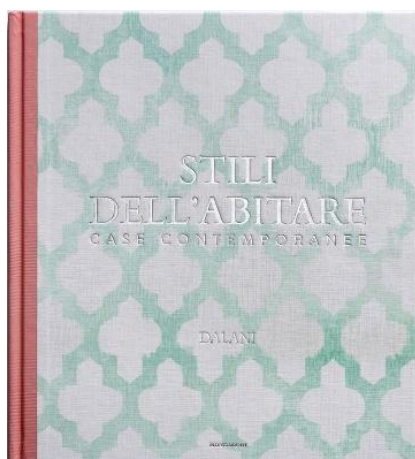


**ITALIAN
EXCELLENCE**

INTERNATIONAL ENGLISH ISSUE



INBRIEF BOOKS



CHARACTERS & INTERIORS

THE STYLES OF DALANI

For the 6th anniversary of its founding, Dalani Home & Living (online design and furniture) presents the book *Stili dell'abitare* (published by Mondadori Electa), to sum up the multiple styles that set its decor universe apart. In practice, a voyage through the story of seven characters and seven houses interpreted in keeping with different inspirations – Boho, Minimal, Shabby, Classic, Nordic, Eclectic and Glamour – for a philosophy of the home that is never a static world on its own, but a landscape in a constant state of becoming. A path of images, words and emotions that reflect the creative and curious spirit with which Dalani approaches the world of design and interiors on a daily basis. The book is available at Dalani.it, and in January at Mondadoristore.it, Amazon.it, IBS.it, Hoepli.it, all points of sale of Mondadori Electa and in a selection of bookstores operated by Mondadori/Einaudi **dalani.it**



TRENDSETTING RESTAURANTS

MADAMA LANGOSTERIA

Published by Rizzoli, *Rivoluzione Langosteria*, which as the author Roberta Schira says “is the story of a revolutionary entrepreneur, Enrico Buonocore, who began from the outskirts and in ten years has created a restaurant model that has changed the rules of fine dining,” is now in bookstores. Recently welcomed to Rome by Fondazione Altgamma for the Giovani Imprese award (Food & Beverage section), Buonocore, 41 years old, is the intuitive force behind an expanding restaurant empire (soon also at Courmayeur), now including four restaurants (the three Langosteria venues in Milan, and the latest one opened in the summer at Paraggi). He is convinced that sitting down for a meal should imply socializing, pleasure, gratification, and always be a festive occasion. Which is what happens in his haute seafood eateries, where guests are always amazed, because “the real thrill is to eat food like your mother used to make, but in a gorgeous atmosphere.” O.C.

langosteria.com

