



FLORENCE

ABOUT

I've been living and working in Italy for most of my life. And I'm happy to say that food has been a big part of that. Not only do I love to cook, but I've been lucky enough to write about restaurants, shopping and travel for most of the big magazines like Food & Wine, Travel & Leisure, Bon Appetit and Town & Country. I admit it, I'm a foodie, for better or worse.

For years I've kept a personal list of my favorites (restaurants, hotels, stores, bakeries, etc.) that I was happy enough to give out to friends, editors, colleagues - and, well, anyone who asked. And a lot of what I discover makes its way to my blog, [Elizabeth Minchilli in Rome](#), where I write about all sorts of good stuff in Rome and beyond

I first launched EAT FLORENCE in 2012 to immediate [acclaim](#). It is the result of my years of eating and living and visiting Florence, all boiled down in one handy, nifty app. Don't go expecting exhaustive. If you want ALL the restaurants in Rome there are tons of guide books out there - in English and Italian. EAT FLORENCE is simply what I think is the best. In other words, these are all places that I go to, love and would send friends to. You'll find most of the entries are located in the historic center of Florence, since that's the area most convenient for the majority of folks. In addition to restaurants, I've also included things like wine bars, coffee bars, bakeries, and kitchen stores. I plan on adding more categories in the future, like butchers and picnic spots.

I am now relaunching EAT FLORENCE as part of my new suite of Apps: EAT ITALY. Not only does it have a new and improved and much needed re- design, it also has expanded and updated entries and an ever expanding list of cities and regions in Italy that are available as in-app purchases.

PRICES

Since this guide contains so many different categories, I've used abstract pricing. The prices are relative for each category.

€ inexpensive

€€ average

€€€ expensive

OPENING HOURS

I've tried my best to be as specific as possible regarding opening hours. Unfortunately many restaurants change their hours -

and especially their vacation and holiday closures - at whim. Keep in mind that many places will be closed at some point during August, and even into September. Certain places (like chocolate stores) close during the hottest months. If you are in doubt, it's always best to call ahead. Websites, which are often not updated for years, can be misleading

122 PLACES

5 Cinque	Al Tranvai	All'Antico Ristoro di Cambi	All'Antico Vinaio
Antica Dimora Firenze	Antica Macellaio Falorni Trattoria	Antica Mescita San Niccolo	Baroni
Bartolini	Berbere	Bialetti	Bizzarri
Borgo San Jacopo	Busatti	Cafe Giacosa Cavalli	Cafe Rivoire
Caffe Cibreo	Caffe degli Artigiani	Caffeteria delle Oblate	Cammillo
Cantinetta di Verrazzano	Carabe	Ceramica Ricceri	Ceramiche Ponte Vecchio
Chiaroscuro	Cipolla Rossa	Civaiolo	Coco Lezzone
Coin Casa	Conti	Coquinarius	Cosi
Da Sergio	Da Vinattieri	Desco	Di Vino
Ditta Artigianale	Dolcissima Firenze	Ducal Kitchen at Pitti Palace	Eating My Way Through Italy
Enoteca Alessi	Fagioli	Farmacia Santa Maria Novella	Forno Ivana Bruschi
Forno Sartoni	Fratellini	Frescobaldi	Fuoriporta
Gelateria della Passera	Gelateria Santa Trinita	Gilli 1733	Golden View Open Bar
Grom	Gucci Cafe	Il Cernacchino	Il Cuore delle Cose
Il Palagio	Il Re del Gelato	Il Rostai	Il Santino
Ino	Jullian	Konubio	La Bottega dell'Olio
La Norcineria	La Padellaccia	La Pentola dell'Oro	La Via del Te
La Via del Te	Lisa Corti	Lungarno 23	Lupen e Margo
Mariano	Mario	Menagere	Mercato Centrale
Mercato Centrale (new food hall)	Mercato Sant' Ambrogio	Mestichieria Tucci	Migone
Nerbone	Obica	Olio e Convivium	Orazio Nencioni
Oro Nero	Osteria delle Belledonne	Osteria Personale	Pampaloni
Paoli	Pegna	Pepo	Perché No
Pork's	Procacci	Pugi	Riccardo Barthel
Robiglio	Robiglio2	Rocco	Ruggero
S.forno	Sabatino	Santo Bevitore	Savini Truffle Restaurant
Sbigoli	Se.Sto	Semel	Sergio Pollini
Sostanza	Taxis	Trattoria Da Burde	Trattoria I Due G
Tre Soldi	Trippaio Mario	Tripperia Il Magazzino	Tullio a Montebeni

Albergucci

Vecchia Bettola

Vestri

Vini e Vecchi Sapori

Vivi

Vivoli

Zeb

FLORENCE

+39.055.274.1583



5 Cinque

<http://5ecinque.it>



Ligurian Savory Tarts And Salads

Tues-Sun, Lunch & Dinner



ABOUT

This cute little place is the latest arrival in Piazza della Passera. The name 5 Cinque refers to a odd little sandwich that comes from Liguria, made with bread and stuffed with a piece of chickpea flour torta. The bread used to cost 5 lire, and the filling another 5. Although the prices have gone up, 5 Cinque captures the same spirit of Ligurian tradition.

The small kitchen turns out not only Ligurian street food - like cheese stuffed focaccia and chickpea torta, but a small selection of salads and other dishes all completely organic. Lots of rustic tarts and plenty of vegetarian options to choose from.

ADDITIONAL INFORMATION


ADDRESS

Restaurant, Street Food / Snacks, Open Sunday, Open Monday  [Piazza della Passera, 1, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/5-E-Cinque-Firenze-207476789340595/>

GALLERY





Al Tranvai

<http://www.altranvai.it/>

Delicious Classics, Great Prices

Mon Dinner only; Tues-Sat Lunch & Dinner; Sun closed



ABOUT

Al Tranvai has the reputation of being one of those old fashioned, traditional restaurants in the working class neighborhood of San Frediano. But it often slips between the cracks of foodie destination and is not on the top of anyone's hit list.

It should be. Al Tranvai serves some of the best - and often innovative food - in Florence, at an extremely reasonable price and some of the friendliest service around.

The restaurant, founded in 1985, is in the leafy and quiet Piazza Tasso. This is at the far reaches of the working class San Frediano neighborhood, and so off most tourists tracks. The name refers to both it's shape - long and skinny like a tram car - as well as the actual bright green tram car front that divides the dining room from the otherwise open kitchen.

Rustic wooden tables take the place of tram seats, running on either side of the restaurant. Daily specials (which change at lunch and dinner) are written up on the chalk board and a scrap of butcher's paper taped to the wall.

Expect to find such well made classics as pappa al pomodoro and ribolita. But don't be surprised by more innovative offerings like risotto ai porri (leek risotto) and gnudi gorgonzola e asparagi (ricotta dumplings with blue cheese and asparagus.)

Second courses are equally tempting. Many go for the classics: trippa, peposa (beef stew) and lessso rifatto (sauteed boiled beef). But for me their stellar dish is the coniglio fritto con zucchini: a huge pile of crispy fried rabbit served with equally crunchy spears of deep fried zucchini.

Save room for dessert, since the owner/chef is a master. The budino di castagne (chestnut pudding), served with pureed persimmon was a revelation. We also managed to grab the last slice of the thin, and intensely flavored, pear and chocolate tart.

Very small place, so make sure to make a reservation.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

[Piazza Tasso, 14r, Florence](#)

COST

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GALLERY






All'Antico Ristoro di Cambi

<http://www.anticoristorodicambi.it/en/> 

Traditional, Cozy Place To Get Bistecca And More

Mon-Sat 12-2:30 & 6-10:30 

ABOUT

I'm a creature of habit (aren't we all?) I always tend to go the same 2 or 3 places in cities I know very well. But this Eat Florence thing has definitely gotten me out of my (delicious) rut. Not only has it gotten me trying out new and wonderful restaurants, but it's forced me to revisit some of my old favorites where I haven't been for ages.

While updating Eat Florence, the top of my 'must revisit' list was All'Antico Ristoro di Cambi. I don't think I'd been there for....oh, I won't even tell you how long it's been.

There was a reason, of course. Cambi is not only way across on the 'other' side of the river, it's down in the San Frediano neighborhood. Ok, Florence isn't that big, and everything is certainly within walking distance. But in the last ten years or so I just hadn't had a reason to head that way. No museum. No fancy house to write about. No important people to interview. And - until recently - no interesting shopping

But like much of Florence, San Frediano has become trendy. There are more cool boutiques and even a hip (and very good) new restaurant (Osteria Personale).

But most of the neighborhood has remained the same. Simple, honest working class kind of feeling

And this is the feeling that All'Antico Ristoro di Cambi exudes. Opened in the '50's as a simple fiaschetteria (wine shop), they had a small kitchen which served honest food to go along with the straw covered bottles of Chianti.

Even though the place has expanded, the Cambi family (cousins, mothers, sisters, brothers) is still running things with the original warmth of a neighborhood hangout.

Much of what's on offer is on immediate display: massive bistecche alla Fiorentina line the refrigerated case; dozen of prosciutti hang from the brick ceilings; carafes of ruby red Chianti line the bar.

The menu sticks to tradition too. This is the place to order pappa al pomodoro and ribolitta, although more modern and seasonal spins like pumpkin risotto are tempting.

Domenico and I stuck to the classics. Crostini Toscani were heaped high with thick, fragrant chicken liver. I couldn't resist a thick slab of fennel studded sbriciolona (salame), served with a side of porcini mushrooms. Domenico went straight for the pappa, which he liberally doused with bright green olio nuovo.

Seconds were hard to decide. Since we were in Florence, Domenico went all the way and ordered lampredotto. This is the cut of tripe that is served almost exclusively in Florence. Taken from the fourth stomach, it's more meaty - in both taste and consistency - than the tripe you probably think you don't like. It arrived at the table in a rather dramatic three-tier presentation for such a humble dish. A plate supported a steaming glass bowl of lampredotto, which floated in its own broth. Atop that was another plate, for condiments: hot, pickled peppers and dollop of salsa verde.

My stuffed rabbit was perfection. De-boned and rolled with sweet frittata and salty, fatty pancetta, with a hefty dousing of intense pan juices.

My one regret was not having sampled what was on every single table: the bistecca alla fiorentina. This is what people come here for, and from what I could tell, they had good reason. The only reason we didn't choose it, was that we were kidding ourselves that we were having a somewhat 'light' lunch. Hah.

Just one more reason to come back sooner than later.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Monday

COST

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ADDRESS

 [Via S.Onofrio, 1r, Florence](#)

SOCIAL MEDIA

 <https://www.facebook.com/AnticoRistoroDiCambi>

 <https://twitter.com/trattoriacambi>

GALLERY





All'Antico Vinaio

Local's Favorite Wine Bar

<http://www.allanticovinaio.com/en/>



Daily, 10-10



ABOUT

You'd never know it by its looks, but this pocket sized vinai is one of the favorites in the center. Pass by any evening, and you'll see happy customers spilling out onto the narrow street. They have no choice, since inside there is just enough room to make your way to the counter, order your glass of wine and panino, and head back out.

The menu is limited, but good. Two dozen or so wines on offer, all well selected. Crusty sandwiches filled with roast pork, salame, prosciutto and sometimes marinated eggplant. The family also owns the rosticceria across the street, so heartier dishes sometimes migrate this way.

This is one of the best places to stop by for a quick glass of red, a sandwich and a true Florentine experience.

ADDITIONAL INFORMATION

Street Food / Snacks, Wine, Open Sunday, Open Monday

ADDRESS

 [Via dei Neri 65r, Florence](#)

COST

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SOCIAL MEDIA



<https://www.facebook.com/AllAnticoVinaio/>



<https://twitter.com/AnticoVinaioaFi>

GALLERY





Antica Dimora Firenze

<http://www.antichedimorefiorentine.it/antica-dimora-firenze/>

Cozy B&B



ABOUT

This small B&B feels more like a home than a hotel. The bedrooms are all decorated differently, with care and feature antiques and gorgeous fabrics.

They also have a two apartments that they rent out, which are great if you want to do some cooking.

The location is a bit out of the center, on one of the Viale's that ring the center of town. But it's easily within walking distance of everything.

ADDITIONAL INFORMATION

Hotel - Places To Stay


ADDRESS

 [Via San Gallo 72, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/AnticheDimoreFiorentine/>



Antica Macellaio Falorni Trattoria

<http://www.falorni.it/macelleria/firenze#&panel1-2>

Butcher's Small Restaurant

Mon-Fri: 12-11pm ; Sat - Sun: 12-12.



ABOUT

One of the great names in Tuscan cured meats is Macelleria Falorni. Based in the heart of Chianti this butcher dates back to 1806. While a visit to the main square of Greve is a wonderful thing, you can enjoy some of their products closer to home while in Florence.

Their newly opened restaurant is located right of Piazza San Pier Maggiore. They are open pretty much all day long, and it's a great place to stop for a platter of cured meats and cheeses. While they also have a selection of pastas and soups, I usually go for the meat (they are a butcher, remember) I love their tonno di Maiale, which is a speciality of Tuscany: a cured pork that appears almost like tuna. They also have a selection of veal tartare, which (again, they are butchers) I trust.

ADDITIONAL INFORMATION

Restaurant, Open Sunday

ADDRESS

 [Via Palmieri 35, Florence](#)

COST

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SOCIAL MEDIA

 <https://m.facebook.com/pages/Antica-Macelleria-Falorni/41194822614> <https://twitter.com/AMFalorni>

GALLERY



FLORENCE

+39.055.234.2836



Antica Mescita San Niccolo

<http://www.osteriasanniccolo.it/en/>



Wine Bar And Restaurant

Daily, lunch & dinner.



ABOUT

Before the neighborhood of San Niccolo' became recently 'chic' with the opening of restaurants like Zeb, and Fuori di Porta there was Antica Mescita di San Niccolo. They are part of the Florentine tradition of Vinai (enoteche) and despite it's casual and simple atmosphere the wine list here is superb, both by the bottle and by the glass.

If you're just looking for a light bite, the platters of crostini and cheese and salame go perfectly well with a Tuscan red. But what I really love are their Tuscan classics, like Pappa al Pomodoro, Ribollita and Trippa alla Fiorentina. And since I can never decide which one to order, I just order all three in their special tasting portions: three small bowls full of piping hot soup.

The vinai is located on the foundations of a tenth century church, and in fact the main dining room downstairs is located within the crypt. Pretty cool. (actually nicely cool in summer).

ADDITIONAL INFORMATION

Wine, Restaurant, Outdoor Seating, Open Sunday, Open Monday


ADDRESS

 [Via San Niccolò 60r, Florence](#)

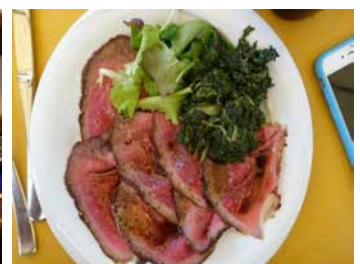
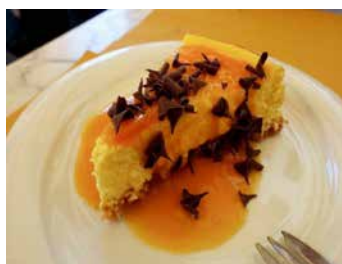
COST

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SOCIAL MEDIA

 <https://www.facebook.com/Osteria-Antica-Mescita-San-Niccolò-178634992237341/>

GALLERY





FLORENCE

+39.055.289.576



Baroni

<http://www.baronialimentari.com/en/>



Best Cheese Selection In Florence

Mon-Sat, 7-2.



ABOUT

Baroni is cheese central in the Mercato Centrale. Although there are plenty of other stands - and even stores - that sell cheese, none compare with Baroni. Besides the usual favorites like Tuscan pecorino, parmigiano from the north and real creamy gorgonzola they venture into other regions like Piedmonte (with a full selection of cheese from Beppe Ocelli) as well as hard to find cheeses from Sicily and Puglia.

They take credit cards and ship all over the world.

They are inside the Market, at stand 256.

ADDITIONAL INFORMATION

Food Stores, Markets, Open Monday


ADDRESS

 [Via del Ariento, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Baroni-Alimentari-139354832833542/>

FLORENCE

+39.055.291.497 

Bartolini

<http://www.bartolinifirenze.it> 

High End Kitchen Store

Mon-Sat, 10-7:30 

ABOUT

When I was an art history student in Florence I used to take breaks from visiting museums to wander the isles of Bartolini. I dreamed of one day having enough money to buy all the shiny pots, pans, knives and every other culinary gee gaws they have in stock.

Today Bartolini remains the best stocked, high end kitchen and tableware store in Florence. This is definitely where brides in the know come to register, and should be on your itinerary if words like Ginori , Wusthof. Reidel and Wedgwood get you going.

But what I love are the weird, wonderful and traditional tools you can't find anywhere else. Ravioli stamps, corzetti forms and bigoli presses are just a few.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores, Open Monday


ADDRESS

 [Via dei Servi 72r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/bartolinifirenze/>

GALLERY





Berbere

<http://www.berberepizza.it/en/portfolio/berbere-firenze/>

Craft Pizza

Daily, dinner only; Fri-Sun also at lunch



ABOUT

I almost never think of eating pizza when I'm in Florence. I know most people associate pizza with Italy, but in reality it's more of a southern Italian thing. Or, at least it used to be. These days not only Neopolitan style pizza but also high end craft pizza is making its way all through Italy, and Florence is no exception.

One of the newest arrivals on the Florentine pizza scene is Berbere. This is the third in a group of restaurants that started in Bologna five years ago and is the first to pair their craft pizzas with beer.

The pizza is made from dough, made from stone ground, organic flour (a mixture of spelt, enki and kamut) . It is left to rise for 24 hours which results in a tender, light and extremely digestible crust.

The night I went I enjoyed a beautiful 'white' pizza, topped with fiordilatte, sautted porcini mushrooms, prosciutto cotta di Mora Romagnola and parsley. It was perfect, and paired well with the Giglio Sapap .

The evening I was there, I was alone, and sat at the counter happily watching the pizzaiolo do his thing. But they also have a cozy back room.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

[Piazza de' Nerli, 1, Florence](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/Berberè-Firenze-1471654813095275/>

GALLERY



FLORENCE

+39.055.230.2554



Bialetti

<https://www.bialettistore.it/it/punti-vendita/firenze>



Coffee Maker Store

Tues-Sat 10-8; Sun 11-8, Mon 1-8.



ABOUT

You know those cute little octagonal metal espresso makers called mokas? Most of them are made by Bialetti and there is an entire store devoted to this brand on the centrally located Piazza della Repubblica. Beside the traditional design, there are all sorts of colorful variations. Too-cute espresso cups and other accesories make this the perfect gift stop for that coffee loving friend back home.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores, Open Sunday, Open Monday

ADDRESS

 [Piazza della Repubblica 25, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/BialettiStore>

FLORENCE

+39.055.211.580



Bizzarri

<http://www.bizzarri-fi.biz/>



Old Fashioned Dry Goods

Mon-Fri, 9:30-1;4-7:30; Sat 9:30-1.



ABOUT

I'm not sure if Bizzarri makes it into many books on food. It's more like a chemist's shop, and does smell a bit weird when you walk in the door. But you should definitely walk in the door. This is one of the oldest shops in Florence, and has remained unchanged since 1842. And some of the bottles and jars - still with their original hand written labels - sure look awful old.

What might you want to buy here? I go here for things like rose water or orange flower water. My friend Judy swears by their truffle butter (which I guess you have to know about to ask for, since it sure isn't on display).

ADDITIONAL INFORMATION

Food Stores, Open Monday

ADDRESS

 [Via della Condotta, 32R](#)

COST

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GALLERY




FLORENCE

+39.055.281.661 

Borgo San Jacopo

<https://www.lungarnocollection.com/borgo-san-jacopo> 

Ferragamo's Classy Restaurant

Daily, dinner only, 7-10 

ABOUT

The Ferragamo family is the acknowledged first family of style in Florence. They've proved their sense of hospitality in their four hotels and have recently ventured into the world of fine dining.

Borgo San Jacopo is the small restaurant attached to their hotel the Lungarno. Open only for dinner, the plate glass window at the end of the narrow space looks out onto a dramatically lit Ponte Vecchio. Mirrors on either side of the dining room reflect the star light mini lights of the dark ceiling and create an immediately intimate setting.

Chef Beatrice Segoni is in the kitchen working on her own spins of classic dishes. On a recent evening I had her famous Fritto Misto di Pesce, as delicious as it was beautiful.

UPDATE JAN 2016: Chef Beatrice Segoni has left this restaurant, and now is cooking at the new restaurant Konnubio. I have not had the chance yet to try the new chef at Borgo San Jacopo

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday


ADDRESS

 [Borgo San Jacopo, 62r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/borgosanjacopo/>

GALLERY





ABOUT

Bussatti fabrics have been a big part of my life for years now. This Tuscan based fabric factory produces some seriously additive rustic linen and cotton fabrics that drape the windows and cover the couches and chairs in my country house in Umbria.

The family factory is based in Anghiari, but many of the family members have opened their own shops throughout Tuscany and Umbria, with one of the newest in Florence. While each shop features the same fabrics, each one also feature different items made up from the prints. The Florence shop seems particularly cooking-inclined. Besides mountains of napkins, tablecloths and tea towels there are adorable cake carriers, plastic bag holders, aprons and pot holders. While you might want to ship home bolts to upholster with, at least you fit these little items in your suitcase.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores

ADDRESS

 [Via San Niccolò 48, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Busattiitalia/>

 <https://twitter.com/Busatti1842>

GALLERY



FLORENCE

+39.055.277.6328



Cafe Giacosa Cavalli

Roberto Cavalli

<http://www.caffegiacosa.it/>



Mon-Fri:7:30-8:30; Sat 8-9.



ABOUT

Once upon a time Cafe Giacosa used to be an old world, slightly fusty, literary cafe. When I heard that Mr. Leopard print himself, Roberto Cavalli, had saved it from demise, I was justifiably worried that it would lose its old world charm. And it did. But as it turns out, it's been replaced with a new Florentine kind of charm that works just as well.

If you know Roberto Cavalli you won't be surprised by the appearance of animal prints on almost everything (including chocolate). But the entire effect is one of elegance and style. So Giacosa remains one of my favorite stops for a mid morning coffee, with one of their delicious cornetti. And things get even better later on, with a small but good buffet everyday at aperitivi time.

ADDITIONAL INFORMATION

Coffee, Chocolates, Drinks, Outdoor Seating, Open Monday

ADDRESS

 [Via della Spada, 10r, Florence](#)


COST

\$\$\$

GALLERY



FLORENCE

+39.055.214.412 

Cafe Rivoire

<http://www.rivoire.it/en/> 

Historical Coffee Bar

Daily, 7:30-10 

ABOUT

I think it might actually be against the law to visit Florence without stopping by Cafe Rivoire at least once. Yes, you're sure to see tourists there. But you're also just as likely to see elegant Florentine ladies sitting in the tea room, chatting over a cup of the incredibly rich hot chocolate.

The outdoor terrace of this historic cafe has - without question - the best view in town. Facing out towards the Piazza della Signoria, towards the Palazzo Vecchio and Loggia dei Lanzi, it's here you can have a coffee with Michelangelo's David (a copy, but still).

If you don't feel up to spending the hefty price a spot at one of the tables ensues, then choose a pastry and enjoy your coffee standing up at the highly polished wooden bar. And a box of their chocolates will make anyone back home very happy you thought of them.

ADDITIONAL INFORMATION

Coffee, Chocolates, Open Sunday, Outdoor Seating


ADDRESS

 [Via Vacchereccia, 4r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/rivoirefirenze/>

GALLERY



FLORENCE

+39.055.234.5853



Caffe Cibreo

<http://www.cibreo.com/en/cibreo-cafe/>



Favorite Place For Morning Coffee

Tues-Sun, 9am-1am.



ABOUT

This very small caffe is connected to the more important sister restaurants of Cibreo and Cibreino next door. Wood panelled inside, with a small terrace outdoors, this is the perfect place to stop for a morning cappuccino and one of the few pastries or pound cakes on offer each morning on your way to the San Ambrogio Market. They serve a limited menu for lunch.

ADDITIONAL INFORMATION

Coffee

ADDRESS

 [Via del Verrocchio 5r, Florence](#)

COST

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GALLERY



FLORENCE

+39.055.291.882



Caffe degli Artigiani

<https://caffedegliartigiani.wordpress.com>



Cozy Cafe For Locals

Daily, 8am-1am



ABOUT

Located on the pretty and tranquil Piazza della Passera, the 'artisans' cafe dates back to 1945. Originally a hang out for artisans who had workshops on this side of the river, they would meet here after work to play billiards and have a drink.

It's recently been restored (but with a light hand) and is the perfect place to stop by any time of the day, from breakfast through after dinner drinks. My favorite time is early evening, when I grab one of the few tables in the alley for a pre-dinner aperitivo.

ADDITIONAL INFORMATION

Restaurant, Coffee, Drinks, Outdoor Seating, Open Monday


ADDRESS

 [Via dello Sprone 16r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Caffè-degli-artigiani-154427581325623/>

GALLERY





Caffetteria delle Oblate

Students Caffè

<http://www.caffetteriadelleoblate.it>



Tues-Sat 9-Midnight; Mon 2-7.



ABOUT

I love finding places where real locals go. The newly opened Caffetteria delle Oblate is just that. Located on the top floor of the public library, the sprawling covered terraces - just a few blocks away from the Duomo - are full of students reading, studying or just taking a break. The brightly colored cafe is open all day long and serves everything from breakfast to dinner. Prices are student cheap.

A great time to stop by is around 6:30 for the cocktail buffet. 8 euros will get you a drink, plus the snack buffet. They often have live music at night.

Dinners are often themed, with guest speakers or live music. Check the web site or phone for more information.

ADDITIONAL INFORMATION

Coffee, Street Food / Snacks, Restaurant, Open Monday

ADDRESS

 [Via dell'Oriuolo 26, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/caffetteria.delleoblate/>

GALLERY



ABOUT

It always cracks me up that in cities like New York, Paris and London there are restaurants that try so hard to mimic a true Italian restaurant. They often have good food, but kind of miss the point in re-creating the atmosphere. There is just no way that you can totally recreate patina. In certain restaurants and trattorie that have been there for decades, it's not just the smoke and flavors from the kitchen that lends a place its sense of time, but the people who have passed through, and continue to work, dine and live in the places I love best.

In Rome you can follow Sophie on her [instagram](#) account as she often hangs out for hours in the types of coffee bars where the main point is just sitting, chatting and watching life go by.

Me? You're more likely to find me traveling back in time in the glare of harsh lighting, crisp white table clothes and waiters who bring an art and flair to their trade. I'm talking about true, old fashioned ristorante and trattorie. And I'm willing to travel for a good one. A while ago I hopped on a train up to Florence just so I could finally make it to Cammillo. I'd been hearing about this bastion of Florentine dining forever from my friend Rolando. But since it was 'his' place, I didn't want to go on my own. And somehow or other our paths never crossed long enough in Florence to make it there. Until now.

I was with my friend (and editor of my last two books [Eating Rome](#) and [Eating My Way Through Italy](#)) Michael. After our all too quick train ride and walk across the Arno, we found Rolando already ensconced at 'his' table. The large table which abuts the kitchen in the back is reserved for 'family' and you are more likely to see a grandmother here or else a child finishing their homework. But today Rolando, who has been coming here for decades, was taking his rightful place. And we felt lucky to join him.

The restaurant is called a 'trattoria' but feels more like a 'ristorante.' Freshly pressed linens cover the tables and equally freshly pressed linen cover the charming professional waiters. Framed artwork from patrons past cover the walls and black and white marble floors stretch back to the open kitchen.

All of the smells coming out of the kitchen were calling us, but Rolando took charge and ordered....what seemed like half of the very large menu. To stave off our urgent hunger from our trip up from Rome a plate full of prosciutto arrived within seconds. And then we quickly moved on to Rolando's favorite antipasti. And since he knows me well, he was already defending his first choice. "Trust me," he said before I could get a word in to express my doubts "This is the best foie gras you will ever have." Because, well, foie gras in a Tuscan Trattoria? Yes, really. Made in house by the owner and served with home made dark bread it was ethereal. Much less pretension and more earthy than what you'd find at a fancier restaurant, I just about gobbled up the huge wedges all by myself.

Next came a lovely plate full of deep fried sage leaves. We also had a mound full of julienned celeriac, served as a salad and topped with bottarga and hard boiled eggs. My kind of salad.

As massive grilled steaks were coming out of the kitchen past our table fast and furious, (they are cooked atop a wood fired grill in the back) we were just getting started on our primi. A half portion of simple plate of perfectly cooked Spaghetti with fresh cherry tomatoes and spring garlic made its way to our table since it's what Rolando usually orders (he's a minimalist at heart) as well as the house specialty: Pappa al Pomodoro. This thick bread 'soup' was topped with shaved basil and doused in the fruity extra virgin olive oil.


Our main course finally got to the grilled meat we'd been salivating over as it passed by our table to other guests. Instead of the massive bistecca fiorentina (another speciality of the house) we decided we were craving rabbit (and as Michael said, you can never get it in New York) we ordered the boned grilled rabbit, rubbed with rosemary and just crispy enough around the edges. The rest of the table was overflowing with fritti: baby artichokes; zucchini blossoms stuffed with

We lingered long after the last guest had left, nibbling on our desserts and coffee. We even stayed so long that we saw the waiters change out of their uniforms and go home until dinner service. But we had the family table, so no one was pushing us out the door. And this is the key to the kinds of places that draw me in. They are the kind of places you never want to leave.

ADDITIONAL INFORMATION

Open Sunday, Open Monday, Restaurant

ADDRESS

 [57R, Borgo San Jacopo, Firenze](#)[Firenze, Città](#)
[Metropolitana di Firenze, Toscana, Italy](#)

COST

\$\$\$

GALLERY





FLORENCE

+39.055.268.590



Cantinetta di Verrazzano

<https://www.verrazzano.com/en/the-cantinetta-in-florence/>



Wine Bar And Restaurant

Mon-Sat 8-4.30. Sun 10-5



ABOUT

I love the Cantinetta di Verrazzano because it doesn't impose itself on you. If you're hungry, you can certainly eat enough for a meal. But you can also stop by for a glass of wine and some of the delicious products from the Cappellini family's estate, Castello di Verrazzano in Greve.

Besides bread and wine, you can also have a fresh-out-of-the-oven piece of focaccia stuffed with goodies like truffles, mortadella, zucchini and onions. The charm of the setting is what will draw you in: the two small wood paneled dining rooms are filled with marble topped tables. If the tables are full, you can always get your goodies to go. And an extra loaf of bread for the road while you're at it.

ADDITIONAL INFORMATION

Wine, Restaurant, Street Food / Snacks, Open Monday, Open Sunday

ADDRESS

 [Via dei Tavolini 18/20r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/cantinettadeiverrazzano/>

GALLERY



FLORENCE

+39.055.289.476 

Carabe

<http://www.parcocarabe.it/> 

Sicilian Style Gelato

Tues-Sun, 10-7 

ABOUT

If gelato has a home base, then it's Sicily. With it's tradition of frozen treats like granitas and long standing pastry history, some of the best gelato comes from down south. Just like the owners of Carabe.

They are at their best playing with the Sicily's traditional ingredients like almonds from Noto and pistacchios' from Bronte. The day I was their I tried their take on pastiera, the Neopolitan ricotta cake made for Easter. Rich and creamy with fresh ricotta it was studded all over with big chunks of candied orange peel and citron. They are also very well known for their granitas (no suprise here) and many die hard southerners stop by for their breakfast granita (yes, it's allowed down there) made from almonds, black mulberry or lemon.

ADDITIONAL INFORMATION

Gelato

ADDRESS

 [Via Ricasoli, 60r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/carabe.firenze/>

 <https://twitter.com/@CarabeFirenze>

GALLERY



FLORENCE

Ceramica Ricceri

Hand Made Majolica

+39.338.359.6526



<https://www.riccericeramica.com>



Mon-Fri, 10-1;3-7; Sat 10-2



ABOUT

The perennial takeaway from any trip to Italy is a piece (or 12) of brightly colored majolica. If you don't have time for a trip to one of the cities that focus on this craft - like Deruta or Vietri - don't worry. You'll find fulfillment at Ricceri in Florence.

Pitchers, plates, platters and mugs fill the shelves of this small store. Patterns are traditional, boldly colored and just what you want to serve pasta, salad or just place on the sideboard for decoration. Yes, they ship.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores

ADDRESS

 [Via dei Conti 14r, Florence](#)

COST

\$\$\$

GALLERY



FLORENCE

+39.055.239.8400



Ceramiche Ponte Vecchio

<http://www.ceramichepontevecchio.com/>



Hand Crafted Ceramics

Mon-Sat, 10-1, 2:30-7:30.



ABOUT

ADDITIONAL INFORMATION

Kitchen And Table Top Stores, Open Monday

ADDRESS

 [Via de' Guicciardini 104R, Firenze](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/ceramichepontevecchiocom-216431821759889/>

GALLERY



FLORENCE

+39.055.214.247



Chiaroscuro

<http://www.chiaroscuro.it/>



Delicious Coffee And Comfortable Seating

Daily, 7:30am-9.30pm



ABOUT

Although I am partial to old fashioned coffee bars, that haven't changed much over the years, I love it when something new comes on the scene that is just as good as - or better than - the old standards.

Chiaroscuro is the coffee shop opened by coffee roasting company Mokaflor in 1999. Taking advantage of their high quality product, they decided to open a space where they could serve directly to the public.

Besides their own special roast, you can also load up on quality beans from all over world: Ethiopia, Brasil, Hawaii. But it's what they do with their coffee that makes this a place to stop by.

Besides excellent cappuccino and espresso, they also make all manner of other coffee drinks. mixing coffee, milk, cream and other flavorings to produce drinks like the Mocaccino, Bicchierino and the Nocciolino.

I love the fact that in the mornings, you can place your order at the bar, serve yourself, then head to the spacious room in the back to enjoy your breakfast in peace. With no extra table charge common in most other bars. They have a large and delicious selection of pastries, as well as sandwiches.

Their special aperitivo - complete with buffet - is a nice alternative to a heavier dinner.

ADDITIONAL INFORMATION

Coffee, Open Sunday, Open Monday


ADDRESS

 [Via del Corso, 36r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Chiaroscuro-Florence-182586145153043/>

GALLERY



FLORENCE

+39.055.214.210



Cipolla Rossa

<http://www.osteriacipollarossa.com>



Cozy New Trattoria

Daily, lunch & dinner.



ABOUT

I would never have walked into Cipolla Rossa if I wasn't with my friend [Judy Witts Francini](#). The most important decision of a day I spent with her recently in Florence was, naturally, where to have lunch. Since this was Judy's turf I left it up to her, (even though I had quite a long list of places that I was dying to try out). Not only had I never heard of Cipolla Rossa, it's location (right near the Duomo) made me slightly wary. But I should know by now to trust my Judy.

She lead me straight to one of the best new places I've eaten in recently. We started with ricotta mouse, drizzled with balsamic vinegar, served in a crispy parmigiano basket. The pasta was al dente spaghetti cooked in red wine: slightly spicy and stained a deep red, I've been dreaming about this dish ever since.

The main course was meat, meat and then some more meat (Judy's husband Andrea was with us). We had delicious grilled chicken, as well as a perfectly done tagliata of chianina. But my favorite was a marinated pork chopped, grilled and covered in vinegar soaked red onions. Perfection.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

[Via dei Conti 53, Florence](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/OsteriaCipollaRossa/>

GALLERY



FLORENCE

+39.055.239.8372



Civaiolo



Old Fashioned Dry Goods Shop

Mon-Fri 8-7:30. Sat 8-2.



ABOUT

This is one of my favorite stores in Florence, and I have my friend [Judy Witt](#) to thank for it. This is in Judy's old neighborhood and was her go-to source for almost everything. And when I say everything, I mean everything.

Twelve kinds of dried organic beans? Got it. Candles? No problem. Spices. That too. Plus just about every thing you'd need to keep your house: pots, pans, trivets, step ladders, buckets. It's like an old fashioned dry goods shop, but then pushed up a notch.

ADDITIONAL INFORMATION

Food Stores, Kitchen And Table Top Stores, Open Monday

ADDRESS

[Via Taddea 5r, Florence](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/IICivaiolo/>

GALLERY



ABOUT

There are few things I love better than settling in at an old fashioned traditional trattoria. It sounds easy, but is more difficult than you may think. Many trattorie in Italy have either:

- Changed into something more sophisticated (which is sometimes really great)
- Changed into a tourist trap (which is always really horrible)
- Closed (which is the saddest thing of all)

Somehow, against all odds, Florence has managed to retain some of my favorite places, even though it is one of the most touristed cities not only in Italy, but in the world. But even though there are probably more icky tourist restaurants per capita in this small town, there are also some of my favorite restaurants in Italy. If I could eat every day at places like Sostanza, Ruggero and Fagioli I'd be a very happy (albeit slightly larger) girl.

One of my favorites spots is a place that has remained completely unchanged: Coco Lezzone. Located right in the heart of Florence the long communal tables are one of the best places to have simple, homey, well made Florentine food with no extra flourishes, but lots of extra good cheer.

The small entry way is still covered in the original tiles that date back to the early years. While the few tables in these front rooms are cute, we usually end up in the larger dining room in the back, where four long tables mean you can come by with a big group or – as Sophie and I did recently – sit down with who ever happens to be there. The day we were there one entire table was taken up by an extended Florentine family celebrating their son's 6th birthday, while another table was presided over by one of Fiorentina's top soccer players. While kids from one table took turns taking their photo with the players at the other table, Sophie and I happily dug into serious Florentine comfort food.

While we poured over the menu, we nibbled on my favorite: chicken liver crostini. We then shared a big steaming bowl of zuppa di lampredotto, something I'd never even heard of, much less tried. Lampredotto is one of four kinds of tripe that you can usually find at Florentine panino stands all over town. Unlike honeycomb tripe, this cut is more meaty, almost like brisket, and the soup that came to the table was a rich, meaty broth with tender bits of lampredotto as well as cabbage. It was delicious.

For our seconds we followed the lead of our table mates (the plus side of communal tables: you get to see what everyone else is ordering). Braciola della Casa for me: two cheese and prosciutto stuffed involtini of veal stewed slowly in a rich tomato sauce. For Sophie one of the specialties of the house: Crochette di filetto, a tender pan fried beef filet served smothered in the same rich tomato sauce. A plate full of steamed artichoke hearts was our attempt at not making the entire meal a meat-fest.

Because we were in Florence we ended our meal with a small plate of biscotti and vin santo. Which was a sweet way to end the meal. But want to know what else was incredibly sweet? The people who own and run this place. When they saw I was taking photos, not only did they not mind at all (some restaurants start yelling at me) they invited us into the kitchen to see the wood fired stove that is still very much in use.

As we left we looked at all the photos hanging on the walls. It turns out that the soccer player isn't the only famous person to come here to eat. There was Prince Charles, Giorgio Armani, Roberto Begnini, I think I even saw a photo of Luciano Pavarotti. But don't worry. This place is the antithesis of fancy. And not expensive either (they have a special 3 course menu for 28 Euros including wine and water).

It's nice to know that some places realize what a great place they have and don't change a thing.

ADDITIONAL INFORMATION

Restaurant


COST

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ADDRESS

 [Via del Parioncino 26, Florence](#)

SOCIAL MEDIA

 <https://www.facebook.com/Trattoria-COCO-lezzone-158171424361553/>

GALLERY



FLORENCE

+39.055.280.531



Coin Casa

<http://en.coin.it/stores/firenze-via-de-calzaiuoli-56r>



Department Store

Daily, 10am-8pm



ABOUT

This large department store right in the center of Florence is better known for its extensive make up department or clothes. But head downstairs, to Coin Casa, and it's one of the funnest table top and kitchen stores in town.

Their inventory is constantly changing, and reflects the season. Christmas is all sparkling and red and white. Summer time heads to the beach with blue everything. But cool kitchen gadgets, glassware and pots and pans are always in abundance.

I particularly like their large selection of tablecloths. They are bright, cheery and don't cost as much as some of the designer stores like Frette.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores, Open Sunday, Open Monday

ADDRESS

 [Via dei Calzaiuoli 56r, Florence](#)

COST

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SOCIAL MEDIA



<https://www.facebook.com/coinstore>



<https://twitter.com/coinstore>

FLORENCE

+39.055.239.8501



Conti

<http://www.tuscanyflavours.com/>



Great Stand In The Mercato Centrale

Mon-Sat, 7:30-2:30.



ABOUT

The Conti family have been fixtures in the markets of Florence since 1900, when they started a stand in the Mercato San Ambrogio. Moving to the Mercato Centrale in 1900, they are one of the best stands today for not only fruits and vegetables, but dried spiced, sun dried tomatoes and porcini mushroom, and olive oil. Their stand also carries jams, mustards, sauces, honey and truffle everything. They also ship!

ADDITIONAL INFORMATION

Food Stores, Markets, Open Monday

ADDRESS

 [Via dell'Ariento, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/flavoursoftuscany/>

GALLERY




FLORENCE

+39.055.230.2153 

Coquinarius

<http://www.coquinarius.com/> 

Wine Bar Near Duomo

Daily, 12:30-3 & 6:30-10:30 

ABOUT

There are quite a few small cozy wine bars in Florence, but Coquinarius is one of the more serious ones in terms of their wine list. With over 450 wines - many from small producers - this is one of the best places to do some serious tasting.

While you can focus on the wine, accompanied by cheese, salame or crostini, there is also a very good kitchen in the back. The ravioli stuffed with asparagus and pecorino is excellent. They are only about a block away from the Duomo so this makes an easy stop almost any time of the day. They are justifiably known for their insalatone - huge salads with all sorts of things thrown in. Open all day long, it's one of the few places you can eat whatever you'd like whenever you'd like.

ADDITIONAL INFORMATION

Wine, Restaurant, Open Sunday, Open Monday

ADDRESS

 [Via delle Oche, 11R, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/coquinarius/>

GALLERY



FLORENCE

+39.055.248.0367



Cosi

<http://www.pasticceriacosifirenze.it>



Famous Pastry Shop

Mon-Sat, 7-7



ABOUT

Cosi (pronounced 'cozy') is exactly that. That cozy little pastry shop you were hoping to find. It's an institution in Florence and once you step inside you understand why.

A huge glass fronted case fills almost the entire length of the store and is filled to brimming with some of the best pastries in town. Small, bite-sized eclairs, cream filled puff balls and mini tartlettes. If you're looking for something more substantial just turn around and face the other way: a standing display case piled high with chocolate cakes, torta della nonna and bright pink raspberry filled bombe. There is no better place to start your day, with a cappucino and one of their breakfast cornetti or brioche. Stand at the counter with locals, or grab a table while you plan your day.

ADDITIONAL INFORMATION

Bakery, Open Monday

ADDRESS

 [Borgo Albizi 15r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/idolcidipatriziocosi/>

GALLERY



FLORENCE

+39.055.281.941



Da Sergio



Traditional Trattoria Near Market

Mon-Sat, Lunch only.



ABOUT

If you like the idea of Mario's, but the space is just a bit too crowded and the throngs too overwhelming, then head to Da Sergio's around the corner. This traditional trattoria is just as good, but for some reason not as crowded.

Like many of the trattorias in the neighborhood Da Sergio's caters to the market: the people who work there and the people who shop there. So it's only open for lunch. The menu is traditional, as you'd expect: ribollita, pappa al pomodoro, pasta e fagioli to start. Then move on to bollito misto, arista al forno and (my favorite) polpette fritte (fried meatballs).

ADDITIONAL INFORMATION

Restaurant, Open Monday


ADDRESS

 [Piazza San Lorenzo 8r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Trattoria-Sergio-Gozzi-832047550155728/?rf=209667929064192>

GALLERY



Da Vinattieri

<http://www.davinattieri.com/> 

Hole-In-The Wall Sandwich And Wine

Daily, 11:30-7 

ABOUT

You could almost miss Da Vinattieri, since it's just a hole in the wall, located beneath an archway, down a narrow alley. But what will catch your eye is the long line forming outside both the window and the door. That and the mouthwatering smell of simmering goodness. What are people lining up for? Fresh foccaccia sliced to order and filled with just about any combination of cured meats and cheese you can think of. Or else the small rounds of fried dough, Coccoli, again stuffed to order or just eaten plain.

Or maybe they are waiting at the window for what made me decide I was starving way before it was near lunch time: a crusty roll pile high with tripe and dabbed with salsa verde.

You might have trouble finding it. It's just off the corner of Via Santa Margherita and Via del Corso.

ADDITIONAL INFORMATION

Street Food / Snacks, Open Sunday, Open Monday

ADDRESS

 [Via Santa Margherita 4r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/davinattieri/>

GALLERY



FLORENCE

+39.055.288.330



Desco

<http://www.ildescofirenze.it>



Organic Restaurant

Daily, 12-10.




ABOUT

Desco isn't on any of the usual lists of places to stop by, but it should be. The family that runs this small hotel on busy Via Cavour also has a place out in the countryside where they grow vegetables, make olive oil and - happily - bring their produce into town to serve at their small restaurant attached to the hotel. Dishes are simple, but the quality is organic and fresh - which is a lot in this touristy part of Florence. Although everything is good, I fell hard for their simply cooked vegetables and home made cakes.

ADDITIONAL INFORMATION

Restaurant, Open Monday, Open Sunday

ADDRESS

 [Via Cavour, 27, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/ildescofirenze/>

GALLERY



Di Vino



Vino Sfuso - Bulk Wine

Mon-Sat: 7-2pm. 

ABOUT

Like many of the places in the San Lorenzo neighborhood, I stumbled across Di Vino via my friend [Judy Witt](#). This small shop is literally BYOB, but make sure to bring an empty bottle, to fill up with vino sfuso, or bulk wine. This is the way all Italians used to buy their wines, before things got fancy with bottles, labels and corks. Since you aren't paying for the overhead, you are likely to pay next to nothing (3 euros a liter) for a very good Chianti.

ADDITIONAL INFORMATION

Food Stores, Wine

ADDRESS

 [Via Taddea 8, Florence](#)

COST

\$\$\$

GALLERY





ABOUT

I'm usually all about the old fashioned places that haven't changed for generations, and am skeptical not only of anything new and shiny, but especially the incursion of Brooklyn-inspired hipster culture onto my beloved stone paved streets.

But sometimes? New (and admittedly hipster) is ok. It gets a pass from me when the food served is as good as the extreme care that goes into the decoration. In other words, Ditta Artigianale, a new coffee place in Florence not only talks the talk, they walk the walk.

I stopped by recently for breakfast, which is still a hard meal to find in Italy. A quick cornetto and cappuccino, no problem. But a sit down, American or English style repast? Not so much.

Ditta Artigianale bills itself as primarily a coffee roaster, and they do that very well indeed. In fact, the coffee portion of the menu includes over a dozen options, including various brewing methods like Aeropress and V60 pour-over.

The coffee beans are rigorously sourced, and are roasted in the back, in small batches. Which probably makes it the premier coffee roaster in town.

While coffee is the main thing here, the food is just as good. If you're there for breakfast there are a large selection of both sweet and savory pastries. But if you are feeling more like a 'real' breakfast, their brunch and lunch menu - which includes things like eggs and bacon, pancakes and french toast, goes on all day till 4pm. I chose two fried eggs served with crumbled sausage and kale, which was perfect,

ADDITIONAL INFORMATION

Coffee, Open Sunday, Open Monday

ADDRESS

[Via dei Neri 32R, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/dittaartigianale/>

https://twitter.com/ditta_art

GALLERY





FLORENCE

+39.055.447.6398



Dolcissima Firenze

<http://www.dolcissimafirenze.it/>



Chic Pastry Shop

Mon-Sat 9-5



ABOUT

This super chic little shop is located on an elegant street across the river. Just down the road from the Pitti palace its neighbors are some of the most important art and antiques dealers in town.

The small jewel box of a shop is one of the best pastry shops in town, featuring elaborate cakes and pastries, as well as simpler breakfast cornetti and brioches. Although its not a bar, they do have a machine where you can get a coffee.

They also have tea and hot chocolate, plus a handful of tiny tables. So it makes the perfect place to stop for something sweet for breakfast or the tea time.

And in case you get hungry later, buy a box of their pralines. As delicious as they are gorgeous.

ADDITIONAL INFORMATION

Bakery, Chocolates, Open Monday

ADDRESS

 [Via di Novoli 73/A, Florence](#)

COST

\$\$\$

SOCIAL MEDIA



<https://www.facebook.com/dolcissimafirenze/>

GALLERY



Ducal Kitchen at Pitti Palace

<https://www.uffizi.it/en/pitti-palace>

Historical Kitchen

Tues-Sun 8:15am-6:50pm; closed Monday.

ABOUT

During my most recent visit to Florence I visited a secret kitchen. And I'm not even making that name up, in the 17th century this historic kitchen located in the Pitti Palace was called 'la cucina segreta.'

The kitchen I'm talking about is the Ducal Kitchen of the Pitti Palace. The kitchen was first built at the end of the 16th century, when Grand Duke Ferdinand I de' Medici moved the Grand Ducal residence from the Palazzo Signoria to the Pitti Palace. The kitchen was known then as the Court Kitchen, since it provided food directly to the Grand Duke and his court, while other smaller kitchens fed rest of the large staff. The kitchen was amplified over the course of the following centuries during the Habsburg-Lorraine period, and two more massive ovens and hoods were added

The kitchen had actually been in use up through the National Unification of Italy, when the Palace became the Royal residence of the Savoia. Unfortunately, over the last century, the space had been abandoned, and used for storage. But its location, hidden off to the side of the Palace, helped insure that at least the architecture - including the three massive chimneys - and some of the original furniture remained in place.

After a recent complete historical restoration the kitchen is now open to the public. And it is fabulous. It is a HUGE soaring space, lit by a skylight above, and the grand scale is difficult to capture in these photographs. The cooking counters along the walls have been carefully restored, as have the two long original tables that are in the center of the room. One of them is actually a cabinet meant to keep food warm (coals were kept in metal grates inside).

The kitchen is full of original pots and pans, all of which came directly from the inventory of the palace, which is still in tact. Copper pots, pans, lids and molds are hung on original hooks still identified by the original numbers which kept them in their correct place.

I was particularly charmed by the measuring cups: tin pans which hung on the wall and were used to measure specific quantities of dry goods like sugar, flour and salt.

[Domenico](#) and I were completely blown away by this space. The space itself is gorgeous, and the restoration was meticulous. Also? We were the only people there! You have to go on a guided visit, and we were the only ones that showed up. Our guide was excellent, very informed, and completely accommodating. She let us stay as long as we wanted and ask as many questions (and take as many photos) as we desired.

A guided visit to the Ducal Kitchen (Cucina Ducale) is included in the price of ticket for The Palatine Gallery (one of the greatest and least visited museums not only in Florence but in Italy). The museum is open Tues-Sun 8:15-6:50. To visit the Kitchen buy your ticket then head to the entrance to the Palatine Gallery on the 2nd floor. The guards will tell you where to wait for the guided tours (a small table near the entrance) which take place every day at 10:30, 11:30, 3:30 and 4:30.

Tickets: The ticketing at Palazzo Pitti is stupidly complicated. There are different tickets for different parts of the museum:

Galleria Palatina and Modern Art Museum (which includes the Kitchen) € 8,50

Museo degli Argenti, Museo delle Porcellane, Costume Gallery, Boboli Garden and Bardini Garden € 7,00

BUT: the best deal is if you buy the all-in-one ticket, which costs only €11,50 and is good for three days. This means you can come back and not only visit the other decorative arts departments (which you are probably interested in seeing) but also take your time and visit the gardens during your stay, which are gorgeous.

If you want to know more about Italian architecture and restoration techniques you might be interested in my two books:

[Restoring a Home in Italy: 22 Homeowners Realize Their Dream](#)

ADDITIONAL INFORMATION

Museum, Open Sunday

COST

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ADDRESS

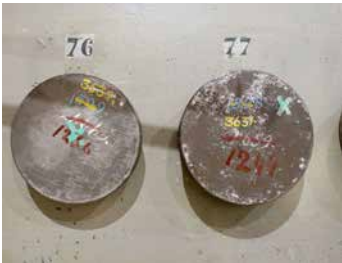
 [Piazza de' Pitti, 1, Florence](#)

SOCIAL MEDIA

 <https://www.facebook.com/uffizigallery/>

 <https://twitter.com/uffizigalleries>

GALLERY



Eating My Way Through Italy

<https://read.macmillan.com/lp/eating-way-italy/>

Book By Elizabeth Minchilli

ABOUT

After a lifetime of living and eating in Rome, Elizabeth Minchilli is an expert on the city's cuisine. While she's proud to share everything she knows about Rome, she now wants to show her devoted readers that the rest of Italy is a culinary treasure trove just waiting to be explored. Far from being a monolithic gastronomic culture, each region of Italy offers its own specialties. While fava beans mean one thing in Rome, they mean an entirely different thing in Puglia. Risotto in a Roman trattoria? Don't even consider it. Visit Venice and not eat cichetti? Unthinkable. *Eating My Way Through Italy*, celebrates the differences in the world's favorite cuisine.

Divided geographically, *Eating My Way Through Italy* looks at all the different aspects of Italian food culture. Whether it's pizza in Naples, deep fried calamari in Venice, anchovies in Amalfi, an elegant dinner in Milan, gathering and cooking capers on Pantelleria, or hunting for truffles in Umbria each chapter includes, not just anecdotes, personal stories and practical advice, but also recipes that explore the cultural and historical references that make these subjects timeless.

For anyone who follows Elizabeth on her blog Elizabeth Minchilli in Rome, read her previous book *Eating Rome*, or used her brilliant phone app *Eat Italy* to dine well, *Eating My Way Through Italy*, is a must.

Click [here](#) to order

ADDITIONAL INFORMATION

Bakery, Cicheti - Enoteca, Coffee, Drinks, Open Monday, Open Sunday, Gelato, Restaurant, Wine

ADDRESS

[Piazza San Marco, Venezia](#)[Venezia, Città Metropolitana di Venezia, Veneto, Italy](#)

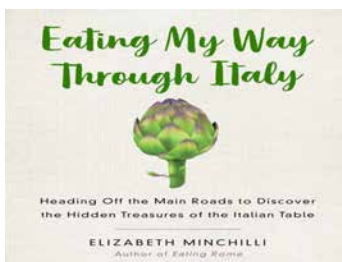
COST

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SOCIAL MEDIA

<https://www.facebook.com/EatingMyWayThroughItaly/>
 <https://twitter.com/eminchilli>

GALLERY





ABOUT

I love one stop shopping. Especially at the old fashioned, Italian kind of places where you can grab a few essentials while also sitting down for a coffee or a glass of wine. Unfortunately these types of mom and pop owned dry good stores are a rare breed nowadays in the center of cities like Rome, Venice and Florence. On the one hand they've been shoved aside by bigger supermarket chains, and on the other hand the appearance of the 21st century version of [this type](#) of [commerce](#), while attractive, makes for fierce competition.

Which is why I was so happy to discover Enoteca Alessi.

First off: I can't believe this gem of a place had escaped my notice for so many years. Located smack in the center of Florence I'd walked by it countless times, never thinking of venturing past the wine-bottle filled windows. I guess I thought it was a wine store? Or a restaurant? Or...I admit, I didn't really know what it was, had never heard of it, and so ignored it.

Until one day when I was traipsing around Florence with my friend Rolando and he thought we should have 'just one more glass of wine' before I hopped on the train back to Rome. "Just one more glass of wine" is, I think, Rolando's personal mantra. And one that is not entirely accurate since it is never just 'one'. In any case, I was going to be spending the next hour and a half on a train, so I thought 'why not.'

Rolando was just as shocked as I was that I'd never been here before. "It's one of the best wine shops in Florence!" he declared as we walked downstairs to the series of wine filled rooms that make up the cantina. But I was also thrilled to see the main floor filled with shelves stocking many of my favorite brands of olive oil, balsamico, pasta, honeys, jams and more.

While I was busy filling up my shopping bag, Rolando was already seated at one of the tables in the front room, where you can actually sit down to sample the wares. The Enoteca has (not surprisingly) a great selection of wines by the glass, and of course the over 2500 labels that fill the cellar. You can pick any bottle and drink it there. There's also food. Open from noon to 7pm, you can stop by for anything from a nibble to a real meal. They serve a few salads, but the real attraction is there selection of local cheeses and cured meats from small producers. Since we had just stuffed ourselves [elsewhere](#), we made do with a glass of wine each, and some perfectly made crostini topped with culatello, pecorino and olives. The side of balsamic drizzled strawberries was not just garnish: it was the sweet balance to the salty snack.

Even though I had a train to catch, once Antonella, the owner, found out I loved grappa, out came the bottles. And not to be rude, that had to be downed as well.

As I ran (stumbled?) to my train, carrying my sack of goodies back to Rome, I knew that Enoteca Alessi was now firmly on my Florence list. As it should be on yours too.

ADDITIONAL INFORMATION

Wine, Open Monday, Restaurant

ADDRESS

 [Via delle Oche 27, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/enotecalessi/>

 <https://twitter.com/enotecalessi>


GALLERY



Fagioli



Classic Florentine Trattoria

Mon-Fri, 12:30-2:30; 7:30-10:30. 

ABOUT

Ristorante del Fagioli one of those Italian restaurants you're always hoping to find. Wood paneled dining rooms, smiling cooks in the kitchen, the day's specials up on a blackboard. They even have old fashioned, straw covered bottles of Chianti. Perfect!

Ristorante del Fagioli is one of the oldest trattorie in Florence and still has a great reputation. That is due not only to the extremely friendly service, but mainly because the food is outstanding. The menu - which is printed out daily - features specials as well as all the Florentine classics. My most recent meal started with crostini with fegato, accompanied by a bottle of their house Chianti. (They set the bottle down and you only pay for what you drink. Dangerous)

As my main course I chose something they call crocchette campagnole, which was basically flavor packed meatballs (with mint and grated lemon) in a tomato sauce. My friend chose Arista, which was served dripping in pan juices. Of course we ordered the house specialty: fagioli. White beans cooked until just tender, then drizzled with olive oil. A plate of silken string beans, stewed in with tomatoes and oodles of olive oil rounded out the meal.

The only reason we didn't order a huge slice of torta della nonna to finish, is because we were planning on stopping at Carapina for a gelato later on. But all the homemade desserts looked scrumptious.

NOTE: The restaurant is open only Monday to Friday and accepts CASH ONLY.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

 [Corso dei Tintori 47r, Florence](#)

COST

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GALLERY



Farmacia Santa Maria Novella

<https://www.smnovella.com> 

Tea Room At An Ancient Perfumery

Daily, 9am-8pm. 

ABOUT

One of my favorite things to do in Florence is to stop by Santa Maria Novella. I'm not talking about the church (although that is very beautiful) but Officina Profuma Farmaceutica di Santa Maria Novella, which is right around the corner.

This ancient pharmacy was founded by the monks of Sant Maria Novella and is not only the oldest pharmacy in Europe, it's also one of the oldest continuous businesses of any kind. Founded in the 14th century by the Dominican monks, they were known for their rose water, which was used as disinfectant against plague. (well, at least it must have smelled nice?)

Today the pharmacy is run as a private business (they rent the space from the monks) but continue to produce the things I love to come here to buy. First of all is the smell that hits you when you walk in. They produce a pot pourri that is unique. It's hard to describe, but it's a mixture of spice and wood and green and.....it's the smell of Florence to me.

But there are other things that I buy just for the chance to hold something old fashioned in my hands. Things like Lavender Salts and Aromatic Vinegar, both of which are cosmetics of some sort, but I'm not sure quite what part of my body they go on. Then there are the tinctures like Acqua di Melissa said to be calming and Acqua di Santa Maria Novella. The later used to be called Acqua Isterica and was supposed to be especially calming for women. (too bad they had to change the name). (and yes, we got some for both Sophie and Emma).

Although the interiors are appropriately timeless and museum-like, on my most recent visit I discovered one change that I whole-heartedly endorse. They have now opened a lovely Tisaneria, a tea room, where you can not only try one of the many teas and tisane, but also scrumptious cakes and cookies. Domenico and I, having just had a long and heavy lunch, opted instead for a small glasses of their famous elixirs. I had Elisir di China and Domenico Elisir Stomatico. You know, to help us digest. It worked. I recommend you do the same.

ADDITIONAL INFORMATION

Restaurant, Food Stores, Open Sunday, Open Monday

ADDRESS

 [Via della Scala 16, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/OPFSMN> <https://twitter.com/opfsmnovella>

GALLERY







Forno Ivana Bruschi

Bakery And Focaccia

Mon-Sat, 8-8



ABOUT

I'm not sure which part of shopping in Forno Ivana Bruschi I like more: eating her wonderful pizza, foccacia and cuccole or just enjoying watching this 80 year young flirt talk with all her customers. She carefully puts on her face each morning to great the day and often laments that beauty is a burden that you're born with.

This small bakery is one of the best in the San Lorenzo neighborhood, and is great for bread but even better for a snack: a slice of focaccia or a bag full of still hot coccole (fried balls of dough).

ADDITIONAL INFORMATION

Bakery, Street Food / Snacks, Open Monday

ADDRESS

 [Via del Ariento 21r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Forno-Canapa-di-Bruschi-Ivana-186371074761188/>

GALLERY



FLORENCE

+39.055.212.570



Forno Sartoni



Old Fashioned Bakery

Mon-Sat, 7.30am-8pm



ABOUT

Forno Sartoni is where I head in the fall to get schiacciata all'uva, a flat pizza bread studded with concord grapes and bits of rosemary. If you're there in season, it's something you absolutely must try. But if you happen by in Florence any other time of year, you still have good reason - actually dozens of good reasons - to stop by.

Sartoni is one of the best bakeries in Florence, both for salty and sweet. They have very good bread (sorry, I don't say great only because I'm not a huge fan of Florentine bread) as well as focaccia and various pizzas. Things get very crowded around lunch time with people stopping by for a slice of pizza or else a sandwich made on their fluffy focaccia. Sweets are also their strong point. Besides the schiacciata all'uva they also make a chestnut flour castagnaccio and really good breakfast pastries. Their budino di riso (rice puddings) are my downfall.

ADDITIONAL INFORMATION

Bakery, Open Monday

ADDRESS

 [Via dei Cerchi 34r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/FornoSartoni/>

GALLERY



FLORENCE

+39.055.239.6096



Fratellini

<http://www.iduefratellini.it>



Wine & Panini

Daily, 10-7



ABOUT

Even though there are a lot of very small wine and sandwich places in Florence (like Semel and Vinaittieri) I think I Fratellini wins the prize for tiny. Barely more than a closet sized space opening off the street, this wine bar has been in business since 1875.

Make your way to the counter and choose what you'd like to drink from among the half dozen bottles open that day. Order your sandwich or crostini and then head back outside. Since there's no traffic you can eat and drink in peace. If you find you don't have enough hands to hold everything, just set your glass on one of the wooden shelves. The numbers will make sure you remember which one is yours.

ADDITIONAL INFORMATION

Street Food / Snacks, Wine, Open Sunday, Open Monday

ADDRESS

 [Via dei Cimatori, 38r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/ifratellini>

GALLERY



FLORENCE

+39.055.284.724



Frescobaldi

<http://www.frescobaldifirenze.it>



Wine Bar

Daily, 12-10



ABOUT

I was undecided whether or not to include the Frescobaldi wine bar in this guide. The family that is known for some of the best wines in Tuscany - as well as for their ever growing chain of restaurants and wine bars (with three in the airport in Rome) has two places in Florence: a restaurant and bar.

While the restaurant is huge and very elegant, I think the wine bar is actually the better choice. Located down a quiet alley way not far from the Piazza Signoria, off Via della Condotta, the teeny tiny bar is just big enough. With just a few stools and a couple of tables in winter, the place spills onto the alley way with umbrella shaded tables during the warm months.

This is the perfect place to sample what the Frescobaldis are known for: their wines and olive oils. In fact, the wine list is only Frescobaldi, but since it includes Luce, Lucente and Ornellaia as well as the results of their partnerships in Chile and California, you won't go thirsty.

ADDITIONAL INFORMATION

Wine, Open Sunday, Open Monday

ADDRESS

 [Piazza della Signoria 31, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/frescobaldifirenze>

 https://twitter.com/Frescobaldi_FLR

GALLERY



FLORENCE

Fuoriporta

Wine Bar

+39.055.234.2483



<http://www.fuoriporta.it/>



Daily, 12:30-3:30; 7-11:30



ABOUT

Fuoriporta means “outside the doors.” And Fuoriporta is just that: located just outside the doors - or in this case city gates - of San Nicolo. This is one of the things that is so great about Florence. Even though the center is often teeming with tourists, there are neighborhoods like San Nicolo - just a short walk away - that make you feel like you are wandering through a small village.

Fuoriporta is essentially a wine bar, and while it does have a large looking menu, it’s mostly a huge offering of crostini and bruschetta (toasted Tuscan bread topped with everything from liver pate to marinated zucchini). But they do also have a few first and second course to go along with their over 600 label strong wine list.

If you’re headed their on a summer night, best to reserve one of the tables on the small terrace over looking the gates. But my favorite time to stop by is for an aperitivo, just as the sun is beginning to set and the gates turn a rosy pink.

ADDITIONAL INFORMATION

Restaurant, Wine, Outdoor Seating, Open Sunday, Open Monday


ADDRESS

 [Via del Monte alle Croci, 10r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/enotecafuoriporta/>

GALLERY




FLORENCE

+39.055.291.882 

Gelateria della Passera

<https://gelaterialapassera.wordpress.com> 

Artisinal Gelato

Tues-Sun, 12-8:30pm 

ABOUT

Piazza della Passera is one of my favorite squares in Florence. Even though it's only a block away from the busy road leading to Palazzo Pitti, tourists never seem to pass through, unless they are going to one of the four restaurants tucked into each of its corners: Il Magazzino, Quattro Leone, 5 Cinque and Cafe del Artigiani.

The latest arrival on the square is Gelateria della Passera. Barely a door and a counter, don't get worried if the place looks closed. Just walk across the street to the Cafe del Artigiano and the owner will open up just for you. They offer about ten flavors at any one time, and all are made with pure, fresh ingredients. My favorite lately is the Earl Grey sorbet, cool and smooth with just enough bergamot to brighten it up.

ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

ADDRESS

 [Via Toscanella 15r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Gelateria-della-Passera-442537459160710/>

FLORENCE

+39.055.238.1130



Gelateria Santa Trinita

http://www.gelateriasantatrinita.it/index_ing.html



Artisinal Gelato

Daily, 11-Midnight



ABOUT

This newest gelateria on the Florence scene is actually not very new at all. The Gelateria dates back to 2000, but it wasn't until it moved into it's spiffy new location on the ground floor of Palazzo Frescobaldi, that it started getting more attention.

The gelato here is very good and it's fun to try their historically inspired flavors like "Buontalenti al marscapone" and "Santa Trinita". I also like their back room, where two benches welcome weary travelers.

ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

ADDRESS

 [Piazza Frescobaldi 11-12r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/gelateriasantatrinita/>


FLORENCE

+39.055.213.896 

Gilli 1733

<https://caffegilli.com/en/> 

Old Fashioned Cafe


Daily, 7:30-1am 

ABOUT

Gilli is my favorite cafe in the central Piazza della Repubblica. There are two others on the square, but somehow I always head to Gilli. I tend to bypass the overpriced tables on the square itself (which doesn't have much charm) and head inside (which is charm central).

Large old fashioned tea rooms open to one side, while a shiny wood and brass counter wraps around the rest of the space. You'll find Florentines lining up all day long - from their morning cappuccino and cornetto to an after work aperitivo.

ADDITIONAL INFORMATION

Coffee, Drinks, Outdoor Seating, Open Sunday, Open Monday  [Via Roma 1r, Florence](#)

ADDRESS

COST

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SOCIAL MEDIA

 <https://www.facebook.com/CaffeGilli/>


GALLERY



Golden View Open Bar

<http://www.goldenviewopenbar.com/en/home-en/> 

Restaurant And Bar With Amazing Views

Daily, noon-midnight 

ABOUT

I have to admit that it took me quite a while to actually walk in the doors to Golden View Open Bar. I mean, what's with that name? It kept imaging some sort of Chinese banquet hall. Or a kitschy bar full of framed pictures of the David and the Duomo. Now I wish I had found it earlier.

This modern, almost minimally designed space is one of the most dramatically set bars and restaurants in town. Located just to the left of the Ponte Vecchio the huge space hangs out over the Arno with huge plate glass windows taking in - ok, here it comes - a golden view. I guess they chose the name since the Ponte Vecchio is the home of gold smiths. Whatever. When you're seated at almost any of the tables in the bar or restaurant you have one of the most comfortable spots in town from which to take in the city's main attraction.

Maybe the "open" part of the name refers to the fact that its pretty much always open for business. From breakfast through late night after dinner drinks, you can find what you are after. There are several large and airy dining rooms reserved for lunch and dinner, with small terraces with tables for two having the best views. At the other end of the place is the bar, with a long counter set with an aperitivo buffet in the early evenings, and a less formal dining room for coffee etc. all day long. They even have live jazz at night.

ADDITIONAL INFORMATION

Restaurant, Coffee, Open Sunday, Open Monday

ADDRESS

 [Via de Bardi 58r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/goldenviewfirenze/> <https://twitter.com/goldenviewfi>

GALLERY



 FLORENCE

+39.055.216.158



Grom

<http://www.grom.it/gelateria-firenze.html>



Artisinal Gelato

Daily 10:30-10:30



ABOUT

I know Grom is a chain, and doesn't have a long tradition in Florence. But its a very good chain that happens to make delicious gelato from fresh ingredients. It's hard to single out any one flavor, especially since they change every month. But the day I went they had salted caramel which was pure heaven. Rich, creamy and just sweet enough with a slight salty bite that made me want more.

Don't worry if there is a line, the finely tuned staff scoops at an amazing pace from tubs sunken beneath the counter. It's located just a few blocks from the Duomo and so handy for any pick-me-ups you may need between sight seeing.

ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

ADDRESS

 [Via del Campanile 2, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/GromItalia/>

 https://twitter.com/Grom_gelato



Gucci Cafe

<https://www.gucci.com/it/it/store/osteria-bottura>

Light Filled Modern Cafe

Daily, 12-11



ABOUT

One of the most frequent questions I get from people coming to Italy is 1) where to find a good restaurant where they can sit outside and 2) also have a great view. You'd think there would be a lot of these, right? Since the weather is often warm enough to sit outside for a good part of the year and just about everywhere you look there is a good view.

Oddly, not only are these two factors hard to pair together, but if you put the request for 3) good food on top of that, it becomes almost impossible. Sure, most hotels have rooftop restaurants, but the food is either so so, shockingly expensive or else they don't have an outside terrace. Then there are the restaurants located in squares like Piazza Navona, Piazza del Pantheon or St. Marks. Most of these (with some exceptions) are again stupidly pricey for usually mediocre to downright bad food.

That's why I was so happy to discover that Caffè Gucci in Florence has now added an outdoor terrace to its restaurant in Piazza della Signoria. I've written about the Caffè in the past, and have always loved its sleek and modern interiors set along one of the most historically important squares in Italy. And the food is very very good.

If you've never realized the Caffè Gucci exists, it's because its understated facade is located in the quieter and less trafficked part of this beautiful, but busy, square. While the hoards of tourists flock around the statue of David, making their way towards the Uffizi, the other end of the L-shaped piazza is always blessedly empty.

So you can dine here, beneath the shade of large white umbrellas, and:

1. be outside
2. with a view
3. while enjoying a great meal

Any other questions?

ADDITIONAL INFORMATION

Restaurant, Coffee, Open Sunday, Open Monday

ADDRESS

 [Piazza della Signoria 10, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Gucci.Osteria/>

GALLERY



FLORENCE

+39.055.294.119



Il Cernacchino



Sandwiches Filled With Tuscan Stews

Mon-Sat, 9:30-7:30.



ABOUT

Il Cernacchie is a much loved trattoria in the Chianti. The owners had the brilliant idea of opening a reduced version of their place right in the heart of Florence. Il Cernacchino serves some of the best dishes from the restaurant, but as sandwiches. Here you'll find Tuscan classics like peposo, acquacotta, fegatini di pollo served in a hollowed out crusty roll. Eat your stew with a fork or spoon, then eat the roll it came in, soaked in juicy goodness.

Since they only cost from 3 to 5 euros each, it makes for one of the best lunch time deals in town.

ADDITIONAL INFORMATION

Street Food / Snacks


ADDRESS

 [Via della Condotta 38r, Firenze](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/pages/Il-Cernacchino/245271482169233>

GALLERY



FLORENCE

+39.055.200.1620



Il Cuore delle Cose

<http://ilcuoredellecosefirenze.com>



Shabby Chic Tableware

Tues-Fri 10-13, 16:30-19:30. Mon & Sat morning only



ABOUT

Even though on this app I write mostly about food, I'm actually better known as someone who writes about houses. I've written [six books](#) on homes in Italy and write for magazines like House & Garden, Architectural Digest and World of Interiors. So - you can imagine - I see a lot of houses that I would like to move right into. House envy big time.

But it's rare that I find a store that has the same attraction. Where I just want to pull up a chair and stay a while. But while I was eating my way through Florence, working on Eat Florence, I stumbled upon Il Cuore delle Cose. The Heart of Things. The entire store looked like it was just waiting for a photo shoot to happen. But the great thing wasn't that it was styled perfectly (it was) but that every single object was something I felt I could take right home. The colors, textures and shapes were just oh-so-me. I'm not going to waste words taking up space, since I literally went camera crazy. I'll let the pictures speak for themselves.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores, Open Monday


ADDRESS

 [Piazza Ghiberti, 9r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Il-Cuore-delle-Cose-159638404202100/>

GALLERY





Il Palagio

<https://www.ilpalagioristorante.it/>

Michelin Starred Restaurant

Daily, Breakfast and Dinner; Sunday brunch 12:30-3:00.



ABOUT

Il Palagio is, arguably, one of the best of an exciting new breed of hotel restaurants in Italy. Located in the opulent dining room of the Four Seasons Hotel, it is expertly overseen by one of Italy's best known chefs, Vito Mollica.

Between the two of us, Domenico and I were able to try some of his most well known dishes. Before we got started the amuse bouche of lentils and octopus summed up the approach to the entire meal: humble, local but top notch ingredients combined in new and creative ways that insured each bite was perfect.

I started off with a dish as fancy and delicious, as it was beautiful: carpaccio of sea scallops with foie gras and caviar. My favorite dish was one of the most memorable plates of pasta I've ever enjoyed. Chef Mollica outdid himself. Linguine pasta 'Benedetto Cavalieri' with garlic, butter and chilli pepper, raw scampi and Cetara anchovy sauce. Really extraordinary and beautifully plated.

For dessert I couldn't resist the Crunchy Caramel Bar with hazelnut gelato which I could easily have eaten two of instead of sharing my one portion with Domenico.

With one of the best cantina's in town, we had a truly excellent pairing of wines chosen by head sommelier Marco Lami who chose expertly, and always surprisingly, introducing us to wines by small producers we had never heard of before.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Borgo Pinti 99, Florence 50121](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/FourSeasonsHotelFlorence> <https://twitter.com/FSFlorence>


GALLERY





Il Re del Gelato

Sicilian Style Gelato

Daily, 7am-8pm 

ABOUT

One day I was having lunch at Trattoria Due G, a small trattoria near the train station. My friend Salvatore Denaro (who lives in Umbria) phoned and asked where I was. I told him and the next thing I knew there he was, in the restaurant, trailing what appeared to be a chef dressed in chef whites behind him. So intent was Salvatore that I meet the creator of some of the best gelato in Florence, that he had taken the train in from Umbria, tracked me down, and then introduced me to .

I quickly paid for my lunch and off we went, a few blocks away, to Il Re del Gelato. Antonio Cafarelli is from Sicily, and most of the flavors of his completely artisinal gelato betray his roots. Cassata was creamy with ricotta and studded with candied fruit. Salvatore had not one, but two, brioches stuffed with first Chocolate and then hanzlenut gelato. There was entire section of granitas, including mulberry and my favorite almond, that I didn't even get to try. When not crafting these more traditional flavors, Antonio is busy working with other chefs to come up with new flavors. In fact, Salvatore was in town with a few bottles of Caprai Sagrantino (the sweet version) to develop a new sorbet. And while we were there Antonio made a special gelato just for us, made with olive oil from Sicily: rich, green and incredibly fruity.

ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

ADDRESS

 [Viale Filippo Strozzi 8r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/ilregelato2006/>

GALLERY



Il Rostai



Roast Chickens And Take Out

Mon-Sat, 8-2. 

ABOUT

You know that roasted chicken you’re hoping to find: with perfectly seasoned and crunchy skin, but moist inside? It’s made fresh daily at Il Rostai, the rosticceria/ tavola calda located in the Mercato Centrale. Besides roast meats, there is always a good selection of cheeses and hams, in addition to several pastas. The day I was there he had just made Roast Duck, served on a bed of oranges. You can buy something to take home, or else eat there at the small counter attached to his stand.

ADDITIONAL INFORMATION

Food Stores, Restaurant, Open Monday

ADDRESS

 [Piazza San Lorenzo , Florence](#)

COST

\$\$\$

GALLERY



FLORENCE

+39.055.230.2820



Il Santino

<http://ilsantobevitore.com>



Cool Little Wine Bar

Daily, noon-11:30



ABOUT

Il Santino is the little brother of Il Santo Bevitore down the street. Small, yet cavernous at the same time, the banco is lit from below and full of all manner of goodness: cheeses, hams and salames all waiting to be eaten with a good glass of chianti. If things look too crowded inside, don't worry. Do what the locals do and take your glass and nibbles out to the street. If you can't hold both at the same time don't worry. Set your glass down on the small wooden shelves that are to either side of the front door.

ADDITIONAL INFORMATION

Wine, Open Sunday, Open Monday

ADDRESS

 [Via Santo Spirito 60r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/ilsantinofi/>

GALLERY





ABOUT

Street food has always been big in Florence. You're never that far from a street cart selling tripe and focaccia (white pizza) is available almost all day long from most bakeries. But sandwiches are another thing. Until recently.

If Florence is currently undergoing a panini Renaissance, then Alessandro Frassica, of 'Ino is leading the pack. Since the day he opened his doors, his gourmet panini have been flying out those doors. What's his secret? First of all top notch ingredients like prosciutto di San Daniele, Robiola from Piemonte and cherry tomatoes from Sicily. He also special orders the ciabatte and pane toscano. Then there is the creative element. You never know what you'll find. The specials of the day are written on a blackboard. The day I was there I had a ciabatta filled with grilled zucchini, robiola and 'nduja (a spicy sausage spread).

ADDITIONAL INFORMATION

Street Food / Snacks, Open Sunday, Open Monday

ADDRESS

[Via del Georgofili 3, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

<http://www.facebook.com/alessandro.frassica>

<https://twitter.com/inopanino>

GALLERY



FLORENCE

+39.055.222.123



Jullian



French Food Store

Mon-Sat, 10-2:30 & 4-8



ABOUT

If you are craving a break from pecorino and finocchiona, this little French deli offers a delicious selection of French delicacies. You'll find brie and rochefort, as well as fois gras and freshly baked baguettes. They also have a wide selection of French wines. A few tables in the back means you can enjoy your tartine there, or, better yet, stock up here for a picnic.

ADDITIONAL INFORMATION

Food Stores, Open Monday

ADDRESS

[Via Romana 106r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/fratellijullian/>

GALLERY





ABOUT

Konnubio, in Florence, means a type of perfect meeting. And in fact, Kon nubio is meant to be a perfect meeting, in this case between authentic Tuscan food and new influences like international inspiration and vegetarian and even vegan options.

But actually, that makes it sound like of boring. And Kon nubio is anything but. First of all the space: eclectic is the best description. One room is a huge arched space, light by an large skylight, overseen by a tree covered in twinkly lights, and with well spaced tables surrounded by comfy armchairs. The other room is a bit more rustic, but just as charming.

The menu is not quite like others you'll find in Florence. Chef Beatrice Segoni has developed a list of dishes that are at once extremely sophisticated and original, without being pretentious.

The evening I was there I loved the interpretation of artichokes. Served three ways: mousse, raw salad and deep fried. It was as delicious as it was pretty.

My main course was a poached egg smothered with deep fried crips of jerusalem artichoke and truffles. Light, but filling, and perfect because the ingredients were so carefully sourced.

Chef Beatrice is well known for her filled pastas. Light as a feather agnolotti were filled that evening with rabbit and dressed with a olive and tomato sauce.

One of the things that set this restaurant apart is, in fact, the extreme attention that is given to primary ingredients. Not just the meat and fish, but the vegetables really made the dishes sing. And for those of your who are looking for a purely vegetarian experience, there is that too, with an entire vegan menu offering everything from Seitan Carpaccio to Tofu Curry.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Via dei Conti 8r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/KonnubioRistorante/>

 <https://twitter.com/konnubiofirenze>

GALLERY





FLORENCE

+39.055.267.0468



La Bottega dell'Olio

<https://www.labottegadelloliofirenze.it/?lang=en>



Olive Oil Everything

Mon 2:30-6:30; Tues-Sat 10-1; 2-6:30



ABOUT

I first stumbled across this store by accident, about 10 years ago when it first opened. Located in the poetically named and very quiet Piazza dell Limbo, this store focusses on everything to do with olives. Oil of course, and you'll find at least a dozen kinds (all available to taste) but also other things made with olive oil, like beautiful soaps and cosmetics. Then there is the whole section of carefully crafted olive wood items like bowls, platters and cutting boards.

Besides oil I usually end up with a few bottles of vinegar. The products always change, year to year, with cute tea towels and tablecloths showing up along with sage leaf shaped pasta. If you haven't figured it out yet, this is a great place to pick up gifts.

ADDITIONAL INFORMATION

Food Stores, Open Monday

ADDRESS

 [Piazza del Limbo 4r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/www.labottegadelloliofirenze.it/>

GALLERY



FLORENCE

+39.055.294.859



La Norcineria

<http://www.lanorcineria.firenze.it/>



Pork Heaven

Mon-Sat: 8-8; Sun 9:30-7:30



ABOUT

Pig heaven. From floor to ceiling. If you think the photos here look a bit pink, that's just the pork fumes wafting into the air. Hams, salames, sausages and everything in between fill this store not far from the [Mercato Centrale](#). The closest thing they have to a vegetable in this place are the small nubby black truffles. And that's fine with me. If this place makes you so hungry you think you are going to faint, don't worry. The owners run the restaurant next door, [La Paddellaccia](#), which used to be their butcher shop.

ADDITIONAL INFORMATION

Open Monday, Open Sunday


ADDRESS

 [Via S. Antonino 19r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/La-Norcineria-dei-Flli-Bucchi-179784802096293/>



FLORENCE

+39.055.288.158



La Padellaccia

<http://www.lapadellaccia.com>



Ex-Butcher's Restaurant

Mon-Sat, 12-3; 6:30-10. Closed Sun.



ABOUT

This ex butcher shop belongs to the same family that still runs the Nocineria next door. They've cleared out the meat from the cases in front, set up some tables in the back, and serve simple, well prepared Tuscan classics. Their four course Lunch menu, at 19 euros is a great deal. As you can expect, meat looms large.

ADDITIONAL INFORMATION

Open Monday

ADDRESS

 [Via S. Antonino 19r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Ristorante-La-Padellaccia-136648846391182/>

FLORENCE

+39.055.241.808



La Pentola dell'Oro

Renaissance Recipes

<https://www.ristorantepentoladelloro.com>



Daily, 12:30-2:30 & 7:30-10:30



ABOUT

Signor Alessi the colorful owner of Pentola d'Oro prides himself in researching ancient Florentine recipes. So while you'll find tried and true favorites like pappa al pomodoro and ribollito, you're also likely to find Quail cooked in honey with rasins; Lasagna with chestnuts and walnuts and delicious desserts recreated from the Medici's archives.

The day I was there recently I enjoyed warming bowl of their version of pappa al pomodoro, but made there way with extra wild greens and herbs in place of the pomodoro. It was surprisingly green and - with a swirl of newly pressed olive oil - delicious. The Reale di Pollo, chicken cooked in a spiced sweet and sour sauce was based on a 16th century recipe and delicious.

The place is tiny, and the small tables are crowded in next to each other, so expect to make friends with your neighbors. There is another room, downstairs in the wine cellar, that has a larger table that is great for groups.

ADDITIONAL INFORMATION

Restaurant, Open Monday


ADDRESS

 [Via di Mezzo, 24-26r Florence](#)

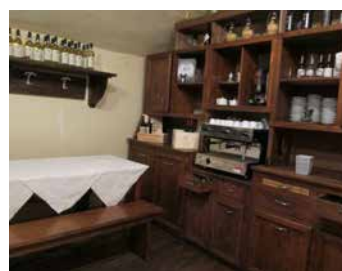
COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/La-Pentola-DellOro-651563468283468/>

GALLERY



FLORENCE

+39.055.280.749



La Via del Te

<https://www.laviadelte.it>



Tea Room

Tues-Sun 11-8; Mon 3:30-8.



ABOUT

Whether you are shopping for tea to take home with you, or a cup of tea to have with the perfect scone stop by La Via del Te. Tins of tea line the front store area of this cozy shop, the second outpost of the original store near the Mercato Sant' Ambrogio. This newly opened space, on Via Santo Spirito, makes for a lovely stop over a cup of excellent tea.

Head back and you'll see the bar area, where all manner of delicious cakes and cookies are displayed. Two small salons are the perfect place to while away an hour or two, catching up with a friend or checking email (they have wifi). They also have a small courtyard which is open in good weather.

The tea selection is probably the best in Florence and imported from China, India, Japan, Ceylon, Butan and just about all the best tea growing countries in the world. Besides tea, they also have a lovely selection of pots and cups.

ADDITIONAL INFORMATION

Bakery, Coffee, Open Sunday, Open Monday

ADDRESS

 [Via di S. Spirito 11, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/LaViaDelTe/>

GALLERY



FLORENCE

+39.055.234.5837



Lisa Corti

<https://www.lisacorti.com/en/>



Bold Tablecloths

Tues-Sat 10-1:30, 3:30-7:30. Monday only morning



ABOUT

I've been shopping at Lisa Corti for years. Her bright bold patterns cover fabric not only for the home, but clothes as well. While I've bought many a tunic and bedspread, what I really love are the tablecloths. All hand stamped in India, the fabrics cover a table in a way that makes it seem fully 'dressed'. Chic, elegant and absolutely unique.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores, Open Monday


ADDRESS

 [Piazza Ghiberti, 33r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/lisacortiofficial/>

GALLERY



FLORENCE

+39.055.234.5957



Lungarno 23

<https://www.lungarno23.it/en/>



Hamburgers Tuscan Style

Daily for dinner, Sat & Sun also for lunch



ABOUT

Hamburgers have recently become trendy in Italy. Unfortunately it's more often the name, than the actual hamburger, that has made the transition from American folklore to Italian table. So it's quite a nice surprise to discover that Lungarno 23 is doing things right. First of all they've got great meat to work with. Chianina beef from the Valdichiana. They're served on a well made sesame bun, with french fries and salad.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

 [Lungarno Torrigiani 23, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Lungarno23/>

GALLERY



Lupen e Margo

http://www.lupenemargo.it/index_e.html

Tripe Stand Near Mercato Centrale

Daily, 10-3

ABOUT

Even though I love Rome, there is one thing that makes me wish I still lived in Florence: Tripe stands. Does any place else in the world have stands where you can stop any time of the day and get a steaming hot tripe sandwich? While they all have pretty much the same quality of meats - tripe and the more meaty cut of lampredotto - they vary a bit in terms of the condiments.

One of my favorites is Lupen and Margo that is located just outside the San Lorenzo market. Besides serving an excellent tripe sandwich, Margot is known for her homemade sauces. A bright green and vibrant salsa verde, flecked with anchovies and parsely. And my favorite: her home made red pepper hot sauce. While the sandwiches are tempting, so are her stews: trippa alla fiorentina in a tomato sauce and peposa, a type of beef stew.

ADDITIONAL INFORMATION

Street Food / Snacks, Open Monday, Open Sunday

ADDRESS

[Via dell'Ariento, Florence](#)

COST

\$\$\$

GALLERY



FLORENCE

+39.055.214.067



Mariano



Local's Panini Stop

9-8. Closed Sun.



ABOUT

Even though the sign outside says Alimentari, what is really happening in this tiny below street level store is a whole lotta panini. It's location on a very quite alley, and it's lack of sign outside, means that it's mostly locals in the know who stop by for a quick lunch.

The sandwiches are all made with two thinly sliced pieces of unsalted Tuscan bread. Then you choose what you'd like inside. Tongue and mustard? Herring, butter and capers? I always succumb to their famous pollo in galatina, a cross between a chicken meatloaf and chicken pate, topped with a few baby artichokes. I take my paninio to the back room, grab a stool, and with a glass of Chianti I'm a very happy girl.

ADDITIONAL INFORMATION

Street Food / Snacks, Open Monday

ADDRESS

 [Via del Parione 19r, Florence](#)

COST

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GALLERY





Mario

<http://trattoria-mario.com/site-2013/index.php>

Old Fashioned Trattoria

Mon-Sat, Lunch only.



ABOUT

Mario's is one of those Florentine institutions, a simple paper tablecloth topped trattoria located near the central market. You'd be hard pressed to find anyone living in Florence who hasn't eaten here, and it turns out to be the first place many foreigners have had their first taste of ribollita.

If you do go to Mario's be prepared for a rough and ready experience. Tables are up close and personal with each other, you'll probably have to wait for a seat and when you get one you will likely be seated next to people you don't know. But that's ok. It's all part of the Mario experience and people put up with it for one good reason: the food.

This is one of the best places to go for ribollita, bean soup and hearty portions of amatriciana. But it's also one of the best bisteche in town. If you happen by on a Friday you'll find your choice of fish, in first and second courses. Deserts are simple, usually just wine soaked biscotti. Remember, this is a trattoria that caters to the nearby market and so is only open for lunch.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

 [Via della Rosina, 2r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Tratt.Mario/>

GALLERY



FLORENCE

+39.055.075.0600



Menagere

<http://www.lamenagere.it>



Restaurant, Bar + Concept Store

Daily 7am-2am



ABOUT

One of Florence's newest openings is La Menagere, which in Italy is known as a 'concept store.' (you're supposed to say that with a strong Italian accent). This means that it's anything but traditional, mixing several activities into one large space.

The space itself is the star of the show, with large airy rooms left industrially raw, with artfully arranged vintage and hand made furniture scattered throughout. There are four main areas to explore. The main bar acts like an Italian bar, with excellent coffee (from Ditta Artiginale) and gorgeous pastries. They also serve food (panini to salads to burgers) and later on the whole cocktail thing gets going with small plates to munch on.

In the back there is a full fledged restaurant with a large open kitchen. The main dining room is gorgeous and lit by sky lights above. (I've not eaten there so can't report)

In the middle of the space you'll find a picture perfect florist and also a small store selling table top wares.

There are lots of cool spaces where you can sit and enjoy your coffee and/or cocktail throughout the day. They have wifi, which makes this the perfect place to park yourself if you just can't manage to drag yourself to one more museum.

ADDITIONAL INFORMATION

Restaurant, Coffee, Drinks, Street Food / Snacks, Kitchen And
Table Top Stores

ADDRESS

 [Via de' Ginori 8r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/lamenagerefirenze/>

 <https://twitter.com/lamenagerefi>

GALLERY





Mercato Centrale

Florence's Biggest Market

Mon-Sat, 8-noon.

ABOUT

Florence's main market, located in a huge 19th century building, is one of the most exciting places to shop for food in Florence. The sprawling ground floor is where you'll find some of the best butchers in town, with cuts of meat and offal that will either make your head spin or your stomach turn (just warning you). Piles of things like tripe, lung, testicles, ears, snouts and whole animals glisten with freshness.

The ground floor is also where you'll find some of the best cheeses in town, like Baroni. Conti is a great place to shop for gifts to take home like olive oils, dried porcini and spices. There are also a couple of places to sit down and have lunch. Nerbone is in one corner, and Porks in another. And Il Rostai offers grilled chicken and other take out items.

The vegetable section used to be located upstairs, and used to be much more prominent. But since the new Mercato Nuovo Food Hall opened upstairs, the offerings of produce have diminished.

For a full description of the new food hall see the entry Mercato Centrale (Food Hall)

ADDITIONAL INFORMATION

Markets

ADDRESS

[Via dell'Ariento, Florence](#)

COST

\$\$\$

GALLERY





Mercato Centrale (new food hall)

<http://www.mercatocentrale.it/en/mercato-centrale-florence/>



Daily, 8am-midnight



ABOUT

When I lived in Florence during graduate school, one of my favorite things to do (aside from pouring over 16th century documents in the ground floor of the Uffizi) was go to the market. I lived on Via della Vigna Vecchia, right down the street from the Bargello, so my market of choice was San Ambrogio.

The market was a mix of the inside covered market (where the butchers and cheese vendors were) and outside (where the vegetables were). Even back then, in what seems like the dark ages, the vendors that were actual farmers selling their own goods were a dying breed. I made sure that I arrived early enough on Saturday mornings to be able to visit their rickety stands full of limited, but seasonal produce. It wasn't always the prettiest, but it was certainly the best.

The San Ambrogio market always had a neighborhood feel to it, and still does today. The market near San Lorenzo was a completely different story. Much grander, the market, located between the church of San Lorenzo and the train station, was built in the 19th century and is a marvel of soaring wrought iron and glass. Always much fancier than the more humble San Ambrogio market, I would head there when I wanted something special or just to ogle.

When I lived in Florence in the 1980's the San Lorenzo market was still laid out as it had been originally. Produce was on the upper floor, beneath the light filled windows, while other vendors – butchers, dry goods, bakeries, etc – took up the larger ground floor.

During a renovation a few years ago, the fruits and vegetables were first shifted to a tent outside in the piazza, then eventually inside on the ground floor. The beautiful, light-filled, top floor? It remained restored, but completely abandoned until two months ago.

Mercato Centrale, now beautifully installed on the upper floor, is the brilliant brainchild of Umberto Montano, the owner of two other successful restaurants in town. He decided to turn the abandoned upper floor of the market into something completely different.

In short: it's the most beautiful Italian food court you can imagine. In reality, it's so much more. An extremely high level of deliciousness makes this a place that I would gladly eat in any time I visit Florence. What's there? Just about everything. Which is why I'll just walk you through it with this little [video](#).

ADDITIONAL INFORMATION

Food Stores, Restaurant, Open Sunday, Open Monday

ADDRESS

 [Via dell'Ariento, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/ilmercatocentralefirenze>

 <https://twitter.com/MercatoC>

GALLERY





Mercato Sant' Ambrogio

<http://www.mercatosantambrogio.it>

Florences Other Market

Mon-Sat, 7-2.



ABOUT

Even though the Mercato Centrale is probably bigger and better in almost every way, I have a soft spot for the smaller Mercato Sant'Ambrogio. This is where I used to shop when I lived in Florence and by far less hectic and is mostly full of locals. This is where the real Florentines still shop and the stands - both inside and outside - cater to that.

The market is located in Piazza Ghiberti, and takes up most of the square. The covered area surrounding the main market is taken over by the fruit and vegetable stands on one side, and clothes and household goods on the other. While most of the stands get their goods from the central suppliers, there are still a few farmers who still sell their produce directly.

Step in side and you're in the land of meat and cheese, with butchers selling things like tripe, pork and big juicy bistecche. There are two places to eat inside the market. Rocco has changed over the years from a small tavola calda to almost a full fledged restaurant . And the tripe seller located in a back corner, sells not only juicy tripe sandwiches, but also things like peposa..

ADDITIONAL INFORMATION

Markets, Open Monday, Restaurant, Food Stores

ADDRESS

[Piazza Ghiberti, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/mercatosantambrogiofirenze/>

GALLERY





Mesticheria Tucci

Old Fashioned Houseware Store



ABOUT

Even though this is an ordinary kind of houseware store it's special if only because these types of 'ordinary' stores are becoming so rare. There used to be stores like this - that sold a bit of everything - in almost every neighborhood. Now that supermarkets have invaded every corner and malls lure people to the suburbs with low cost pots, pans and everything else, it's hard for small mom & pop stores to survive.

I love Mesticheria Tucci because it exists, swimming upstream against mass marketing. Need some candles, a washing up tub or a cheese grater? He's also got plates, cutlery and glasses. Soaps for body and house, parts for coffee makers, sponges. Tucci's only bow to tourism is his nice display for hand carved olive wood items. That said, as a tourist you could go pretty gift crazy here. Hand towels and aprons, mugs and bowls. It's hard to walk out of here without seeing something you need.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores

ADDRESS

 [Via dei Servi 76r, Florence](#)

COST

\$\$\$

GALLERY



FLORENCE

+39.055.214.004



Migone



Fun Chocolate Shop

Daily, 10-7:30



ABOUT


There's one big reason to go into Migone, and that is that it will probably make you smile. It's a totally over-the-top tribute to everything sweet. Chocolate looms large, but here are also any manner of cookies, candies and even chocolate renditions of David, the Duomo and the Ponte Vecchio. Artisanal chocolatier this is not.

I happened by in the run up to Easter and the place was overflowing with eggs, chicks and bunnies. Packing is full of foils and ribbons all year long. Kitschy yes. But in a good way. A happy way. It's a great place to pick up a gift to bring back home. I'm particularly partial to the chocolate covered almonds and big bars of hazelnut studded dark chocolate.

ADDITIONAL INFORMATION

Chocolates, Open Sunday, Open Monday

ADDRESS

 [Via dei Calzaiuoli, 85r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/migoneconfettifirenze/>

GALLERY



FLORENCE

+39055.219.949



Nerbone



Market Restaurant

Mon-Sat, 8-2.lunch only.



ABOUT

Nerbone was born at the same time as the Mercato Centrale. What started out as a small stand set up to feed the hungry vendors has now become a favorite lunch place for both locals and tourists.

In essence it remains a tavola calda, with prepared food displayed at a heated counter. Steaming pans full of zuppa di fagioli (bean soup), peposo (stew), pastas and vegetables change daily. At the other end of the counter there is porchetta and tripe ready to be stuffed into sandwiches. Fridays are fun since fish shows up on the menu in the form of bacala and squid. Help yourself to a tray and then point and pay. You can eat at one of the tables that line the wall.

ADDITIONAL INFORMATION

Street Food / Snacks, Restaurant, Open Monday

ADDRESS

 [Via del Arientino, Florence](#)

COST

\$\$\$

GALLERY





Obica

<http://www.obica.com/restaurants/florence>

Mozzerella And More

Daily, 12-11



ABOUT

If Obica sounds familiar it's because I'm sure you've heard about it. This mozzarella bar first opened about six years ago in Rome to huge and immediate success. What's not to love about a mozzarella bar? This brilliant idea was the brainchild of Silvio Ursini, and he's since taken his show on the road, from Tokyo to New York.

The great thing about the 'chain' is that each one is different. Having seen about a half dozen, I can safely say that the Florentine branch is my favorite. Located on the ground floor of the sixteenth century Palazzo Tornabuoni, it has recently expanded and has taken over what was formerly (and very briefly) Osteria Tornabuoni. This means that Obica now has the romantic courtyard, plus two large - and lovely - dining rooms.

While mozzarella is obviously the thing, there is also a full menu complete with local and other dishes. (meat comes straight from star Tuscan butcher Dario Cecchini) One of my favorite times to go is for their aperitivo buffet. In addition to fresh mozzarella there are grilled vegetables, salads and beautiful cured meats.

ADDITIONAL INFORMATION

Restaurant, Wine, Outdoor Seating, Open Sunday, Open Monday

ADDRESS

[Via de' Tornabuoni 16, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/ObicaMozzarellaBar>

GALLERY



FLORENCE

+39.055.265.8198



Olio e Convivium

http://www.oliorestaurant.it/home_eng.php



Luxurious Atmosphere

Tues-Sun, lunch & dinner. Mon closed



ABOUT

Whenever I walk into Olio e Convivium I feel like I have someone stumbled into some secret eating club. There's a hushed atmosphere and the clubby - yet very Italian - atmosphere. Like it's been thought up by Ralph Lauren, in his Italian rustic phase.

But the ingredients are for real, and the entire first room which has picture perfect bread, cheeses and salamis on display is the real deal. You can choose to sit in the small dining room up front, which looks onto the kitchen, or one of the wood paneled rooms in the back. Besides only slow food ingredients artfully brought to the table in the form of cheese and cold cut platters, there is also a daily menu with first and second courses.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Via Santo Spirito 4, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/oliorestaurantfirenze/>

GALLERY



FLORENCE

+39.335.807.0240



Orazio Nencioni



Tripe Stand

Daily, 9-7 (Sun closes at 4)



ABOUT

If I recall correctly, Orazio Nencioni was the scene of my tripe initiation. I had just met my soon-to-be husband, Domenico, and was so in love that when he said "Let's have a tripe sandwich" I didn't think "oh, yeah, yuck" but blindly followed him to tripedom.

I'm now very glad I did. Because if you think tripe is something you don't like, that means you probably have never had it from a Florentine stand. You really don't have any reason not to stop at Orazio Nencioni's stand. It's right smack dab in the middle of the touristy Loggia del Porcellino (the straw market) where you are sure to pass by at least once. His cart is located just to the side of the famous statue of the wild boar. For starters ask for a panino a lampredotto, condita. That will give you a crusty roll full of the most tender cut of boiled stomach, with a dab of salsa verde. If this is your first foray into this delicacy just pretend it's boiled beef. Which really, it is. And remember to send me a thank you note for convincing you to try new things.

ADDITIONAL INFORMATION

Street Food / Snacks, Open Monday, Open Sunday

ADDRESS

[Loggia del Porcellino, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/Trippaio-del-Porcellino-965448440163029/>

GALLERY



 FLORENCE

+39.055.230.2473



Oro Nero

<http://oronero-firenze.blogspot.it>



Tea & Chocolate

Tues-Sat 10-7:30; Sun-Mon 2:30-7:30



ABOUT

A jewel of a shop, located across the street from the Pitti Palace. They feature high end teas by Dammann Freres and Via del Te, as well as a superb collection of artisinal chocolates by Amedei, Domori and others. I love the cinnamon flavored chocolate from Modica, in Sicily, which is not easy to find.

ADDITIONAL INFORMATION

Chocolates, Open Sunday, Open Monday


ADDRESS

 [Piazza de' Pitti, 1r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Oronero-Firenze-1566587660270438/>

FLORENCE

+39.055.238.2609



Osteria delle Belledonne

<https://www.belledonneosteria.it>



Charming Small Trattoria

Open daily, lunch and dinner.



ABOUT

When I was living in Florence as a graduate student, Osteria delle Belle Donne was one of my favorite restaurants. I always thought I was very clever to have discovered it, since it was down a small alleyway, barely had a sign out front, and the doorway looked almost too small to welcome clients.

But once inside I settled down to delicious and creative versions of Florentine classics. 20 years on, the place is still going strong and has even added a small terrace for outside dining on the narrow street.

The main dining room is very tight, with some of the chairs being no more than stools. But the atmosphere is warm and inviting, and mostly full of Florentines, especially at lunch. There is also another dining room, downstairs. that you can reserve if you are a bigger group.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Sunday, Open Monday

ADDRESS

 [Via delle Belle Donne, 16r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Osteria-Belle-Donne-163897880373296/>

GALLERY



FLORENCE

+39.055.933.1341



Osteria Personale

<http://www.io-osteriapersonale.it/eng/index.php>



Creative Tuscan

Mon-Sat, dinner only, 7.30-10



ABOUT

This small osteria is one of the newest on the Florentine restaurant scene. The chef and owner, Matteo Fantini, opened in December 2010, comes to the business with little experience, but tons of passion. A winning formula in this case, with chef Nicolo Baretta in the kitchen sending out plates of creative and delicious dishes to a dining room that feels like it could be anywhere but stuffy and tradition bound Florence.

Like most people I went for the tasting menu. But like most other things, they put a new spin on this, with 'tasting menu' being liberated from the chef's choices. You get to choose either three or five items from the entire menu, then they are served to you in slightly smaller portions and in the order that the chef deems best. My stand out dish of the night was a roughly cut steak tartare served with fave beans topped with pecorino ice cream.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

 [Borgo San Frediano, 167/r](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/IO-osteria-personale-124674987610155/>

GALLERY



ABOUT

"Many people ask me how our family business has survived for so long", comments Gianfranco Pampaloni, referring to the silver making factory his grandfather founded in 1902 in Florence. "While other businesses have either done so dismally that they have failed, or else succeeded to such a degree that they have been sold, we just carry on, at some level in between the two. We survive."

Yet Pampaloni's formula for survival has little to do with the economics of silver making, and everything to do with personal style, which makes the family's store one of the most exciting shops to visit in Florence. "What sets us apart from others, is that we follow our own taste, not the market." While the Pampoli's has silver making running in his blood, it was never his intention to join the family business. Yet when his father died he realized that if he didn't take things over, the business would die out. "I consider myself to be an artist", says Gianfranco, "I like to develop lines that have historical or cultural values, and don't just emphasize the amount of silver or certain flights of intricacy in design. I think these objects are like books, they can be pretty and expensively bound, but in the end it's the content that matters."

Pampaloni often works directly with well-known designers. Marco Zannini, one of the founders of the Memphis design group, came to Pampaloni with some sketches for a vase that he had never produced. "This is the way I love to work," says Gianfranco, "The object comes directly from the desire of the artist or designer, rather than from some preconceived idea to market."

One of the most exciting current collections is "Due Sicilia," which encompasses flatware, plates and glasses in silver, ceramic and glass. Here the inspiration was a box full of silver spoons, knives and forks sent to Pampaloni from a monastery in Sicily. The nuns were hoping to melt down this "scrap" to help pay for a new silver reliquary. Gianfranco was so taken by the timeless design of these pieces dating from 1830, that he developed an entire collection around them.

Pampaloni's new shop is right off of Via Tornabuoni, in the center of town.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores


ADDRESS

 [Via Porta Rossa 99R, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/pampalonisilver/>

GALLERY



FLORENCE

+39.055.216.215



Paoli

<http://www.casatrattoria.com/ristorante-paoli/>



Old Fashioned Restaurant

Daily, Lunch & Dinner.



ABOUT

Ok, I know Paoli is one of those old fashioned places that is supposed to be touristy and over the hill. But you know, sometimes those old war horses can be pretty good. I made a point of revisiting this old favorite while working on this app and I have to say I had a delicious lunch.

First of all, I have to admit one thing. One of the things I love about Paoli has nothing at all to do with the food. This has got to be one of the coolest restaurants in Florence. Located on the ground floor of a sixteenth century palace, the restaurant is covered in neo-Renaissance frescoes. Oh-so-kitsch, but also absolutely lovely. Since this was a walk down memory lane I decided to play it safe and ordered a plate of crostini to begin with. Nicely toasted bread smothered with rich, tangy salty liver pate.

For my main course I went with the taglierini al Paoli. Straight out of the 1950's - when Paoli was at its high point, the dish was full of ham, peas and pools of cream. Topped with a mountain of freshly shaved truffles. I know we aren't supposed to like this kind of country club version of Italian food, but can I tell you it tasted fantastic?

ADDITIONAL INFORMATION

Restaurant, Open Monday, Open Sunday

ADDRESS

 [Via dei Tavolini 12r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Ristorante-Paoli-269835909720976/>

GALLERY




FLORENCE

+39.055.282.701 

Pegna

<https://pegna.it> 

High End Groceries

Daily, 10-7:30 

ABOUT

Back when I was working on my dissertation Pegna was the only place in town where I knew I could find things like oatmeal and peanut butter. Twenty years on it remains a bastion of all things imported. The super elegant 'super market' is located near the Duomo and prides itself on it's wide and complete offerings of things like mustards, sauces and dried goods from all over the world.

The heavily polished wooden shelves groan with things like spices, oils and vinegars. The wine section is huge and is the entire aisle devoted to chocolate. And if you must have cheddar cheese or oatmeal, rest assured they will deliver.

ADDITIONAL INFORMATION

Food Stores, Open Monday, Open Sunday

ADDRESS

 [Via dello Studio, 8, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Pegna/>

GALLERY




FLORENCE

+39.055.283.259 

Pepo

<http://www.pepo.it/en/> 

Great Vegetable Dishes

Daily, 12-2:30; 7-10:30. 

ABOUT

When my friend [Judy Witts](#) tells me to go some where, I do. She's been eating and cooking in Florence forever, and knows all the best places. Which is why I stopped by Pepo, right behind the San Lorenzo Central Market.

Much different from the rough and traditional restaurants in that area, like Mario and Sergio, Pepo is a more modern - yet still charmingly rustic- take on Florentine cuisine. While I like the old fashioned push and shove of the older restaurants, sometimes I'm ready for something just a bit calmer and more refined.

And while Pepo definitely has meat on the menu, I'm always happy to find a place that takes vegetables seriously too. During a recent lunch I had there, I went 100% vegetarian. The pumpkin soup was delicious - slightly spicy with a drizzle of yogurt and served with little cheesy croutons. And as far as I could tell, everyone else in the place went for the same second course as I did: Melanzane Parmigiana. Light, yet still packed with flavor and a nicely browned crust on top.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Via Rosina 4r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/osteriapepo/>

GALLERY





Perché No

<http://www.percheno.firenze.it/index.php?lang=en>

Classic

Wed-Mon, 11-8. In summer open daily



ABOUT

I didn't include the centrally located gelateria Perché No in the first edition of Eat Florence since it was never my favorite. But I've had so many comments about this fact, that I went back and tried it again for this edition.

While it's certainly not at the low level of the horrid gelateria that line the street leading to the Ponte Vecchio, it's still not on my hit list for Florence. But since I know many other people don't agree with me, I'll include it here. If you feel so inclined, stop by and then let me know what you think.

ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

ADDRESS

 [Via dei Tavolini 19r , Florence](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/GelateriaPercheNo/>

FLORENCE

+39.333.762.3338



Pork's



Cheap And Great Market Restaurant

Mon-Sat, Lunch only.



ABOUT

My friend [Judy](#) kept telling me about Pork's. But since it has such a - dare I say - silly name? I just sort of ignored her. I should know by now that I should never ignore anything Judy has to say about food in Florence.

Another reason Pork's stayed off my radar for so long was that I couldn't quite figure out what it was. A tavola calda? A stand in the market? Or a restaurant? Turns out it's all three. Located in one of the furthest corners of the Mercato Centrale Pork's is overseen by Mama Benita and her sons Luigi and Filippo, they serve Sicilian home cooking.

Judy recommends the Sicilian "French Toast" made with crumbled bread soaked in milk and seasoned with pecorino romano and wild herbs, fried and served warm. Of course they have pork, so don't miss their roast pork sandwiches. But the day I was there there was a huge pot of baby fave, stewed in their pods along with sliced artichokes. Remember, they are located in the market, and so close at 2pm, when the market does.

ADDITIONAL INFORMATION

Restaurant, Street Food / Snacks, Open Monday

ADDRESS

[Mercato Centrale, Florence](#)

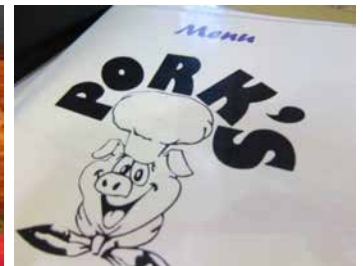
COST

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SOCIAL MEDIA

<https://www.facebook.com/porksfirenze/>

GALLERY



FLORENCE

+39.055.211.656



Procacci

<http://www.procacci1885.it/en/florence>



Truffle Sandwiches And Prosecco

Mon-Sat 10-9. Sun 11-8



ABOUT

Want to immediately feel like a classy Florentine shopping on the uber chic Via Tornabuoni? But don't really want to drop a few thousand euros at Bulgari? Just stop in Procacci, and you can pretend - at least for a half hour or so - that you are from one of the old families of Florence.

Procacci's wood paneled room has an old world feel. And luckily it will stay that way for a while since Antinori bought it but have decided not to touch an iota of it's original charm. Newspapers still hand on wooden racks, leather covered chairs huddle around marble topped cafe tables. And the main action still goes on in a hushed silence up at the bar. In a glass case are small plates of what you've come here for. Tiny soft rolls gently spread with things like truffle butter or butter and anchovies. A few of these, with a flute of sparkling prosecco, is the prefect pause in your otherwise hectic shopping or site seeing schedule.

ADDITIONAL INFORMATION

Wine, Street Food / Snacks, Open Monday, Open Sunday

ADDRESS

 [Via Tornabuoni 64r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/Procacci1885Firenze/>

GALLERY



FLORENCE

+39.055.280.981



Pugi

<https://www.fornopugi.it>



Best Focaccia In Florence

Mon-Sat 7:45am-8pm



ABOUT

If you only go to one place to have a piece of focaccia when you're in Florence, let it be Pugi. There is a reason that people take a number and wait patiently for the thick slabs of baked dough to come out of the oven all day long. Wait your turn, grab your slice, and know you've had the best.

ADDITIONAL INFORMATION

Bakery, Street Food / Snacks

ADDRESS

 [Piazza San Marco 9b, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/pugiforno/>

GALLERY



FLORENCE

+39.055.228.0721



Riccardo Barthel

Custom Made Kitchens

<http://www.riccardobarthel.it/en/>



Mon-Fri, 9-1 & 3-7



ABOUT

Even though you may not be shopping for a complete kitchen, you can certainly stop by here dream. This is one of the best kitchen stores in Florence, specializing in period feeling kitchens that look like they belong in a country house or villa. Huge cast iron stoves and cooktops, massive wooden tables, and colorful majolica tiles are on display throughout the store. I also love their collection of antique kitchen gadgets. They aren't for sale, but are fun to look at.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores, Open Monday


ADDRESS

 [Via dei Serragli, 234r, florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/riccardobarthel/>

 <https://twitter.com/riccardobarthel>

GALLERY



FLORENCE

+39.055.212.784



Robiglio



Pastry And Tea Room

Daily, 7:30-10



ABOUT

What's not to love about Robiglio? The original location on Via dei Servi, as well as the 'newer' shop on Via del Tosinghi, both make some of the best pastries in town. Old fashioned atmosphere coupled things like torta della nonna and cream filled brioche. My favorite late afternoon treat is to have a seat with an espresso and a chocolate biscotto - studded with chunks of chocolate and hazelnuts. They are very much open for lunch and you'll find locals digging in. Both locations have well hidden back rooms, that offer full menus.

ADDITIONAL INFORMATION

Coffee, Bakery, Restaurant, Outdoor Seating, Open Sunday,
Open Monday

ADDRESS

 [Via dei Servi, 112, Florence](#)

COST

\$\$\$

GALLERY



FLORENCE

+39.055.215.013



Robiglio2

Pastries And Tea Room



Daily, 8-midnight



ABOUT

What's not to love about Robiglio? The original location on Via dei Servi, as well as the 'newer' shop on Via del Tosinghi, both make some of the best pastries in town. Old fashioned atmosphere coupled things like torta della nonna and cream filled brioche. My favorite late afternoon treat is to have a seat with an espresso and a chocolate biscotto - studded with chunks of chocolate and hazelnuts. They are very much open for lunch and you'll find locals digging in. Both locations have well hidden back rooms, that offer full menus.

ADDITIONAL INFORMATION

Coffee, Bakery, Outdoor Seating, Open Monday, Open Sunday  [Via Tosinghi 11r, Florence](#)

ADDRESS

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Robiglio-Via-Tosinghi-111688172221868/>

GALLERY





Ruggero

<http://trattoriaruggero.placeweb.site/?opentab=1>

Old Fashioned Trattoria

Thurs-Mon, Lunch & Dinner



ABOUT

Ruggero is one of those places I had heard about for years, but somehow never made it to. So many people told me it was one of their favorite Florentine restaurants, but since it was located a tiny bit outside of the center, I'd just never made the effort.

But since Domenico had to visit the amazing kitchen supply store Barthel, on Via Maggio, I decided it was the perfect excuse to go that extra ten minute walk through the Porta Romana and out the via Senese.

Ruggero is a completely anonymous places that'd you'd drive right by unless you were looking for it. And I say drive, since the Via Senese is the road most people use to get out of town in the direction - yes you've guessed it - of Siena.

The two small and cozy rooms are hung with paintings, and both the setting and the owners are welcoming and inviting. The menu is 100% Tuscan, with excellent zuppe starting things out. Pappa al pomodoro and ribolita are always on the menu. The day I was there they were serving an incredible farinata con cavolo nero: a gruel like soup made from polenta flour and kale. Drizzled with a bit of intensely green olio nuovo, it was heaven.

Although they have excellent roast meats, we all went for the bollito misto, a mix of boiled meats, brought to the table in broth to keep them warm. Served with a big bowl of perfect salsa verde. They have a pretty good wine list, including lots of fairly priced Tuscans. But we went for the house wine, a red from Mercatale in val di Pesa. Served in a carafe, it was the perfect choice.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

[Via Senese 89r, Florence](#)

COST

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GALLERY



FLORENCE

+39.055.239.8580



S.forno

<http://www.ilsantobevitore.com/>



Bakery

Daily 7:30-7:30



ABOUT

Although S.Forno looks like the newest kid on the increasingly hipsterish Oltrarno neighborhood, it actually has a history that goes back a bit further. 100 years further to be exact.

One of the few remaining bakeries to bake their own bread on the premises in this neighborhood, when the owner (and head baker) was getting a bit tired after a lifetime firing up the ovens, a local restaurant group stepped in to help. Keeping as much the same as possible (recipes, oven) they restyled the space and have helped something old become something new and survive into the next generation while retaining its authenticity.

S.Forno is in fact the brainchild of the team behind the uber successful Santo Bevitore, and the sense of style is the same rustic chic. In addition to offering the breads of the old bakery they have extended the offerings to include delicious cheeses from Palagiaccio and a well curated selection of cured meats. You're welcome to shop here, or else order a panino.

On the sweet side of things there are traditional items like budino al riso and schiacciata all'uva, but expect to find brownies and muffins as well.

There are a handful of tables, so you can eat your panino here, or else take it to go and eat in the shade of the trees in nearby Piazza Santo Spirito.

ADDITIONAL INFORMATION

Bakery, Open Sunday, Open Monday, Street Food / Snacks

ADDRESS

 [Via Santa Monaca 3r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/sfornofirenze/>

GALLERY







ABOUT

There are some words that, in the course of my professional career, I've learned directly in Italian. When I was writing mostly about design and architecture words like grondaia, altana and davanzali (gutter, balcony and windowsill) often came easier in Italian than they did in English. Similarly there are certain phrases having to do with food that spring to mind first in Italian, then in English. Yes, I've become one of those annoying ex-pats who pepper their English conversations with words like carciofi and lievito naturale rather than just bending my brain to say artichoke and yeast.

Sorry

But there are certain Italian phrases that I would never, ever think of using in English. Phrases that for me are so weighted in my Italian mentality that they just don't occur to me to even think of them if I am speaking or writing in English. For instance colpo di freddo, or 'hit of cold' that is the bane of every Italian's (including my own daughter's) existence. It's what happens when you get hit by a cold draft. Evidently you run the risk of dying. It's an Italian thing.

I was thinking about all this the other day when an Italian friend used the phrase 'buon rapporto qualita' prezzo' . Good value for money. Now I know there are probably some people who use this phrase in English to refer to restaurants. But it's just not ever a phrase I would think of using. Good value for your money, when used in English with reference to a dining experience makes me think of an all you can eat buffet at Red Lobster .

In other words, the phrase, in English, in my mind, has more to do with quantity than quality. In my Italian friends' minds I somehow think that quality is just as, or more important than quantity.

Anyway, all this complicated story to say that I've been thinking about all these issues - quality, quantity and price - and what my views were when it came to reviewing a restaurant. And I have to admit that I don't use the phrase , in either language really, when describing a restaurant. In fact, although I know full well that some restaurants are expensive and others less so, it's not ever the first thing I think of. Because for me there is another element that has a complicated relationship with both price and value and quantity and quality that is usually the defining element of whether I fall in love with a place or not.

For instance, I went to a Michelin starred restaurant recently in Torino. The 90 Euro, 6 course tasting menu can probably be defined as extremely good rapporto quality prezzo. But....I did not fall in love with the place, despite the Ginori china and fresh flowers and - I have to admit - the huge quantity of good food for that price.

It made me realize that the transformative experiences for me, in restaurants, these days have as much to do with culture and people and an undefinable element that makes me feel like I'm part of something bigger than just sitting down for a meal. Yes, there is certainly food involved. And it has to be good food. But there is also so much going on that has to do with people, places and things that add to my element of not only contentment and satisfaction, but also a kind of complete bliss that makes me feel that all is right with the world.

I did not have this kind of moment at the Michelin starred restaurant. Not by a long shot.

I did, however, have it at a quite ordinary, working class restaurant on the outskirts of Florence a few weeks ago.

Sabatino is a place I'd been wanting to go for a long time. But since it's located just outside the gate of San Frediano - and so at least a 20 minute walk from where ever I usually was - I had never made it there. Also? Whenever I phoned, they never really wanted to take a reservation, something which always makes me kind of uneasy.

One of the reasons I'd always wanted to go there is because it is my friend Judy's husband's favorite place. Andrea grew up in the neighborhood and it was just 'where he went.' Which sounded like the kind of local place I usually love. And while he never talked about the food, it was the 'idea' of the place that stuck in my mind.

A few weeks ago I finally made my way there. Since they open early for lunch, at noon, I figured I would get there as close to 12 as possible to assure myself getting a table. It was a completely glorious day in Florence. Bright blue skies and a crisp, cold wind as I walked over the Ponte Santa Trinita and down Borgo San Frediano. Once I was through the massive medieval Gate of San Frediano, and onto the Via Pisana I had a hard time finding the place. Tucked into the corner where two nondescript buildings came together at righ

ADDITIONAL INFORMATION

Restaurant, Open Monday


COST

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ADDRESS

 [Via Pisana 2r, Florence](#)

SOCIAL MEDIA

 <https://www.facebook.com/Trattoria-Sabatino-581597405185183/>

GALLERY



FLORENCE

+39.055.211.264



Santo Bevitore

<http://ilsantobevitore.com>



Casual Yet Cool Trattoria

Daily, lunch & dinner



ABOUT

Il Santo Bevitore opened in the Santo Spirito neighborhood a few years ago to almost immediate success. Much has to do with the atmosphere, which is very laid back and casual. The large main room is filled with big wooden tables and the high arched ceilings make it always seem roomy and comfortable.

What keeps the crowds coming is the great and simple well prepared food and good wine, at very reasonable prices. The main room is dominated by a large counter where cheeses, salames and other cured meats are on display. At lunch time the menu is simple, with mostly platters of hams or cheeses, and a choice of interesting salads. Dinner gets more interesting with some traditional first courses like pappa al pomodoro side by side with more creative inventions like 'nduja stuffed ravioli. Great wine list, very reasonably priced.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Via Santo Spirito 64-66r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/ilsantobevitore.firenze/>

GALLERY



ABOUT

I love to spend time in Florence. Partly because, well, Florence, right? But I've also usually working, as usual. Although I go regularly to Florence, and even used to live there, I recently spent a big chunk of time there updating this app.

And an updating it needed. When I first wrote Eat Florence the restaurant scene in that city was very easy to document because almost nothing ever changed. The same trattorie, ristorante and tripe carts had been serving the same food forever. Some were good, some weren't and it was a more or less simple equation to share this information with you via my app and blog.

But like much of the rest of Italy over the last few years innovation has finally arrived in Firenze. There have been so many new and exciting openings that a major update was in order. And of course, by major update, for me, that meant major amounts of eating.

Near the end of one of my recent visits I had spent five solid days eating my way through as many of the new places as I could. This often meant stops at at least two places a day for lunch, followed by visits to gelato and coffee shops, and then cocktails and dinner. As you can imagine by the end of day five I was a bit burnt out. And thought "Ok, enough. I'm just going to see a movie tonight, and then head straight to bed." No dinner. No way.

Of course, after the movie, I was hungry because, you know, me.

Which is when I remembered that I had one more new place to check out on my list and it was just around the corner from the cinema: The Savini Truffle Experience.

This place had opened a few months earlier and I had never really understood exactly what it was. First of all the name: Savini Truffle Experience? Say what? Also, it was in the Hotel Porta Rossa, but despite passing by often I had never seen it. And when I looked online, it was almost as confusing.

But I perservered, and am glad I did.

I headed into the Porta Rossa Hotel, through it's old world lobby, until I finally saw a discreet sign leading me tot the dining area. It was an elegant oasis of calm, with leather banquets, checkerboard marble floors, low lighting and soft music. Nice.

Although I was hungry, I wasn't hungry-hungry. And so was hoping to 'experience' the 'truffle restaurant' without completely over-indulging. Eggs with truffles? Perfect.

As I sipped my glass of champagne (because truffles) I enjoyed just being in the space. There was only one other couple, but that may have been because it was a Sunday evening in January.

My egg and truffle was perfect. Just what I wanted: a softly fried egg smothered abundantly with truffles. A basket full of excellent home made bread was much appreciated.

If I had been hungrier, I could have ordered the tagliolini with truffles, which the another couple had ordered and which looked (and smelled) divine. But my little, elegant, truffle meal did me just fine. Especially since the waiter dropped off a chocolate truffle truffle with my check.

The menu is not huge, but there is quite enough to satisfy anyone looking for truffles. The important thing to note about this

restaurant is not that it will offer cutting edge innovative cooking, nor rustic hearty Tuscan fare. It's all about the truffles and the dishes they serve are the perfect way to enjoy them. (Although if you don't like truffles, you can certainly order them without). I always hesitate to send people to a specific place for truffles, but since Savini is a family that is well respected and has been in the truffle business for generations, you can be sure you are getting what you pay for. If they are in season you can have a choice of either black or white truffles, and the prices are clearly stated.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

COST

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ADDRESS

 [Via Porta Rossa, 19 Florence](#)

SOCIAL MEDIA

 <https://www.facebook.com/savini.tartufi/>

 <https://twitter.com/SaviniTartufi>

GALLERY



FLORENCE

+39.055.247.9713



Sbigoli

<http://www.sbigoliterrecotte.it/>



Hand Made Majolica

Mon-Sat: 9-1; 3-7:30



ABOUT

One of the first things I do every time I come to Florence is head to Sbigoli. Not really to buy anything (I don't really need any more ceramics in my life) but just to make sure it's still there.

Sbigoli ceramics is a Florentine tradition, one of the few true artisan shops that are still crafting their wares in the back and selling them in the front showroom.. Few artisans can still afford to compete with shoddy imports from Asia, so I'm always thrilled to see that somehow Sbigoli keeps going.

I guess I shouldn't be so surprised. Their plates, platter, cups and saucers are on a par with any from Deruta, Vietri or Impruneta. Decorated with a light touch, the flower patterns are some of my favorites.

ADDITIONAL INFORMATION

Kitchen And Table Top Stores, Open Monday


ADDRESS

 [Via S. Egidio 4r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/sbigoli.terrecotte/>

GALLERY



ABOUT

UPDATE OCTOBER 2015: As of this writing the past chef, Entiana Osmenzeza, has left this restaurant and opened her new place, Gurdulu, which I love. I haven't had the chance to go back yet, but have heard so-so things. The view remains unchanged, but the food is in question.

I've written about my penchant for food with a view. I don't think I'm alone in thinking that food tastes even better when the setting involves Baroque piazzas, Renaissance palaces or Romanesque domes.

A few weeks ago I got a chance to eat at one of the most spectacular locations in Florence. The restaurant, Se.sto, is perched atop the Westin Excelsior, in Piazza Ognissanti. Built on the roof, the restaurant's floor-to-ceiling windows take in a complete 360 degree view of the city. Brunelleschi's dome, the Bargello and Giotto's bell tower are set against the hills of the Tuscan countryside rising in the distance.

As breathtaking as all that was (even on the somewhat grey and stormy day Sophie and I visited) what came to us on our plates was just as gorgeous.

Because while we were happy to ogle the view, what really sets Se.sto apart is the presence of one of Italy's most talented chefs: Entiana Osmenzeza. Entiana has been executive chef at Se.Sto since its opening in 2012, but her cooking has recently undergone a change after a two month experience at Noma. Always interested in vegetables, her menu now incorporates techniques picked up while working in the worlds most famous restaurant. Pickling, smoking, marinating and the use of things ingredients like resin and flowers animate her menu.

Even though the day was grey, the brilliance of the dishes almost blinded us. Brightly colored flowers and herbs made the meal almost like a walk through a garden on a spring day.

We started out with Entiana's version of panzanella, which was like a marriage of the classic bread salad paired with the most intense gazpacho you've ever had. The bread, was perfectly crispy, yet sturdy at the same time. A tangle of translucent cucumber ribbons were woven with petals and mint leaves, which was not just an artistic flourish, but provided crunch and freshness.

My favorite dish was the cooked and raw asparagus with raw squid. The squid, cut into tiny squares, was dressed with lemon and ginger, while the asparagus was magically assembled as both a pure (cooked) and spears (raw).

The most dramatic dish was the mosaic of vegetables nestled in a pool of purred beets with one perfect, barely cooked prawn. The hand made pici were the most surprising course. Tossed with a sauce of bright green spring fave, the entire dish was perfumed with the sweet scent of vanilla.

The main course was fish. A fillet of turbot, perfectly cooked and served atop a bed of smoked asparagus. The fish's liver, barely cooked, was meltingly laid on top, and pooled into a rich but delicate sauce.

We couldn't resist dessert, which was as delicious as it was inventive. Sweet apples were caramelized, served with a flower-topped, crispy cookie which was balanced on apple sorbet. And olive oil ice cream was served with a melange of candied eggplant, pears cooked in cider and red wine braised eggplant.

Although we thought we couldn't eat one more bite, we managed to completely finish the plate of exquisite petits fours, which included passion fruit gelee', raspberry macaroons and some ethereal mint concoction that melted into nothing but pure mintyness the minute it touched our tongues.

We lingered over our coffee, probably longer than was necessary. With these views, could you blame us?

Located: Top floor of the Westin Excelsior Florence

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

COST

\$\$\$

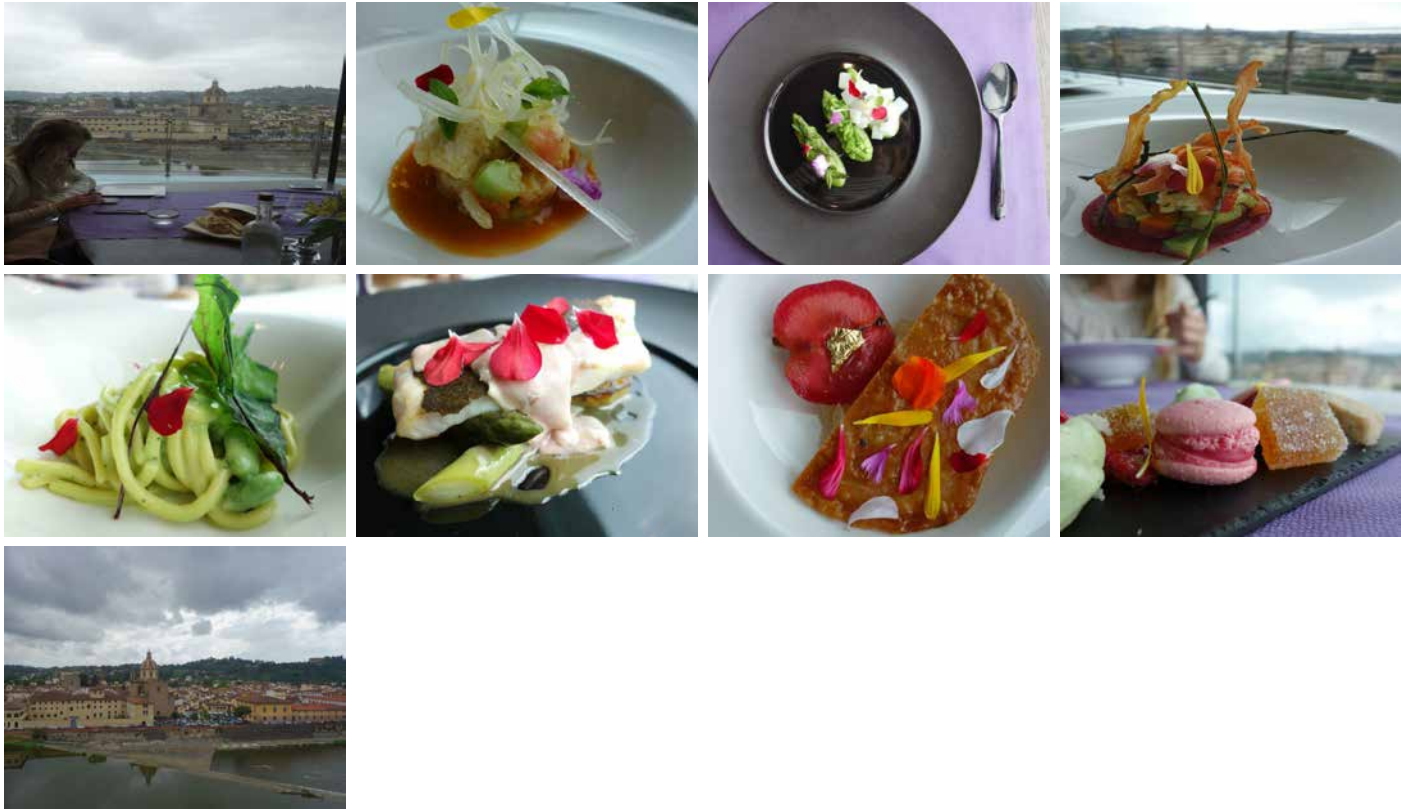
ADDRESS

 [Piazza Ognissanti 3, Florence](#)

SOCIAL MEDIA

 <https://www.facebook.com/westinexcelsiorflorence>

GALLERY



Semel

Best Panini In Florence

Mon-Sat, 11:30-3.

ABOUT

I think I passed right by Semel three times without seeing it. And I was actively looking for it. Barely bigger than a closet, this tiny store front serves some of the best panini in town, and maybe in Italy. Yes, there are other gourmet panini places in Florence, like 'Ino and Il Cernacchino. And at the other end of the spectrum my beloved tripe carts.

But Semel is a completely different experience. Open for only a few short hours a day -11 to 3pm- the store owner Marco Paparozzi elegantly crafts six different types of sandwiches on any given day. Semel is the word for a typical type of Florentine roll, soft but slightly crunchy. These are sliced and filled with things like stews made from things like donkey, pheasant, beef or deer. The day I was there I had roast duck served with candied orange. Although I was tempted by the Herring with Pecorino. Guess I have to go back.

ADDITIONAL INFORMATION

Street Food / Snacks, Open Monday

ADDRESS

📍 [Piazza Ghiberti. 44r, Florence](#)

COST

\$\$\$

GALLERY



FLORENCE

+39.334.778.2350



Sergio Pollini



Tripe Stand Near San Ambrogio

Tue-Sat 9:30-8, Mon 9:30-3



ABOUT

One of the oldest tripe stands in Florence, and one of my favorites. Just down the street from the San Ambrogio Market. They open early, so I usually stop by here on my way to the market, for a lampredotto breakfast. If you can't stomach stomach? they also have stewed cheek.

ADDITIONAL INFORMATION

Street Food / Snacks, Open Monday

ADDRESS

 [Via de' Macci, Florence](#)

COST

\$\$\$


GALLERY



Sostanza



Classic Florentine Trattoria

Mon-Sat, Lunch and Dinner 

ABOUT

In Italy you get used to stopping by a favorite restaurant or bar, only to find the owners have either sold it, or - even worse - redecorated. And by redecorated I mean stripped the warm, cozy trattoria you knew and loved into their ideal version of what a successful restaurant should look like. Yes, I'm talking shiny marble, 'designer' lighting and oddly shaped plates that they think will lend glitter to their menu.

Which is why I'm always so glad to revisit places that don't change. That revel in their patina of history, embracing every cracked tile and rickety chair while still turning out incredible dishes in pocket sized, ancient kitchens.

Sostanza is - thank god - one of the latter. While working on Eat Florence a couple of weeks ago, I made a point of stopping by. And am very happy to report that not one single solitary thing has changed since I first started going here over twenty years ago. In fact, I don't think much has changed since they first opened in 1869. Same white tiles that give it a feel of a butcher shop.

Same framed photographs and paintings scattered across the walls. Simple glasses and plates set atop blinding white tablecloths.

But of course, what matters most, is that the food hasn't changed either. Although the hand written menu is 'al giorno' the basics stay the same: pasta or tortellini, with sauce or in broth. And of course, the bistecca alla Fiorentina, which is what most people come for.

But my visit was a 'ladies lunch' (I was with friends Jane and Maira) and none of us could quite imagine ordering up a side of beef. So we went in a different - but still very traditional - direction.

I started off with tortellini al brodo. That might sound kind of boring, but you've got to understand that this is one of the very few restaurants in town that still serve boiled gallina (hen - more on that later) so the resulting broth is super rich. Chicken soup of the gods. With fat, plump meat-filled tortellini swimming around.

Jane decided on pasta al sugo, which was simply one of the best and homiest pastas I've tasted in a long time. Penne tossed in an intensely meaty ragu.

At my suggestion Jane and Maira both ordered the 1/4 gallina bollita. A 1/4 hen, boiled. When it came to the table, I think they were both a bit dismayed. Remember, Sostanza is not about the presentation. It's all about the food. But these pieces looked so unadorned and naked, we thought they were going to go walking off the table. But one taste of the expertly - yet simply- boiled hen, dabbed with liberal doses of salsa verde, convinced them both. This was not industrial chicken, but a hen that had lived a full life. The chicken taste was strong, and flesh firm but moist. Minimal and just right.

I, on the other hand, went for baroque. That is the only way I can describe Sostanza's signature dish, petti di pollo al burro (butter chicken). I can't even imagine how they came up with this recipe. Take a pair of plump chicken breasts, lightly grill them over burning coals. Take the breast off the coals and while still hot dip in flour, then egg and set in a small pan filled with entire stick of melted butter to finish cooking over a bed of embers. Bring to table sizzling hot, butter browned and bubbly.

How do I know how it is made? You actually have to pass through the kitchen to get to the bathroom, so I stopped and had a look. A range and cooktop and a wood burning grill. That's it. There's not really even counter space (unless you count the tiny marble ledge, perched above the only electrical outlet, where the egg and flour are ready for dipping). Simplicity and perfection. The cook had every move down pat, from slinging and salting the sides of beef, to dishing out the pasta, to keeping the fire going. Now, looking at these photos, I am actually regretting that one of us didn't order the bistecca. One of many

reasons to come back soon, I guess.

ADDITIONAL INFORMATION

Restaurant, Open Monday

COST

\$\$\$

ADDRESS

 [Via del Porcellana, 25, Florence](#)

GALLERY





Taxis



Taking A Taxi In Florence



ABOUT

The center of Florence isn't that big, so getting around on foot will get you most places you need to be. But if you're lugging bags (or have just eaten too much) you might feel like hopping in a taxi.

As in all Italian cities, flagging a taxi is a no-no. You can either go to a taxi stand, which are located in most of the main squares, or else phone one of the many services. Here are the main numbers:

- +39.055.4390
- +39.055.4499
- +39.055.4798
- +39.055.4242

There are two companies which run radio taxis in Florence, and their fares vary a bit. All should have a sign in the back seat with fares displayed. Here are the standard rates:

- Starting rate: €3,20
- Starting rate for night (10pm-6am) : €6,40
- Starting rate for Sunday and holidays: €5,10
- Baggage supplement: €1,00 per item
- Florence Vespucci Airport to City Center: fixed rate of €20,00 plus baggage

In addition the fare is clocked on the meter at a time/distance rate. Rates in the center are ,88 per KM and 23,20 per hour. The meter ticks off ,10 every 113 meters or every 15,5 seconds. (the rates change slightly for trips out of town)

If you are a woman and have to take a taxi alone at night, you have the right to receive a 10% discount if you travel between 9pm and 2am.

ADDITIONAL INFORMATION

ADDRESS

 [Florence](#)

COST

\$\$\$

Trattoria Da Burde

<http://www.vinodaburde.com/trattoria-da-burde-firenze/> 

Traditional Trattoria In Suburbs

Mon-Sat Lunch; Friday lunch and dinner. Closed Sunday. 

ABOUT

Da Burde couldn't be more old school if it tried.

I first visited Da Burde about 15 years ago. I was working on a photo shoot in Florence, for a magazine article. It was back in the hey day of magazine life. Where they actually paid the writer to wander around a city with not only a photographer, but also an assistant and stylist. And a car and driver.

When it came time for lunch I had my short list of where I thought we should go, but the driver insisted: he knew a place that was outside of the center. And since we had the car...why not?

So we headed out the Via Pistoiese. Leaving ancient Florence behind, we drove past all those ugly apartment buildings that you manage to avoid in a normal trip to Florence. But there were also the odd villetta: small two story turn of the century buildings that spoke of another time when this road, leading to Pistoia, was practically in the countryside. And the places along the road were actually prime pieces of property.

Da Burde, right on the main road, is one of those classic, timeless trattoria that seemingly hasn't changed since the day it was opened. The original restaurant dates from 1907, and was, at first, a small store. The restaurant eventually moved to the current location in 1927 and the same family still owns and runs it.

While all appears to have been stopped in time, the Gori family - and especially Andrea Gori - have upped the ante quite a bit from the original humble origins. But not in any fancy, flashy way. Instead the restaurant has one of the best and interesting wine lists in town and has very close ties to the Slowfood movement.

On a recent sunny day Domenico and I headed out for lunch. And no. We did not have a car and driver. (The life of a blogger isn't quite that of a c. 1995 magazine writer). Instead we happily took the number 35 bus from Santa Maria Novella which dropped us at the front door after an easy 15 minute ride.

The front of Da Burde is still a store and bar, and sells everything from pecorino and prosciutto to cigarettes and coffee. We headed to the back room, where the real eating goes on.

This is the place to indulge in hearty Tuscan dishes. I had an amazingly green bowl full of farinata di cavolo nero, a dish that is usually hard to find in restaurants. It's a kind of cross between a bowl of soup and a plate of polenta, with the green coming from an massive quantity of Tuscan kale. A drizzle of bright green olive oil was poured at the table.

Domenico instead went for the ribollita, made how it should be: thick enough to eat with a fork.

Although you should definitely have a look at the wine list, if you are feeling like you just can't decide, the wines by the glass are always great. We had two glasses of Le Macchiole, a Bolgheri Rosso, which the waiter kindly left on the table just in case.

For our main course Domenico couldn't resist the bollito. And I'm happy he ordered it because it was the cutest serving method ever. He got his own little brass handled aluminum pot full of broth, bones, meat and vegetables. Slices of tongue, veal, turkey and knuckle were served with the appropriate condiments: pickled onions, home made mayo, and salsa verde.

I had another Tuscan classic: La Francesina. It's similar to the Roman Piciapo', in that it's made with leftover beef. But here the onions are the protagonist. And in fact my thickly sliced beef came to the table smothered in sweet, stewed onions.

Dessert was a home made pear and hazelnut tart. I tried to ask the girls in the kitchen for the recipe. But the owner came by and nipped that in the bud real fast.

After lingering over our coffees, it was time to head back to town. As we were paying, at the counter in the front, we asked if they also sold bus tickets."Yes, we do" said the owner, "But not to you." and handed us two bus tickets, on the house. How cool is that? When is the last time your restaurant paid for your transport?

ADDITIONAL INFORMATION

Restaurant, Open Monday

COST

\$\$\$

ADDRESS

 [Via Pistoiese 154, Florence](#)

SOCIAL MEDIA

 <https://www.facebook.com/Da.Burde/>

 <https://twitter.com/burde>

GALLERY



FLORENCE

+39.055.218.623



Trattoria I Due G

<http://www.trattoriai2g.com>



Old Fashioned Restaurant

Mon-Sat, Lunch and Dinner. Closed Sunday.



ABOUT

No Florentine ever recommended that I go to Trattoria Due G. Even when I said I was working on a guide to where to eat in Florence, this trattoria would never be mentioned. Yet, once I told my Florentine friends I was going to Trattoria G for lunch, every single one of them said 'Oh, you'll love it. It's one of the best trattorias in Florence and my favorite.

It's not like they were trying to hide something from me. I think that Trattoria Due G. is so much a part of the Florentine landscape that most locals just take it for granted. And actually, I'm sort of glad it's not on the hit list. The day I went my friend Nancy and I were the only two tourists in the place. Huge bowls of both pappa al pomodoro and ribolita greeted us in the entry. Most locals were tucking into huge bistecche fiorentine, which smelled and looked heavenly. Nancy ordered a plate of lemony veal meatballs that I am still dreaming about, while I dug into my favorite pappa al pomodoro. A home made apple cake, just like nonna used to make, finished the meal.

ADDITIONAL INFORMATION

Restaurant, Open Monday


ADDRESS

 [Via B. Cennini 6r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/trattoriaidueg/>

GALLERY



FLORENCE

+39.055.679.366



Tre Soldi

Refined Florentine Restaurant

<http://www.anticatrattoriatresoldi.it>



Daily Lunch and Dinner. Sat dinner only



ABOUT

Tre Soldi has been serving excellent food for the last sixty years. Located out of the center, near the Campo de Marte train station, this is where Florentines in the know go. The atmosphere is definitely on the refined side, and the day we went we sat next to two elegantly dressed Florentine dowagers who had been going here for Sunday lunch for as long as they could remember. It's that kind of place.

Enormous attention to detail and to ingredients, many of which are from Slowfood Presidi. The pasta is home made and it's hard to decide between the many offerings of ravioli. I had incredibly light Mugellani di patata - eggy ravioli stuffed with potatoes. Just as good were the Ravioli di castagne e ricotta - ravioli stuffed with chestnuts and ricotta.

The second courses include many different spins on Chianina beef. The tartare was pure and hand cut. My favorite though, was the Tagliata Tre Soldi: A almost rare fillet, sliced thin, and topped with chopped herbs and lard.

After all this meat the sorbets - pear ginger and lemon sage - were the perfect ending.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Via Gabriele D'Annunzio 4r/a, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/AnticaTrattoriaTreSoldi/>

GALLERY



FLORENCE

+39.335.285.245



Trippaio Mario Albergucci



Tripe Stand Near Porta Romana

Mon-Sat, 9-3pm



ABOUT

This famous tripe stand is located just outside the Porta Romana. Why is it famous? For the quality of the tripe - and other boiled meats - of course. But also for the cranky owner. If you can get him to smile, let me know.

Besides various versions of tripe (including lampredotto, trippa bianca, lampredotto sbucciato) they also have such hard to find delicacies as Nervetti di Zampa (hoof nerves) Guancia di Vitellone (Calf Cheek) Lingua di Vitellone (Calf Tongue) and Poppa (veal breast). Take your pick.

You can have any and all of these served up in a sandwich, or as a portion on a plate. But the lampredotto panini are the main attraction, and you can order them with any of the following condiments: leeks, artichokes, beans, potatoes, olives, stewed onions.

And if you can't decide, Mario is happy (well, he's never really happy) to serve you up a hearty portion of bollito misto - a bit of everything.

ADDITIONAL INFORMATION

Street Food / Snacks, Open Monday

ADDRESS

 [Piazzale Porta Romana, Florence](#)

COST

\$\$\$

GALLERY



FLORENCE

+39.055.215.969



Tripperia Il Magazzino



Tripe And More

Daily, lunch & dinner.



ABOUT

A few years ago Luca Cai upgraded from tripe seller to a restaurant owner. But one with his roots firmly dug into the cucina povera of Florence. His cozy Il Magazzino is located in one of the prettiest piazzas in Florence, Piazza della Passera (right near [Quattro Leone](#), [Cafe del Artigiano](#) and [5 Cinque](#)). In keeping with the tripe theme you'll find that offal cut brought up a notch in meatballs made of lampredotto and lampredotto-filled ravioli. But you'll also find one of the best pappa al pomodoro as well as plenty of other pastas and second courses. The house wine, a Sangiovese, is 100% Tuscan and very good. A small terrace on the piazza has a few table for dining outside during the summer.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

[Piazza della Passera 3, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/Osteria-Tripperia-Il-magazzino-88415125746/>

GALLERY



ABOUT

One of the great things about living in an city in Italy is that it's usually very easy to get out of them. The sprawling, endless suburbs you get in the States don't really exist here. One minute you are in a city then the next – wham – there are sheep-filled fields.

Last week while we were in Florence, [Domenico](#) and I decided to do what most Florentines do for Sunday lunch, and head to the hills. While we could have taken a bus to a small village like Fiesole, we got the chance to go a bit further afield since my friend [Judy](#) and her husband Andrea decided to pick us up in their car for a day in the country.

We drove out the Porta Romana and immediately started climbing. Our first stop was just five minutes out: Piazzale Michelangelo. Which is a pretty perfect place to get a sense of how Florence is completely surrounded by green hills. It was so clear – and so cold – that we could even see snow to the north.

But we weren't headed that far. Our destination was Montebeni, just past Settignano. But even though we travelled just 9 kilometers, the change from stone-paved streets to olive tree-filled fields was so quick, and so drastic, that it felt like a mini vacation. Which, I guess, is the main point of a Sunday lunch in the country.

The other main point? To eat. And the minute we walked through the doors of Tullio we were greeted by a literal wall of meat: A heaping pile of bistecca fiorentina. "They take them out of the fridge the night before," explained Judy, "So that they come to room temperature before being grilled".

So, while there was never any doubt about what our main course would be, we had trouble deciding what to have first. Andrea and Domenico shared a heaping platter of pici with sausage. I, instead, couldn't wait to try Tortelli di patate, a speciality of the area. I'd never had the potato-stuffed ravioli before, since they rarely show up on menus in town. The fat dumplings are stuffed with potatoes, and topped with a meat ragu, a bit of which also makes its way into the filling, to slightly stain it pink. They were incredible.

Judy instead ordered a plate of pecorino fritto, thick slices of breaded and fried pecorino cheese, cooked until gooey in the middle and served on top of rounds of fried pears. Which is brilliant, right?

We also got a quick lesson in Tuscany dialect. Did you know that Soffocone means blowjob? Which also happens to be the name of a very good local wine. I'm not quite sure I remember the why of the whole story, but the label refers to it in a pretty graphic way. Their wine was excellent, by the way. (Thanks Judy!)

Steak is the real reason everyone comes here. And they make a real show of it. Not only do you pass the wall-o-meat on your way to the dining room, they bring you a tray full raw steaks to choose from. Then, when yours is ready, it is wheeled to your table, and cut into thick slices before your eyes. There is never any talk about how you would like it cooked. It's always served extremely rare. And is extremely good. Like mind-blowingly good. I'm not a huge meat eater, but we were all fighting over the

bone at the end. (Andrea won)

As if that wasn't enough, we also ordered one portion of Frittura dell'Aia. Aia is courtyard in Italian, and this refers to the small animals that farms raise in sheltered spaces. So this was a fry up of chicken and rabbit, with a few lamb chops thrown in for good measure, as well as a tangle of deep fried onions, eggplant, artichokes and potatoes.

One slice of very good apple cake to split and four cups of very strong espresso before we headed back over the hills to Florence.

ADDITIONAL INFORMATION

Restaurant, Day Trips, Open Sunday

ADDRESS

 [Via Ontignano 48, Fiesole](#)

COST

\$\$\$

GALLERY





Vecchia Bettola

Traditional Trattoria

Tues-Sat, Lunch and Dinner



ABOUT

La Vecchia Bettola is that old fashioned kind of Florentine restaurant you're hoping to find. Cozy, cramped, full of good food and good cheer. But unlike the more well known places around the San Lorenzo neighborhood, La Vecchia Bettola is also still a place that Florentines regularly go to. I'm not saying there won't be tourists. There are tourists everywhere in Florence. But at least here you're just as likely to be seated next to someone who's Florentine accent is so strong you can't understand him, as someone who only speaks Finnish.

Be prepared to squeeze your way onto one of the wooden benches at one of several communal tables. The menu is printed on butcher's paper and changes daily. The antipasti include classic trattoria fare like burro e acciughe (butter and anchovies served with bread) and marinated mushrooms (my personal favorite). But there will also be seasonal treats like fresh fava beans served with a chunk of pecorino cheese in the spring.

The primi are usually varied and offer everything from risotto to lasagna. But rest assured, there is also excellent pappa al pomodoro. Meat is a huge deal here, and you'll see many Florentines going straight to that side of the menu. Classics like Trippa, Arista and bistecca alla Fiorentina. The home made desserts are rustic and delicious.

Despite its rustic appearance and cramped quarters La Vecchia Bettola is not cheap. With antipasti starting at 10 Euros and secondi at 14, it's more restaurant prices than you'd expect from the setting. But the food, which is excellent, is well worth it.

ADDITIONAL INFORMATION

Restaurant

ADDRESS

[Viale Vasco Pratolini 3, Florence](#)

COST

\$\$\$

GALLERY




FLORENCE

Vestri

Chocolate In Every Form

+39.055.234.0374 

<http://www.vestri.it/> 

Mon-Sat, 10:30-7:30 

ABOUT

Chocolate heaven, wrapped in blue paper. That's what Vestri is. The Vestri family started making chocolate in Arezzo and now have their Florentine outpost in Borgo degli Albizi. Their small shop is stuffed to the gills with hand made chocolates. Pralines, bars, packs of hot chocolate and my favorite: their house brand of chocolate spread (like nutella, but a hundred times better). Sold in a gift box with it's own little spoon, they obviously know how we all like to gobble this stuff up.

They also happen to be one of the best gelaterie in town, with about a half dozen flavors at any one time. The tubs are sunk beneath the counter, so just look at the black board to choose your flavors. Do I even have to suggest chocolate? But the nut and cream are just as delicious, as are the seasonal fruit flavors like strawberry. If you're there near Easter, it's egg heaven. And in the winter if gelato seems too chilly a treat, don't worry. Their hot chocolate will warm you up.

ADDITIONAL INFORMATION

Chocolates, Gelato

ADDRESS

 [Borgo degli Albizi, 11r, Florence](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/vestrioccolatofirenze/>

GALLERY





ABOUT

A recent trip to Florence was twofold. On the one hand I was there to visit all the new and exciting places that had opened over the last year or so. But want to know what really excites me more than anything? The old places that have been there forever. While I can't justify yet another meal at [Sostanza](#) or [Fagioli](#), there are still, thankfully, dozens of [old places](#) that I have never been to. I'm not sure why, but Florence, much better than Rome and especially Venice, has been very good at leaving well enough alone. There are plenty of small, [hole in the wall](#), places that have been serving delicious, hearty Florentine fare for decades. And I meant to visit as many as my stomach would allow.

My first stop was at Vini e Vecchi Sapori. It's VERY well known. At least by others. I was always getting asked about it on Chowhound, and almost everyone I know, visiting Florence, told me it was one of their favorite restaurants. I'd never been there for a few reasons.

First of all: the location. It's located right off of Piazza Signoria which has become, over the years, the most touristy spot not only in Florence, but in all of Italy. Also? Every time I looked in the glassed in front door the place seemed incredibly crowded and cramped, with people constantly going in and out trying to snag one of the small wooden tables.

But this time I planned ahead. I actually made a reservation for lunch, at 12:30, right when they opened. And so was one of the first to arrive on a wet and rainy winter day.

First of all the service: the family that is running the show couldn't be nicer. Even though I was alone, and could have been stuck in an out of the way table, they let me choose any table I wanted. As I settled in the place filled up pretty quickly. Yes, mostly with tourists (this is Florence, after all) but also with a fair share of Florentines.

The hand written menu changes daily, and faces the whole tourist thing right away with a big notice: No Pizza, No Cappuccino, No Ice, No Take Away. And even though they were offering a Insalata Caprese in the middle of winter, I'm going to give them a pass since this year winter tomatoes from Sicily have been awfully good. I, of course, was tempted by the raw artichoke salad. But given the nasty weather I jumped right into a big bowl of steaming Ribollita. It was made just how I like it, full of vegetables like carrots and cavolo nero, and with enough bread and beans to fill me up. Although it came to the table with a drizzle of fruity olive oil, more was left on the table to that I could top it up.

The tables around me mostly ordered the pastas of the day: Papardelle a sugo d'Anatra (Duck Ragu) which looked, and smelled, divine.

They are known for their excellent grilled meats, and many were ordering the Bistecca alla Fiorentina, Lombata di Vitello and was looked like a delicious tagliata served on a bed of arugula. I was very tempted by the Pollo Fritto e Carciofi, a fried mix of chicken and artichokes. But I can never resist chicken livers when I see them on the menu, and so my second was Fegatini di Pollo e Fagioli. A big plate full of tender, silky white beans mixed with chopped chicken livers. The entire thing had been sautéed together in a pan till slightly browned in spots, with a big bunch of fragrant sage.

By the time I left it was completely packed. With people waiting patiently outside in the rain. So if you do go, and you should, make sure you reserve.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

[Via dei Magazzini 3, Florence](#)

COST

\$\$\$

GALLERY




 FLORENCE

+30.055.264.8120 

Vivi



Imported Goodies

Daily, 9am-8pm 

ABOUT

Vivi Market is a relatively new arrival in Florence and most expats stop here at least once a month. Just pick your nationality and you can find enough staples to get you through a Thai, Chinese, Mexican, Indian or even American meal. Rices from all over the world, chutney, spices, tortillas and canned things like refried beans and sauerkraut cater to any craving. A fresh produce section has things like lemon grass, bean sprouts and ginger.

ADDITIONAL INFORMATION

Food Stores, Open Sunday, Open Monday

ADDRESS

 [Via del Giglio 20, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/ViviMarketFirenze/>


FLORENCE

Vivoli

Gelato

+39.055.292.334 

<http://www.vivoli.it/> 

Tues-Sun, 7.30am-9pm 

ABOUT

Although Vivoli's is not really on the artisanal foodies list to gelaterie in town, it still deserves a place in any guide to eating Florence. For years Vivoli's was at the top of the charts when it came to gelato, but places like Carapina and Carabe have long since stolen the crown when it comes to truly hand crafted artisanal gelato.

Yet it's still worth stopping by for their fabulous riso, full of nubby chunks of flavorful rice set in a rich custardy cream. I also am partial to their new flavor, Festina Lente, studded with bits of candied ginger. The staff at Vivoli's couldn't be nicer. And I especially like the fact that they have a cozy back room full of tables and chairs where you can sit and enjoy your cup of gelato.

ADDITIONAL INFORMATION

Gelato, Open Sunday

COST

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ADDRESS

 [Via dell'Isola delle Stinche 7r, Florence](#)

SOCIAL MEDIA

 <https://www.facebook.com/Vivoli-Gelateria-273433832668142/>



Zeb

<http://www.zebgastonomia.com/1148-2/>

Soups And Meats, In Modern
Setting

Thur-Tues for Lunch, Thur-Sat also dinner. Shop open all day long.
Closed Wed.



ABOUT

I'd been reading and hearing about Zeb for a while. A grocery store that reinvented itself as a lunch and dinner place. Great soups. You eat at counters, not tables.

And the food was supposed to be fantastic.

I'm not sure what I was expecting, but certainly not the elegantly stylish, modern and sleek bistro that I walked into .

I arrived on the early side, around 12:15. The owners, Giuseppina Navari and her son Alberto, were just finishing set up. That mean putting out the various soups and stews along the gleaming counter, and then writing up the day's specials on the black board that serves as the menu.

Looking at the menu, trying to decide what to order, I finally understood the name: Zeb. Zuppe e Bolliti. Soups and boiled meats. Simple, hearty fair, but with a twist. The day's soup was Fregola e Patate - a Sardinian type of pasta and potatoes. Then there were Florentine classics like Lampredotto, Bollito, Trippa and Peposa.

But there were also a few inventive choices that were more 'creative'. Since this was the end of my week in Florence, I was ready for something different and chose Cappelacci di Ricotta e Zucca Gialla in Salsa di Delice de Bourgogne. Lovely, light ravioli filled with pumpkin and ricotta and tossed in a sauce of creamy French cheese. Topped with a scattering of poppy seeds, they were as gorgeous as they were delicious.

I have to admit that I wanted just about everything for my second course, and sorely regretted the fact that I was alone and had no one to share with. I finally settled on the Involtini di Verza Ripieni di Carne: cabbage roles stuffed with meat, then stewed slowly in a tomato sauce. I pretended to myself that the Sormato di Patate was a sort of side dish/vegetable, rather than admit I had really ordered two main dishes.

Everything I had was delicious, lovingly prepared and served by the mother and son duo. The prices are incredibly reasonable and the wines by the glass divine. The 'store' is still a shop as well, and they have a lovely selection of cured meats, cheeses and various well selected goodies like balsamic, pastas and wines.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [Via San Miniato 2r, Florence](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/ZebGastronomia-Florence-154640619189/>

GALLERY

