


Our selection of restaurants, osterias and trattorias for the best local cuisine

We're excited to share some restaurant suggestions that promise to tantalize your taste buds and make your dining experience truly memorable. Whether you're in the mood for exquisite fine dining, local street food, or something in between, Florence has a diverse culinary scene to satisfy every palate.

Whilst there are plenty of grand gourmet restaurants, Florence is the city where you can still eat simple, hearty local dishes at extremely reasonable prices. Sit at the red-checked table in a traditional trattoria, give your feet a rest at a fiaschetteria (wine bar) or even stand up at a traditional trippaio (tripe stand), and you can feast off a style of cuisine using local products that haven't changed in centuries.

Here are some tips on eating out:

- Be sure to make reservations in advance - restaurants tend to get busy!
- Most restaurants close at least once per week (usually Mondays)
- Some restaurants do not accept card payments - CASH ONLY!
- Tipping is optional but 10% is recommended
- Use the prefix +39 (0039) for Italy and 055 is the local Florence number
- If the address is shown with an "R" symbol, it means you need to look out for a RED street number (usually they are black)
- Our personal recommendations are shown with a 

We hope you enjoy exploring these gastronomic delights! Buon Appetito!

Trattoria Garga – Via del Moro 48/r | Tel: + 39 055 239 8898 | Open daily

Colorful, vibrant and atmospheric place. Do not miss the burrata with peppery arugula, the anchovy bruschetta and the bruschetta classica!

Ristorante Sabatino - Via Panzani 9a | Tel: + 39 055 282802 | Open daily

Sabatino offers classic Tuscan cuisine such as the Florentine steak, grilled meats and fresh pasta where taste, quality and simplicity blend perfectly. The Flambè kitchen that made Sabatini famous in the 60s remains their great specialty.



Osteria delle Tre Panche - Vicolo Marzio, 1 |
Tel: + 39 055 583724

Probably one of the smallest but also best restaurants in Florence. They also just opened a restaurant on the rooftop of the hotel Hermitage. Highly recommended! *Osteria delle Tre Panche* offers a menu mainly inspired by the territory, with traditional meat dishes as well as many dishes based on the best Tuscan truffle.



13 Gobbi - Via del Porcellana, 9r | Tel: +39 055 284015 | Open daily

Located in an alley a little off the beaten path, Trattoria 13 Gobbi has an upmarket but casual atmosphere and fair prices. It's cozy and charming and offers Tuscan specialties. Reservations recommended.



Dei Fagioli – Corso dei Tintori 47/r | Tel: +39 055 244285 | Closed on weekends

Typical, informal and authentic place with different country food like rabbit or “*polpette*” and, only on Friday, the “*baccalà con i porri*”. No credit card accepted.

Cucina Torcicoda - Via Torta 5/r / Tel: +39 055 265 4329 | Open daily

Cucina Torcicoda offers a pizzeria with wood oven, a gourmet restaurant, a lower key osteria offering all the best of the local Tuscan tradition, an on-site ice cream parlour and a delicatessen that sells local products. Attention to detail and authenticity is what Torcicoda aims to offer.

Ristorante Boccanegra - Via Ghibellina, 124/R | Tel: +39 055 200 1098

In the heart of Florence, in the 14th century Palazzo Salviati-Quaratesi in via Ghibellina, a comfortable and refined place to enjoy quality traditional food and excellent wines. Boccanegra is perfect for a romantic dinner or family gathering.



Ristorante Natalino – Borgo Albizi 17/r | Tel: +39 055 289404

The former church of San Piero Maggiore hosts this family-run restaurant. It is well known for its grilled fish and meat specialties, as well as delicious stuffed pasta with cheese and pear!

Cibrèo - Via Andrea del Verrocchio, 8r | Tel: 055 2341100 | Closed on Sunday and Monday

Cibrèo serves great food, and particularly good fresh fish, cooked with real flair. For half the price, eat at the less formal Cibrèo Trattoria, right next door (Via dei Macci, 122r), which serves a limited version of the same menu at communal dining tables.

Antico Ristoro di Cambi - Via Sant'Onofrio, 17R | Tel: +39 055 217134

The Antico Ristoro was founded in 1950. You can enjoy excellent appetizers of cold cuts and cheeses accompanied by delicious pickles; ribollita, pappa al pomodoro and tagliatelle with wild boar. Tripe and lampredotto offal are to remind us that we are in San Frediano, the heart of old Florence. The fried brain, the chicken and the exceptional Florentine steak, one of the best in the city, make this restaurant a must.

Trattoria 4 Leoni - Via dei Vellutini, 1r | Tel: +39 055 218562 | Open every day

This trattoria serves good Tuscan and Florentine dishes at an affordable price, considered the quality and location. Inside, the atmosphere is welcoming and cozy yet rustic. It's located in one of the most charming squares in Florence.



Trattoria Camillo - Borgo S. Jacopo, 57/r | Tel: +39 055 212427 | Closed Tuesday + Wednesday

Hard to believe, but you cannot live on *bistecca alla fiorentina* alone. Trattoria Camillo, a centuries-old, family-run eatery steps from Borgo San Jacopo, is the local spot for hearty, homemade pasta and traditional food. Order the *spaghetti bottarga* and the fried mozzarella!

Osteria Tripperia Il Magazzino - Piazza della Passera 2 | Tel: + 39 055 215969

Florence is famous for its offal dishes, and Osteria Tripperia Il Magazzino is one of the best places in town to sample them if you have the, er, guts. The menu features tripe, either fried or alla Fiorentina (stewed with tomatoes and topped with parmesan); lampredotto (the fourth stomach of the cow) rolled into sushi or stuffed into ravioli and served with a sweet Tropea onion sauce; and mixed boiled meats with pungent salsa verde.

Trattoria Sabatino - Via Pisana 2R | Tel: + 39 055 225955 | Open daily

Sabatino is caught in a bit of a time warp: the Buccioni family has been serving good, honest home cooking in the Oltrarno since 1956. Expect white walls, rustic beamed ceilings and checked table cloths. Start with a plate of pasta e fagioli (pasta and bean soup) before moving on to roast guinea fowl, arista (roast pork), or rolled, stuffed chicken. Desserts (tiramisu, torta della nonna) are homemade.



La Casalinga - Via dei Michelozzi, 9/r | Tel: + 39 055 218624 | Closed on Sundays
Traditional Florentine food in an authentic atmosphere. Full of local people, that's a guarantee of true taste. You will find homemade pasta and delicious chicken soup.



I'Brindellone - Piazza Piatellina 10/11R | Tel: +39 055 217879
One of the most characteristic and traditional trattorias that serves quality home-cooked food including the famous Bistecca alla Fiorentina!

Il Guscio - Via dell'Orto, 49 | Tel: +39 055 224421
Il Guscio is a new-generation trattoria with an innovative menu ranging from tuna tartare with avocado and ponzu; grilled eggplant with mint; or house-special spaghetti alla trabaccolara (a mixed seafood sauce). Mains could be ossobuco or grilled octopus or the super-rich house special filet of beef cooked in vin santo wine and topped with liver pâté.



Il Santo Bevitore - Via Santo Spirito 64/r | Tel: +39 055 211 264 | Open daily
Elegant, chic and creative dishes. Start with the exceptional vegetables sott'olio (marinated in olive oil) or the terrina di fegatini (a creamy chicken-liver spread) before sampling any of the divine pastas, such as the fragrant spaghetti with shrimp sauce. Extensive wine list too.

Special places for Florentine Steak

La Giostra - Via Borgo Pinti 10/18r | Tel: +39 055 241341 | Open daily
They have the best bottles of red wines in Florence, some extremely rare and indulgent. La Giostra means "carousel" in Italian and it's the right choice to get some candle-light treats. The suffused lighting gives to the place a smart and elegant atmosphere. At La Giostra, the rural Tuscan cooking and the blue-blood refined tradition are perfectly mixed together, leaving you satisfied.



Bisteccheria Santa Croce - Via Largo Piero Bargellini, 2 | Tel: + 39 055 263 8701
Bisteccheria Santa Croce is considered one of the best Tuscan restaurants in the Santa Croce area of Florence. A few steps from the Basilica and Piazza Santa Croce, enjoy this unique position as you delight on typical home-cooked dishes - their main dish the Florentine steak!

Buca dell'Orafo - Via dei Girolami, 28r | Tel: + 39 055 213619
Here Giordano, the innkeeper, is a peculiar character. You can recognize him by his well-cut shirts and gruff look. But the real respect for the customer can be seen on the plate and on the quality. Today, the kitchen is equipped with the Josper, the oven most coveted by chefs in recent years. It has replaced the griddle, giving the Fiorentina steak a definite smoky flavour.

Osteria Ristorante Boccanegra - Via Ghibellina, 124/R | Tel: +39 055 200 1098

The owner's love for Tuscan cuisine and its history has resulted in a rustic and informal atmosphere. The soft light of the stone walls lends to typical dishes, meats and cheeses, canapés and seasonal soups accompanied by the wines from our cellar. Her Majesty the Florentine Steak is on the grill already. All this in the heart of Florence, in the 14th century Palazzo Salviati-Quaratesi on via Ghibellina/Via Verdi. Creativity and technique of the chefs in the kitchen come together in our most traditional.



Trattoria Sostanza - Via del Porcellana, 25/R | Tel: + 39 055 212691 | Closed Sundays

This is the most literary address in town which Piero Annigoni frequented. The traditional kitchen cooks by fire instead of a stove producing the best steak in town.



I Latini - Via dei Palchetti, 6/r | Tel: +39 055 210 916 | Closed Mondays

I Latini is famous for its typically traditional Tuscan dishes. With prosciutto hanging from the barrel-vaulted ceiling, this may be the noisiest, most crowded trattoria in Florence, but it's also one of the most fun. Their lombatina (a grilled veal chop) is exceptional. Even with a reservation, unfortunately you may find you have to wait.

Buca Lapi - Via del Trebbio, 1/r | Tel: + 39 055 213768 | Closed Sundays

This trattoria is one of the oldest restaurants in the city. Open since 1880, it serves up Tuscan food and it's considered to be a real find, though it is quite expensive. Also a must in town for the Florentine steak. Book in advance because it is really hard to get a table.

Buca Mario - Piazza degli Ottaviani, 16/r | Tel: +39 055 214 179 | Closed on Sundays

Located in the 16th Century "buca," or cellar, this friendly restaurant has been attracting both the local crowd and tourists for over 120 years. You'll find classic staples and fresh seasonal dishes in the old Florentine tradition for a more than reasonable price. Reservations are necessary in order to get a table.



Osteria dell'Oca - Via delle Oche, 21r | Tel: + 39 055 2396244

Here we eat Angus, not exactly typical for the short supply chain, but when it arrives on the table raw, with that heart shape instead of a T shape, it conquers all. A tender and fragrant meat, easy to appreciate, imported by the Gerini sisters of Pontassieve and cooked on a lava stone grill. A gem for being just a stone's throw from the Duomo.



Regina Bistecca - Via Ricasoli 14r | Tel: +39 055 269 3772 | mangio@reginabistecca.com. Regina Bistecca showcases Florence's best-known signature dish, the bistecca alla Fiorentina, a vast T-bone priced by weight. Here you can choose the breed of your steak, from a generic European Selection to the highly prized (and highly priced) Tuscan Chianina. Under no circumstances ask for it to be well done; bistecca here is served very rare.

Restaurants slightly out of the city centre:

Perseus - Viale Don Giovanni Minzoni, 10r | Tel: + 39 055 588226

Who better than a butcher to serve a proper steak...

Antica Trattoria da Tito dal 1913 - Via S. Gallo, 112/r | Tel: +39 055 472475

Traditional Tuscan and Florentine steak at its best - just read what their website states: "Please be kind and Respect the Tradition - DO NOT ASK them to cook the meat more!!"



Da Ruggero - Via Senese, 89 Rosso, | Tel: +39 055 220542

It may look modest, but Da Ruggero serves some of the best traditional food in town. The menu is stocked with perfectly prepared Florentine classics with the odd seasonal variation. The hand-written menu offers the likes of liver-topped crostini and platters of Tuscan salami, hearty soups like the bread- and cabbage-based ribollita, pasta with truffles or porcini mushrooms (depending on the season), and grilled salsicce (spicy sausages) with white beans.



Trattoria Fratelli Briganti - Piazza

Giovanbattista Giorgini, 12/R |

Tel: +39 055 475255

Just 10 mins outside from the city center this typical trattoria opened in 1960, still ran by the same two brothers Lido and Lionello. This trattoria is famous for the spaghetti with fresh tomatoes sauce and the mozzarella in "carrozza" which means deep fried buffalo mozzarella.



Casa Ciabattini - Via Il Prato, 68/R | Tel: +39 055 025 0035

The menu changes daily based on what the chefs can find at the local market. Every day 5 Appetizers - 5 Pastas - 5 Main Courses and 5 Dessert!!! The restaurant is located 5 mins outside the city center, right behind the US embassy in an area called Porta al Prato.

Pizzerias

Here is our choice of some of the best pizzerias in Florence serving both short crust and deeper Neapolitan style pizzas with a range of toppings and refreshing beer!

Berbere - Via de' Benci, 7 | Tel: +39 055 3994589 | Open daily
Quality pizza & craft beer near Santa Croce square. They also do special types of dough.



Il Pizzaiuolo - Via de Macci, 113r | Tel: +39 055 241 171 | Closed on Sundays
For us, traditional Neapolitan style pizza at its best! You need to try it!

Pizzeria Caffè Italiano - Via Isola delle Stinche, 11R/13r | Tel: +39 055 289 080 | Open daily
They only have three choices available – Margherita, Napoli or Marinara. Show up around 7pm to get a spot in this tiny location near Santa Croce.



Da Gherardo - Borgo S. Frediano, 57/R – Tel: +39 055 282 921 | Open daily
Located in the San Frediano neighborhood and roughly the size of a postage stamp, however, the ambiance and the pizza is really good, Neapolitan style. We recommend booking!

Munaciello (www.munaciello.it) Via Maffia, 31 / Tel: +39 055 287 198 / Open daily
Eat here and go back in time to what a typical street in Naples looked like.



Il Pacchero Pizza & Pasta – Borgo San Jacopo 64R | Tel: +39 055 387 2843 | Closed Mondays
This venue offers not only well-leavened classic pizzas but also a good selection of pasta and main dishes. Special mention goes to the superb 'Provola e Pepe' and the 'Salsiccia e Funghi', which is unusually light. There is a decent choice of cocktails, craft beers, and wines.

Berbere - Piazza Nerli 1 | Tel: +39 055 2382946
Quality pizza & craft beer in San Frediano. They also do special types of dough. Book in advance. The pizzeria is quite small. Reservations recommended.

Gustapizza - Via Maggio, 46r | Tel: +39 055 285 068 | Closed on Mondays
You will see it looks popular but we say it is a tourist trap and definitely overrated! We do not recommend this pizzeria if you are looking for an “authentic” experience.



Giotto Pizzeria - Via Panzani 57 | Tel: +39 055212287 | Open daily
An elegant pizzeria that serves the best Neapolitan pizzas in the area. Book in advance! Located very close to Santa Maria Novella train station. Reservations recommended.

Fuoco Matto - via 27 Aprile, 16 | Tel: +39 055 495140 | Open daily
A modern, fairly casual spot offering gourmet pizzas and tasty hamburgers in central Florence. Great prices alongside a relaxed and friendly service. Reservations recommended.

Fine Dining

Florence is well known for its rich history and stunning architecture, but something that can't be missed is its outstanding cuisine. As you have seen from our list of osteria and trattoria, famous for their simple but high-quality ingredients, Florence also has its fair share of award-winning restaurants including Michelin-starred. Keep reading, and make sure not to miss out on the best food on your next trip to Florence.

Zibibbo 2.0 – Via delle Seggiole, 14 | Tel: +39 055 246 6462 | Closed on Tuesdays

Ristorante Zibibbo 2.0 is located in the center of Florence, in the neighborhood of Santa Croce. It offers real flavors, products of the highest quality, chosen with care from the markets and perfectly cooked, and seasonings selected with attention to detail. Their Japanese chef has created a unique style that can be considered Tuscan fusion at its best.



Enoteca Pinchiorri - Via Ghibellina, 87 | Tel: +39 055 242777 | Open Tues - Sat

One of the best restaurants in Florence, if not all of Italy, Enoteca Pinchiorri **is the only 3 Michelin starred restaurant in Florence**. This elegant temple to culinary excellence oozes formal, old-fashioned luxury from its posh digs inside a Renaissance palazzo. Wine buffs will be sent into ecstasy by Giorgio Pinchiorri's list of vintages, and foodies will swoon over the kitchen's foie-gras-ful starters; rich primi pastas; and meat, fish, and game secondi. Enoteca Pinchiorri offers a tasting menu: 15 small plates starting at 200 euro/person.



Teatro del Sale – Via dei Macchi 111/r | Tel: +39 055 200 1492

Teatro del Sale is an institution in Florence. It is not just about good food: it's also a theatre featuring a performance series vaster than any other in Italy, running 11 months out of the year, 5 days a week and spotlighting a varied cast of internationally acclaimed musicians and actors. A fee to enter is requested upon arrival. Check out their dinner shows online.



Il Palagio, Four Seasons Hotel - Borgo Pinti, 99 | Tel: +39 055 26261 | Open daily

Capture the magic of Florence in this authentic Italian cuisine, with superb wines and an exquisite indoor-outdoor setting. In the summer eat al fresco on the little terrace. This spot is located inside the posh Four Seasons Hotel Firenze and is awarded 1 Michelin star. Inside it boasts vaulted ceilings with garden views. Multi-course tasting menu and wine pairings make this a fun evening out.



Degusteria Italiana agli Uffizi - Via Lambertesca, 7/r | Tel: +39 055 4939867

The name encapsulates their identity. Degusteria is an Italian neologism from “gusto” (taste) indicating a place where you don't just eat your meal, but time stops and senses amplify to let you appreciate their delicacies calmly and passionately. The adjective that completes the name, Italiana, literally means Italian and qualifies the selection of foods: only local specialties with a strong focus on Tuscan and Florentine dishes. It's an intimate restaurant with strictly limited number of tables in order to offer each guest a premium experience. Here you will find a luxurious, elegant atmosphere, matching the beauty of Florence's historical city center. The ideal place where you can taste gourmet dishes in total relaxation and let their flavors overwhelm you.

Palazzo Portinari Salviati - Via del Corso 6 | Tel: +39 055 535353

Palazzo Portinari Salviati, an exclusive historical house with luxury hotel services and Michelin-starred restaurant. Following meticulous restoration, the prestigious 15th century Renaissance home of Beatrice Portinari, Dante's muse, and the first residence of Cosimo I de' Medici, Grand Duke of Tuscany, is back in all its splendour. Intriguing dishes, unexpected combinations of tastes and big name labels enrich the food and wine selection of this elegant bistrot that evokes the flavours of Italian cuisine in a completely new form. The Chef pampers his guests from early morning with an à la carte breakfast, through to aperitifs with signature cocktails and original finger foods, and in the evening for an amazing dinner.

Gucci Osteria - P.za della Signoria, 10 | Tel: + 39 055 062 1744 | gucciosteria.com

Part of Gucci creative director Alessandro Michele's magical mystery tour that is the Gucci Garden museum and retail outlet, this jewel box of a restaurant is all forest green velvet, pea green boiserie, and custom-made Ginori porcelain in the brand's pretty floral Herbarium design. Although Massimo Bottura's name is on the menu, it's Mexican chef Karine Lopez who's in charge of the kitchen, and the dishes are a palate-teasing mix of reworked



Emilian and world classics, along with influences from Lopez's background. Highlights include "Come to Noto With Us" (a citrusy risotto with almonds and red Sicilian prawns), "Taka Bun" (a magically light steamed bun enveloping a slab of sticky pork belly oozing with spicy sauce), and Bottura's signature tortellini in a luscious parmesan cream sauce. To finish, there's "Red, White and Green" (a play on a Caprese salad with mozzarella, tomato, basil and strawberry) and the chocolatey-rich "Charley's Dream," which Bottura apparently invented for his son. Service from the smiley staff—dressed in preppy button-downs with floral aprons and Gucci trainers—is efficient and utterly charming. Timing is good and everyone knows the details and intricacies of the menu.

La Ménagère - Via de' Ginori, 8/R | Tel: + 39 055 075 0600

A contemporary, multi-purpose space housed in an ancient palazzo just north of the San Lorenzo market area, La Ménagère offers a little bit of everything. On the drink front, there's good coffee (iced in summer), smoothies and fresh juices, fine wines, craft beers, and classic and signature cocktails. Breakfast and brunch dishes include poached eggs with hummus, avocado and spinach, and French toast. For lunch there is ceviche, fillet steak, club sandwiches, and burgers. To sop up the pre-dinner cocktails, expect tapas such as fried marinated octopus with kimchi mayo and lobster roll. The eclectic dinner menu is a step up in terms of price and sophistication—think oysters, beef tartare with sea urchin and Wagyu.

Santa Elisabetta Restaurant - Piazza Sant'Elisabetta, 3 | Tel: +39 055 273 7907 |

The luxury Restaurant Santa Elisabetta in Florence is embedded in the beautiful, elegant and astonishing 4-star Hotel Brunelleschi. It proposes the pure flavors of Italy through the excellent art of chef, Giuseppe Bonadonna. 7 tables accommodating up to 24 covers create a unique luxury Restaurant. All dishes served are carefully elaborated, pleasing to the eye, and reinforced by offering a new vegan choice and a careful selection of meals for people with particular needs, not only relating to meat and fish, but dairy produce like milk and eggs. Upon request, special menus for vegetarian, babies and celiac people can be prepared.



Ristorante Ora d'Aria - Via dei Georgofili 11R | Tel: +39 055 2001699 | Closed on Sundays

This is a 1 Michelin starred restaurant inside the city. Ora d'Aria is definitely one of the top spots for Michelin-star dining near the Ponte Vecchio. The decor is modern/classy and the dining rooms take up two different floors, you can order from their a la carte menu or a variety of tasting menus. Expect to pay around €180-200 a person.



Enoteca Spontanea - Via Maggio, 61r |

Tel: +39 055 049 8258

A new entry on the Florentine wine scene from 2022 is Enoteca Spontanea, on Via Maggio near Piazza Pitti and Santo Spirito. The Enoteca, run by siblings Nicola and Irene, is furnished in a welcoming bistro style and offers an exciting selection of natural wines, ranging from well-known labels to unknown niche products. Nicola co-owner is the sommelier along with his sister Irene who whips up a simple, flavorful menu including fresh pasta rolled in-house daily. Nicola does a great job of understanding the clients and pairing wine and food.



Gunè San Frediano - Via del Drago D'Oro, 1/3r | Tel: +39 055 493 9902

Located in San Frediano, Florence's coolest neighborhood (according to a well-known travel guide), Guné is a sophisticated yet relaxed restaurant with a retro-glam vibe which is steadily gaining a reputation as one of the city's more interesting dining spots. People come here to eat and drink well. Award-winning bartender Eleonora Romolini has a real flair for mixology and a loyal local following among Florence's cocktail crowd, with signature mixes like Basil Instincts (gin, basil, mandarin) and Artemide (with notes of porcini mushroom and wild fennel). The owners' southern Italian roots and the chefs' Florentine origins meet in a clever fusion of two regional cuisines. Basilicata is present in dishes such as paccheri pasta with francesina (meat sauce), moliterno cheese and "chutney" made from crusco (dried sweet red peppers), while the signature Valdarno pigeon three ways (including a fabulous little savory liver crème brûlée) is pure Tuscany.

Osteria dell'Enoteca - Via Romana, 70/r | Tel: +39 055 228 6018

A contemporary space within the context of an ancient Oltrarno townhouse, Osteria dell'Enoteca excels at seasonal Tuscan fare with a modern twist. This place is under the same ownership as Pitti Gola e Cantina, an excellent nearby wine bar. You can expect dishes like chicken liver terrine with a vin santo reduction, potato soup and spicy octopus, gazpacho topped with burrata cheese in summer, and pappardelle with venison sauce and braised wild boar in winter. Steak is a big deal here; order a T-bone from various breeds, including the highly prized (and expensive) Fassona from Piedmont and Chianina from Tuscany. The cut is grilled over an open fire, and served rare; so if you like your meat well done, choose something else.



Essenziale - Piazza di Cestello, 3 | Tel: +39 055 247 6956 | Open only for dinner. Closed on Mondays.

Contemporary flavors in Piazza Cestello. As its name suggests, Essenziale, on the Piazza del Cestello, has only the essentials: loud music, bright lights, stone floors, and bare tables save for water glasses and folded napkins. There's nowhere to hide, and nothing masking the excellent food. Menus are based on seasonal, regional, and local ingredients; add the odd global influence, accomplished technique, and real flair into the mix and the results are always interesting—sometimes sensational. Chef Simone Cipriani has a loyal following among Florentine foodies and this is a serious restaurant; the prices are above average and the menu is edgy. In other words, this isn't a place to simply refuel.



Borgo San Jacopo - Borgo S. Jacopo, 62/R | Tel: +39 055 281661

Part of the Ferragamo-owned Hotel Lungarno, Borgo San Jacopo sits right on the south bank of the Arno. Mengoni's cooking is intelligent, accomplished, and elegant but never over-fussy; perfect for a gourmet treat. A recent spring menu included calamarata pasta with scorpion fish, broccoli, and tarragon, and lobster with potatoes and provolone cheese. For meat eaters, there was roast suckling pig with salsify, port shallots, and Dijon mustard; and for dessert, an orange-soaked babà with mascarpone and lavender cream. Top tip: Try and bag a table on the tiny terrace, which has lovely views of the Ponte Vecchio.

La Leggenda dei Frati - Costa S. Giorgio, 6/a | Tel: +39 055 0680545 | Closed Mondays

La Leggenda dei Frati is located within the museum complex of Villa Bardini in Florence. The 1600s Villa is surrounded by a beautiful garden with agricultural items, ancient olive trees and fruit trees. Here the vegetable garden available to the restaurant, including fountains and waterfalls, a rare example of English style garden, overlooks the city offering an incredible landscape of Florence. Enjoy a complete multi-sensory and cultural experience that emphasizes the excellence of the art of food.

Zeb - Via S. Miniato, 2r | Tel: +39 055 234 2864

Zeb is a small, sleek, diner-style restaurant in the San Niccolo district serving delicious traditional food in contemporary surroundings. Two long counters with high stools face each other across a narrow space where mother-and-son team Giuseppina and Alberto prepare, serve, and pour wine. Dishes of the day fill the serving counter, and shelves stacked with wines line the walls. The menu changes daily according to what's good at the market, but you can expect fresh pasta like fat cappellacci stuffed with ricotta and fresh truffles, or pappardelle with wild boar sauce. Mains might include pork rib with dried apricots and prunes, stuffed roast turkey, or eggplant parmigiana. Then there are the delicious desserts, including cheesecake and a to-die-for chocolate cake.



Gurdulù - Via delle Caldaie, 12 R | Tel: +39 055 282223

Gurdulù is an innovative deli/takeaway/eat-in hybrid with sophisticated retro decor (moody blues and grays, 1950s-style brass lamps, etc.). The choice of wines is interesting with a predominance of little known labels. Young, classically-trained chef Alessio Ninci whips up the likes of French-style paté en croute with pickles, zingy risotto al cedro ("citron," a kind of giant lemon), and Wellington-style roast guinea fowl with foie gras. There's not much choice of dessert, but the homemade cantucci served with vin santo are a good way to end a meal.

Galleria Iginio Massari - Via dei Vecchietti 3-5 | Tel: +39 055 8025253

Iginio Massari is the greatest Italian Master Pastry Chef in the world, his fine pastry-making is the result of great creativity, careful selection of the ingredients and meticulous attention to detail. Tasting his pastries is an experience that involves all the senses.



Seafood

Florence is the capital of steak, which explains why most people are surprised to hear the seafood is exceptional here. But let's not forget Tuscany is a geographically varied region, with the countryside on one side and the seaside on the other, so naturally many traditional Tuscan dishes are fish based. We've gone ahead and selected the best seafood restaurants in Florence, including the most historic and innovative restaurants, where you can indulge in anything from cruditàs to tartares, from seafood pasta dishes to exceptionally cooked fish.

Fishing Lab alle Murate - Via del Proconsolo, 16/r
Tel: +39 055 240618

This is the hottest new street food fish place in an amazing palazzo with 14th century frescoes and Roman ruins with actually affordable prices. They operate continuous hours and the place is fun.



Vivo - Largo Pietro Annigoni 9 A/B | Tel: +39 333 1824183

Seafood in a contemporary scene. The price ranges around 8€-10€ and the menu changes daily based on the fish caught. Reservations are highly recommended.

Cestello Ristoclub - Piazza del Cestello | Tel: +39 055 2645364

In the piazza of the Cestello church, you'll see the outdoor seating of one of the historic fish restaurants of Florence, the *Cestello Ristoclub*, a place dedicated to the Mediterranean gastronomic culture. Upon entering, there's a lounge zone open until late at night for a cool aperitif or an after-dinner cocktail, and a full seafood stall where guests can choose the fish they want to take home for preparation or entrust to the able hands of the chefs for transformation into refined dishes.

It's a new and original way of going out to eat and, above all, to savor good fish. A suggestion? Try the grand platter of cruditàs, the delicious French ostriches and Iranian Beluga caviar. All accompanied by an interesting selection of champagne and Italian and French white wines.

Fuor d'acqua - Via Pisana, 37/r | Tel: +39 055 222299

This restaurant is just a short distance from the San Frediano city gate. It's a favorite of personalities such as rock star Sting, who has dined here with his wife on a number of occasions. The produce of the season and the catch of the day dictate the law in the kitchen. The specialty of the house, in addition to the cruditàs, are the incredible appetizers, both cold and hot, which alone constitute a complete and intricate gourmet experience. Once tasted, never forgotten! Among the imperative first courses, remember *pasta alla Trabaccolara* and *paccheri allo scorfano*. With their impeccable presentation, they are a delight to the eyes and the palate. For those with a sweet tooth, the proposals on the dessert menu are all handmade. It's enough to make you fall in love. So will the enchanting winter garden, an ideal location for a romantic supper and more.



Marina di Santo Spirito - Via Maffia, 1/C | Tel: +39 338 2844182

A new spot on the backstreets in the Oltrarno known for their “*crudi*” (raw fish platters) and quality ingredients, they also offer live music concerts with dinner. I’ve peeked in and the place looks absolutely beautiful.

Cantinetta delle Terme - Via delle Terme, 14R | Tel: +39 055 2396084 | Closed on Mondays

A nice, elegant restaurant right in the heart of Florence, with very well-presented fish dishes, but also typical Tuscan food.

Da Nicola Pesce & Carne - Piazza del Mercato Centrale, 28/30r | Tel: +39 055 218208

Chef Nicola Dolfi has been a cook in Florence for over 40 years and has traveled the world as a teacher bringing his authentic ‘*Florentinity*’ to every experience and dish he has created. Here you’ll discover the authentic tastes of traditional Tuscan recipes, with new dishes daily based upon the freshest ingredients of the season. Dining at “*Da Nicola*” means emerging oneself in the authentic taste experiences of Tuscan cuisine, which date back to old family recipes passed on from one generation to another, based on the philosophy that if one knows how to cook well, there is no need to modernize or restyle what is already good and tasty.



Burro e Acciughe - Via dell’Orto, 35/r | Tel: +39 055 0457286

One of the newest fish spots in Florence is nestled in the ever-more-trendy Oltrarno neighborhood of town and is already gaining a loyal following.





Vegetarian & Vegan

Here is our short list of eateries for those seeking vegetarian and vegan options!

Il Vegano - Via San Gallo, 75 R | Tel: +39 0554862222

Vegan fast-food bistro with an art gallery, located in the historical centre since 2014 formerly as Veggy Days Firenze. Offers vegan Italian dishes as well burgers, fries, sandwiches and shakes.

Atomic Falafel - Via Camillo Cavour, 116 R | Tel: +39 3450654318

Falafel place offering falafel, hummus, and other Middle Eastern fare with vegan options

Il Carduccio - Sdrucciolo de' Pitti, 10/R | Tel: +39 055 2382070

Healthy and delicious, enjoy the freshest products straight from the farm into delicious beverages, breakfast, lunch and small bites, cold-pressed juices, salads, soups and cakes.

L'OV Osteria Vegetariana - Piazza del Carmine 4/R | Tel: +39 0552052388

Restaurant specializing in traditional Florentine cuisine plus a veganchicharron (Peruvian street food). A specialty is the peposo dell'Impruneta. Menu is entirely gluten-free.



Santo Falafel - Via Sant'Agostino 28r | Tel: +39 3450885050

An all-vegan, fast-food restaurant specializing in falafel. Also serves various flavours of hummus, fattoush salad, soups and other traditional Middle Eastern dishes.

La Pépinière Ristorante Biologico – Borgo San Frediano, 169/r | Tel: +39 055 223914

Come to this biological, gluten-free restaurant for great, gourmet vegetarian options and drinks.



5 e Cinque - Piazza della Passera, 1 | Tel: +39 055 274 1583.

Amazing 100% natural, vegetarian food cooked in a brick oven. Try the *cecina* and quiches!

Cuculia - Via dei Serragli, 3/R | Tel: +39 055 2776205

Really cute library/café 'book bar' located in the Oltrarno area of Florence. They host cultural events here and serve a great *aperitivo*, in addition to the very nice restaurant. They specialize in creative, vegan and vegetarian cuisine alongside organic, bio-dynamic wines.

Raw - Via Sant'Agostino, 11/R | Tel: +39 055 219379

A raw vegan tiny café located just behind Santo Spirito. They offer vegan *panini* and their own *gelato* made with coconut water. They also sell whole coconuts to drink and infused juices.

Quinoa - Vicolo di Santa Maria Maggiore 1 | T Tel: +39 055 290876

Your number one choice for gluten-free inside a pretty little courtyard.

Base V Juicery – Via dei Neri, 46/r | Tel: +39 055 4939002 | Closed on Sundays

Also in Via de' Guicciardini, 7 | Tel: +39 055 5326102

The first to carry out the cold pressing of fruit and vegetables juices in the center of Florence. Taste fresh, nutritious, soups, salads, avocado toast, hummus, cakes, cold brewed coffee, smoothies, juices and more!

Sunday Brunch

During your time in Florence, there's no need to sacrifice the American tradition of brunch: the genius combination between breakfast and lunch, which gives you the perfect excuse to eat pancakes together with hamburgers and drink mimosas early in the day.

The brunching trend has caught on in this Italian city, as the locals have also discovered the pleasure of waking up late on a Sunday and indulging in the succulent tastes of American diner food.



OUR SELECTION OF PLACES THAT OFFER AN AMERICAN BRUNCH:

La Ménagère - Via Ginori 4/10r | Tel: +39 055 0750600

Newly renewed, very cool and relaxing atmosphere, combined with delicious American breakfast and pancakes!

Ditta Artigianale - Via dei Neri, 30/32 R | Tel: +39 055 2741541

Also in Via dello Sprone 5/r (Oltrarno) | Tel: +39 055 045 7163

Fabulous artisan coffee and the croque monsieur/madame brunch menu are all great. The environment, from the music to the mid-century furniture is nice and chill. Great service and relaxing atmosphere.

Moyo - Via dei Benci, 23/r | Tel: +39 055 2479 738

This popular aperitivo spot is not known for its amazing Sunday brunch. However, the breakfast options offered here almost rival the food served in the evening. Between delicious mimosas and a buffet that will make your mouth water, this spot is one of Florence's most popular for drinks for a reason. Drinks aside, it's also a great place to enjoy a wonderful breakfast without paying too much for it. Moyo has delicious buffet choices and a wonderful atmosphere that can be enjoyed both during day and evening. Their menu is just as extensive as it is scrumptious and carefully prepared. Hamburgers, creamy milkshakes, delicious coffee, pancakes with maple syrup, French toast, eggs, bacon, fries, cheesecake are all tasty options.

Rooster Cafe Firenze – Via Porta Rossa, 63R | Tel: +39 055 2645006

Also in Via Sant'Egidio, 37r | Tel: +39 055 240208

If you find yourself craving a very good brunch any other day of the week (except on Monday) this is the place for you! With a chill atmosphere, good music and a variety of pancakes, bagels, eggs, avocado toast and many delicious smoothies. You can even go for their house specialty *Chicken n' Waffles*, a combo of Panko fried chicken and 2 waffles that will just blow your mind! Their sweet potato fries are very recommended.

Gallery Hotel Art - Vicolo dell'Oro 5 | Tel: +39 055 272 66987

The brunch is served at Caffè dell'oro | Tel: +39 055 27268912

Gaze out onto the Arno and sip on freshly squeezed citrus juice, while sampling a mix of American hamburgers and Italian show cooking pasta, finishing it all off with a rich dessert. Art Brunch is every Sunday from noon to 3 pm.

OUR SELECTION OF PLACES THAT OFFER AN ELEGANT, LUXURY BRUNCH:

Se-sto on Arno – Hotel Westin Excelsior - Piazza Ognissanti, 3 - 6th floor |

Tel: +39 05527151

This chic restaurant is located on the rooftop of one of the classiest hotels in Florence, the Westin Excelsior. It has excellent views not only of the beautiful buildings on the Oltrarno, but also of the Duomo and Campanile, a *panorama* that will be difficult to beat anywhere else in the city. It is the perfect setting for a relaxed brunch experience, either inside or on their terrace. Guests will be able to access the buffet for entrees and choose a first and second course as well as a dessert.

Hotel Helvetia & Bristol - Via dei Pescioni, 2 | Tel: +39 055 26651

You can discover Tuscan creations under the helm of Chef Samuele Melani. Every Sunday from 12.30 to 3.30pm. Approximate rates: Adults 60€ per person (Children from 5 to 16 years 30€ per person; Children from 0 to 4 years free). Taxes and drinks included.



The Place Hotel - Piazza Santa Maria Novella, 7 | Tel: +39 055 2645181

Make yourself feel at home in one of the plush armchairs and order your welcome cocktail (I like a 'Bellini'; mix of fresh peach with prosecco wine) and dip into the inviting buffet: home-made pastries, a selection of muesli and fresh fruits, organic mixed salad, a variety of hams and cheeses and savory zucchini pie. Chef Tamara doubles as 'la mamma' for most of the J.K.Place staff. Every Sunday from 12.30 – 3pm

Irene - Savoy Hotel - Piazza della Repubblica, 7 | Tel: +39 055 27351

For a more refined brunch experience, travelers should head to the Savoy Hotel in Piazza della Repubblica, which is one of the city's most fashionable squares. Their Sunday Brunch is held from noon to 3 pm and consists of a gourmet mix of classic American breakfast, typical Tuscan cooking, and ethnic foods, with a rich selection of vegetables. Price from 45 Euro pp.

Villa Cora - Viale Machiavelli, 18 (outside city center)| Tel: +39 055 228790

Villa Cora has a gorgeous Sunday, brunch sourcing local ingredients. *Villa Cora's* grill is the star of their exquisite brunch, which they use to prepare some of the best meat and fish in the entire city, lean, fat-free and cooked to perfection. As well as this, visitors also have the option of choosing specific plates from the menu, which is designed by their chef Alessandro Liberatore. Almost everything here is made with local products, so they have a low impact on the environment and are always fresh and in season.

Il Palagio, Four Seasons Hotel - Borgo Pinti, 99 | Tel: +39 055 26261

Il Palagio welcomes you into their kitchen for brunch in Florence every Sunday from October to June. Enjoy a whole new take on this weekly tradition. Help yourself to their exquisite dishes served buffet-style and watch and chat with their chefs as they work. Featuring handpicked local ingredients, classic brunch favourites and authentic Florentine and Italian flavours, along with a children's play area, Sunday brunch at Il Palagio restaurant in Florence is a delectable, relaxed occasion for the entire family. Price from 70 Euro pp.



Ethnic Cuisine

During your time in Florence, why not discover the wealth of ethnic food at the following incredible establishments:

Japanese/Chinese

Koto Ramen - Via Giuseppe Verdi, 42r | Tel: +39 055 0030154
They serve ramen, gyoza, poke bowls and Japanese tapas.



Dim Sum - Via Magliabechi 9 | Tel: +39 055 284331 | Closed on Mondays
The BEST place in Florence for high quality Chinese. Hand pulled noodles made right in front of your eyes too. Something not to miss!

Ciblèò - via Andrea del Verrocchio, 2R | Tel. +39 055 2477881
After his continuous success at Cibrèò, chef Fabio decided to enhance his passion for Asian cuisine in a new venture, combining Tuscan food with Japanese and Korean flair -N. Japanese & Tuscan Fusion. The new space only has 20 covers, so reservations are highly recommended.



Fulin - via Giampaolo Orsini, 113r | Tel: +39 055 684931
A gourmet Chinese dining. Antipasti are around 7-8 €, while larger courses 12-15 €. Share the variety of dim sum like dishes, especially the bamboo carrot involtini, a variety of freshly made dumplings, rice noodles with chinese mushrooms, and cantonese pork, twice fried with an orange sauce. Don't skip dessert either! Reservations are highly recommended.

Fuor D'acqua - Via Pisana 37r / | Tel: +39 055 222299
This the fish restaurant in Florence, specialized in "Crudi" which is our answer to the Japanese Sushi. There is no menu because they cook what fish they buy at the daily market!

Momoyama - Borgo San Frediano, 10r | Tel: +39 055 291840
Vaulted ceilings, minimal interiors, pastel colours and soft lighting. This is just the prelude to the journey to the Japanese flavours of Momoyama. The kitchen offers the classic Japanese menu of sushi and sashimi, inside out rolls and tempura rolls, the restaurant's cult dish.

Koko - Piazza Ferrucci, 4/5r | Tel: +39 055 6587428
An elegant restaurant and sushi bar. The menu holds many surprises including an endless choice of carpaccio, chirashi and maki. Don't miss the Fuoco Gunkan (salmon with chives, cream cheese and chef's flambé sauce), and the Dragon Maki (fried prawns minced tuna with mixed fish exterior and chef's sauce), perhaps to be enjoyed in the elegant Tatami room.

Miss Su - Via de' Vecchietti 6/8/10R
Offers a cozy setting with a contemporary design. Popular dishes include pork dumplings, sweet corn chicken soup, and Kung Pao chicken.

Pint of View - Borgo Tegolaio 17
Combines a hip atmosphere with Korean-inspired dishes such as bone marrow with bok choy and man-du pork-filled dumplings.

Other cuisines from around the world



Persian | Tehran - Via dei Cerchi 25/R | Tel: +39 055 0945695

A Taste of Persia in the historical center. This tiny, colorful and cozy space is ideal for those who are looking for an exotic escape. A menu that offers a medley of beef and chicken kebabs, fragrant citrus-infused rice with berries, yogurt and veggie starters and tea.

Vietnamese | Com Saigon - Via dell'Agnolo 93r

Offers authentic Vietnamese dishes such as pho, spring rolls, and banh mi. The restaurant emphasizes fresh ingredients and traditional cooking methods.

Lebanese | Libreria Brac - Via dei Vagellai 18r

While primarily a vegetarian and vegan restaurant, also offers a variety of Middle Eastern-inspired dishes in a hip bookstore setting.

Indian | Indian Palace – Via Guelfa 96R

Serving delicious authentic North and South Indian Delicacies.



Indian | Haveli Indian Restaurant - Viale Fratelli Rosselli 31

Offers a variety of traditional Indian dishes, including chicken tikka masala, biryani, and naans.



Mexican | Tijuana - via Ghibellina 156r | Tel: +39 055 234 1330

Florence's number one for cocktails, Mexican street-food, tacos, burritos, fajitas and nachos!

Spanish | La Cova Tapas Bar - Sdrucciolo de' Pitti 19R

Well known for its authentic Spanish tapas including jamon and chorizo dishes.

Argentinian | 7 Secoli - Via Ghibellina 140r

Famous for its authentic Argentinian cuisine, including empanadas and various meat dishes.

Brazilian Sushi | Temakinho Florence Strozzi – Piazza degli Strozzi 14/15

A unique place offering Brazilian sushi, great vibe and delicious cocktails. Lively yet refined.

American | Hard Rock Cafe - Piazza della Repubblica / | Tel: +39 055 277841

For lovers of good music, great food, and fun times: traditional American favorites and locally inspired entrees including the juicy Legendary® Burger, crisp salads and great cocktails.

American | Red Garter - Via dei Benci 33r/35r

Offers a classic American bar experience with steak, BBQ chicken wings, and live music.

Jewish | Ba Ghetto - via Luigi Carlo Farini, 5r | Tel: +39 055 230 2567

At Ba Ghetto you can taste the most authentic and genuine dishes of traditional Jewish-Roman and Middle Eastern cuisine. The menus consist of a wide choice of appetizers, first and second courses. Ba Ghetto guarantee the use of fresh and genuine local raw materials.

Jewish | Ruths Kosher Restaurant - Via Luigi Carlo Farini, 2a | Tel: +39 055 248 0888

Ruths's Kosher restaurant serves vegetarian dishes inspired by the cuisine of the Middle East, with a choice of vegan dishes on request. It is located next to the synagogue.

“Upscale Small bites”

Slow Food not fast food

The new Mercato centrale, Florence’s gourmet food court

At the *Mercato Centrale* or Central Market in the San Lorenzo area not only can you buy fresh produce on the ground floor, but if you go to the brand new first floor you will find a fancy gourmet food court, combining tasting stands, shops and a cooking school. With 3000 square meters of space and 500 seats, the area is large enough for twelve individual stalls or sections, each dedicated to a different Italian specialty such as cheese, Chianti wine, gelato and chocolate, a veggie stand, fresh pasta and bread, and also beer. Imagine a one-stop food shopping center, divided into categories and stalls in which you can either buy specialty items to bring home or sit down to a farm fresh meal of your choice (and believe us, choices there are plenty). This upstairs food court is open every day from 10am till midnight.



Procacci - Via Tornabuoni, 64 r|

Tel: +39 055 211656

Since 1885, Florentines have been coming to the delightfully charming upscale *Procacci* deli, to indulge in elegantly served truffle sandwiches and tomato juice. The house specialty is truffle-stuffed bread rolls, washed down with a glass of lightly spiced tomato juice.



INO - Via dei Georgofili 3/7 r | www.ino-firenze.com

For the best panini and stuffed focaccia and wine. Noncommercial cheeses and meat make this deli-style shop a must. You must try their *cantucci* biscuits and vin santo.

All’Antico Vinaio - Via dei Neri, 74/r | Tel: +39 055 2382723

Rustic *panini* and *schiate* to be eaten on the street with a glass of good wine or to take away. Excellent value but very busy!!

Obicà Mozzarella Bar - Via Tornabuoni, 16 | firenze@obika.it |

Tel: +39 055 2773526

Nice location – you should try the *burrata*!! Sundays they also do brunch and take away.



Il Santino - Via di Santo Spirito, 60r | Tel: +39 055 2302820

A former wine cellar in the Oltrarno neighborhood, very intimate, with a fantastic wine list by glass and bottle and mouth-watering pairing plates of prosciutto and cheese. Plus, it has the bonus of not having one tourist in sight, since they all go to *Il Santo Bevitore*, a few doors down. Even so, you should go there in the early evening if you want to snag one of the four small tables or handful of stools clustered at the bar.





Pitti Gola e Cantina - Piazza de Pitti, 16 | Tel: +39 055 212704 | Closed on Tuesdays

Pitti Gola & Cantina is a classy wine bar specializing in wines from Piemonte and is known to have one of the best wine lists in the city. Located directly in front of Palazzo Pitti, this is the perfect little spot for a glass of wine before dinner (they do have food here, limited menu though), but reserve ahead or come early as spots fill up fast.



La Buticche del Lampredotto – Piazza dei Nerli, 2 | Closed on Sundays

Simone will drive you inside the *lampredotto* world, that's one most typical poor dish of the city. The place has a friendly street food atmosphere. More than any other dish, *Lampredotto* is the symbol of Florentine cuisine. The real, tasty, convivial one. The one that you either know how to prepare right, or you don't, since starting from poor ingredients to get to a rich flavor isn't that easy. You eat it like a panino – with salt, pepper, homemade green sauce (with a recipe strictly inherited from the grandmother), spicy chili sauce and sandwich soaked in cooking broth – it is a ritual and as such it must be guarded and protected.



Le Volpi & L'Uva – Piazza dei Rossi 1R | Tel: +39 055 239 8132

It is a very small enoteca with a super interesting wine list - located few steps from the Ponte Vecchio. We recommend you order the Crostone with Tomatoes, Buffalo e Basil.

Aperitifs, Wines & Cocktails

There is always time for a glass of wine when visiting Florence! Here is our list of most loved wine bars for aperitivos, wine tasting and eclectic cocktails!



Sesto-on-Arno – Hotel Westin Excelsior - Piazza Ognissanti, 3 | Tel: +39 055 2715 2783
Legendary roof garden bar and restaurant with breath-taking views over Florence for a wonderful, romantic, elegant and memorable evening out.



Cantinetta Antinori - Piazza Antinori, 3 | Tel: +39 055 292 234 | Closed on Sundays
A classy wine bar and restaurant in a 15th century palazzo in Florence. After 26 generations in the wine business, this family knows what they are doing! Housed in the vaulted ex-cellar of 15th-century Palazzo Antinori, the Cantinetta breathes aristocratic Old Florence. The atmosphere is upscale and slightly hushed; tables are laid with crisp white cloths, and crystal glasses gleam. Menus are based on Tuscan classics with some seasonal variation. Kick off with a fettunta (bruschetta, in Tuscany) topped with cavolo nero (black cabbage) before moving on to pappa al pomodoro (a thick, bread-based tomato soup), pasta with artichokes, ossobuco, and tagliata (sliced steak) topped with pecorino cheese.

Il Locale - Via delle Seggiole, 6 | Tel: +39 055 906 7188
A very fancy spot near Florence's Piazza Santa Croce area. The drinks are very pricey here but come with aperitif platter. The plus about visiting here is that the 15th century location is a historian's dream, and the new renovations let you in a Medieval/Renaissance/Modern compilation that is pretty unique.

Signorvino – Via de' Bardi, 46/r | Tel: +39 055 286258
Right on one side of the Arno river, looking directly at Ponte Vecchio and the Uffizi Museum, come to this place to taste delicious, traditional Italian food with a vast assortment of more than 1500 Italian wine label.



Pitti Gola e Cantina - Piazza de Pitti, 16 | Tel: +39 055 212704 | Closed Tuesdays

Pitti Gola & Cantina is a classy wine bar specializing in wines from Piemonte and is known to have one of the best wine lists in the city. Located directly in front of Palazzo Pitti, this is the perfect little spot for a glass of wine before dinner (they do have food here, limited menu though), but reserve ahead or come early as spots fill up fast.



Il Santino - Via di Santo Spirito, 60r | Tel: +39 055 2302820

A former wine cellar in the Oltrarno neighborhood, very intimate, with a fantastic wine list by glass and bottle and mouth-watering pairing plates of prosciutto and cheese. Plus, it has the bonus of not having one tourist in sight, since they all go to Il Santo Bevitore, a few doors down. Even so, you should go there in the early evening if you want to snag one of the four small tables or handful of stools clustered at the bar.

Angel Rooftop Bar and Dining

Via Calimala 2 |

Tel: +39 339 411 3863

(Bookings necessary)

For a unique dining experience the rooftop of the Hotel Calimala hosts a restaurant, two bars, an indoor breakfast hall, and a floral patio. Spreading over four terraces, Angel Roofbar & Dining offers a range of dining options to suit your mood. Enjoy unparalleled views of Florence's historic center while indulging in signature cocktails and Middle Eastern cuisine.



Gucci Giardino 25 – Piazza della Signoria, 37/r | Tel: +39 055 75927012

Facing Palazzo Vecchio, visit this new elegant cocktail bar of the famous Gucci brand.



Il Palagio, Four Seasons Hotel - via Borgo Pinti, 99 | Tel: +39 055 26261

This fancy hotel bar kick has some great cocktails. On Thursdays they also have live jazz music.



Rooftop Bar La Terrazza, Hotel Continentale - Lungarno degli Acciaiuoli, 2r|

A swanky rooftop cocktail bar next to Ponte Vecchio with new age music, delicious cocktails and a panoramic view from the rooftop terrace. *A must* on a warm summer evening.

Fusion Bar, Art Gallery Hotel – Vicolo dell’Oro, 3 | Tel: +39 055 27263

Lovely wine bar and restaurant with cool atmosphere.

Rivoire - Piazza della Signoria, 5/R | Tel: +39 055 214412

The historic Rivoire is both chocolate and coffee bar by morning but cocktail bar in the evening!

Harry’s Bar - Lungarno Amerigo Vespucci, 22R |

Tel: +39 055 2396700

Looking for a sophisticated location & the clientele to match? Head over to the historic *Harry’s Bar* located on the Lungarno for great drinks, appetizers, cocktails and more.

Serre Torrigiani - Via Gusciana, 27

An enchanted “garden” in Florence, close to Porta Romana, immersed in nature. Good for a romantic evening, drinks and finger food. We recommend booking.





25hours Hotel Piazza San Paolino - Piazza di S. Paolino, 1 | www.25hours-hotels.com

The hotel's design is eclectically inspired by Dante's Divine Comedy and is full of allusions to this work. San Paolino restaurant is the lively center of the historic palazzo with a lush courtyard garden offering a traditional Negroni bar and an Alimentari for groceries, snacks or an aperitivo.



Il Locale - Via delle Seggiole, 12R | Tel: +39 055 906 7188

Il Locale is one of Florence's latest restaurants and cocktail bars. Upon entry patrons are plunged into a modern-day palazzo that recalls the luxury of the internal gardens during the Italian Renaissance. The large entrance opens with the sight of a *jardin d'hiver*, a modern vertical garden made from plants that scale the walls up to a thermal glass skylight. *Il Locale*'s modern take on traditional cuisine and expert blending of contemporary design within its fifteenth century interiors together offers diners a unique culinary experience.

Floreal – Borgo San Frediano, 27/r | Tel: +39 345 1647856

In this fancy cocktail bar, you will find flower themed, signature drink with a tropical taste, paired with a variety of food, from hamburger to oysters. Their drink list is innovative and always changing. They often have cocktail-making experts hosting classes.



Belmond Villa San Michele - Via Doccia, 4 (outside of city center) | Tel: +39 055 5678200

With some of the most spectacular views in Europe and offering irresistible cuisine, 15th century *Belmond Villa San Michele* offers one of the best restaurants in Florence. With its setting, few restaurants in the world are quite as romantic as *La Loggia*. Florence stretches out below, providing a stunning view from the arched terrace. This is a popular rendezvous for drinks before or after dinner, you can sip your favourite cocktail in the ancient loggia or outside in the Italian gardens! A pianist plays from 7pm until mid



Coffee, Cakes, Bars & Pasticceria

In a city like Florence, which is simply bursting with things to see and do, a nice place to stop for a refreshment is an absolute necessity. And luckily, Florence is full of great cafes and coffee shops! Some cafes in Florence go back a pretty long way, so it's not only a delicious, frothy cappuccino you'll be getting, but a slice of Florentine history too...

Despite the fact that real coffee culture began in France (or so it is widely believed), the traditional coffee houses became popular all over Europe by the 17th and 18th centuries. Many sprang up in the Renaissance city of Florence, and as well as being meeting places for the social and intellectual elite, they were also home to some serious political movements, such as the Giubbe Rosse. This movement for underground communists (the name literally translates as 'red coats'), met in the famous Piazza della Repubblica.

Florence's Literary & Historical Cafes

Indulge in the Dolce Vita! Bars and pasticcerie that reveal historical Florence with futurism and flavours, meeting places, cultural exchange and Italian coffee. Many bars and pastry shops in Florence are recognized as historical activities both for their longevity and for their role in the history of the 1900's. These historic cafés first opened in Piazza della Repubblica.

Caffè Concerto Paszkowski- Piazza d. Repubblica, 31-35/r

Founded in 1846 as Caffè Centrale, in 1904 it passed to the Polish Paskowski family, which initially turned it into a Viennese-style beer hall. In the early decades of the 1900s it was a key player in the city's cultural scene, a meeting place for the literati and artists who revolved around the magazines La Voce, Lacerba and Il Selvaggio. In 1947, after the war, it was modernized and once again became a meeting place for poets and intellectuals. The beautiful,



early 20th-century-style rooms also hosted conventions and fashion shows. In 1991 the venue was declared a National Monument. From a brewery to a literary café that brought together intellectuals at the end of the 19th century, Paszkowski has preserved all its charm and style over time. It's one of the symbols of the town's tradition. Fresh from a stylistic renewal that leaves in the meantime the absolutely inimitable elegance of the place. In addition to the excellent coffee declined in many different ways, at the "new" Caffè Concerto Paszkowski you can taste the desserts signed by master pastry chefs Massimo Davitti and Francesco Lippi and, always in great demand, the classic toast, a real must thanks to the recipe of the delicious bread box.

Caffè Gilli - Piazza della Repubblica, 36-39/r

Another of the historic establishments overlooking Piazza della Repubblica. In 1733 the Swiss Gilli family opened their first confectionery store "La Bottega Dei Pani Dolci" at Via Calzaiuoli. Following the creation of Piazza Vittorio Emanuele in the late 19th century, the establishment was moved to Via degli Speciali and then in the 1920s Gilli moved to its present location, becoming one of the most fashionable literary cafés, frequented by artists



and intellectuals of the time, particularly those belonging to the Futurist movement. The elegant interior and perfectly preserved furnishings date from those years and are the only remaining example of a Belle-Époque café in the city. Of particular interest are the main counter adorned with bronzes in neo-classical style, made in the famous Coppédé workshop, and the four plafonds on the ceilings, portraits in stucco frames by Ezio Giovannozzi.

Le Giubbe Rosse - Piazza della Repubblica, 13-14/r

Perhaps the most famous and lively of Florence's literary cafes. It was founded in 1897 as the "Reininghaus beerhouse" by two brothers of German origin; the name "Le Giubbe Rosse" came at a later time and recalls the uniforms worn by the waiters, inspired by the Viennese fashion of the time. Its notoriety is linked mainly to the Futurist movement, of which it became the "home": the main representatives met here, the most heated discussions took place here, and the famous brawl between Marinetti's



Milanese Futurists and the Florentine artists gathered around the magazine *La Voce* took place here. In *La Voce* Ardengo Soffici published an article attacking his rivals. Its importance continued in later years, up to World War II, as a meeting place for Eugenio Montale and representatives of Hermeticism, as well as young Florentine painters who were followers of Ottone Rosai and Primo Conti.

Currently closed for renovations.

Caffè Bianchi - Piazza San Felice, 5/r

This historic establishment was opened by Pasquale Bianchi in 1920 as a contract tender (tobacco, grocery, colonial and coffee shop) at No. 8/r Piazza S. Felice and is one of the oldest tobacco shops in Florence. In 1929 his son Bruno moved the premises a few meters down the road, to No. 5/r, adding the sale of pastries and wines. A small coffee roasting plant also operated on the premises, flooding the entire neighborhood with its aroma. After Luciano, Bruno's son, it is now Jacopo Bianchi who manages his great-great-grandfather's establishment. In 1996 the Café was renovated, maintaining the original furnishings and style, the pink marble counter and wrought-iron display cases.

Procacci - Via de Tornabuoni 64/r

"Procacci's truffle sandwiches" are an institution in Florence. Credit is due to this small bar opened in 1885 by Leopoldo Procacci at the very central and elegant Via de' Tornabuoni, and awarded the Royal Coat of Arms by King Victor Emmanuel III in 1925. The Palladian floor, Art Nouveau counter and woodwork are the original ones from 1910. It has been owned by the Marchesi Antinori family since 1998.



Caffè Rivoire - Piazza della Signoria, 5/r

It was Enrico Rivoire, chocolate maker of the royal family of the Savoia, when Florence was the capital of Italy in 1872, who opened at the sides of the share Piazza della Signoria a little cafe, in order to produce and offer to Florentine customers a sublime chocolate, resulted from an old and secret recipe. Today Rivoire, after 140 years of activity, is one of the oldest cafes in Florence, where time seems to stop forever. Among its artisan products, don't miss the cremini and gianduotti (hazelnut chocolates), as well as the wonderful chocolate cream.

Robiglio - Via dei Servi 112/r

Sir Pietro Robiglio from Piedmont, after working as a baker and pastry chef in Milan and Verona, opened his first store in Florence in 1928, quickly creating a refined and loyal clientele. His son Pier Luigi, while endowed with an entrepreneurial flair, maintained the original artisanal imprint in the processing of the products, and Edoardo, his son, continues in the tradition. Today, it is a modern confectionery where you can also enjoy traditional specialties like the Torta Campagnola, created by chance from a wrong dough, the Fruttodoro, or the famous Gallette al latte biscuits. Part of the restaurant's furnishings, damaged by the 1966 flood, have been reconstructed on the originals. Other venues: Via Tosinghi e in Viale S. Lavagnini



Vivoli - Via Isola delle Stinche, 7r

In 1929, Serafino Vivoli founded Vivoli that soon became a popular meeting place to have coffee and whipped cream on Sundays. In 1932 the Vivoli brothers decided to try their hand at producing ice cream and thanks to their passion and dedication, particularly in the 1960s and 1970s, the gelateria became a landmark for both Florentines and visitors to the city, even appearing in tourist guidebooks.



Dini Caffè - Via dei Bastioni, 38

Another veteran of the speciality realm, Dini Caffè is the only coffee roastery located in Florence's city center. Run by the dynamic duo of sisters Serena and Benedetta Nobili, and established by their grandfather in 1939, this family-run establishment holds a rich tradition in the art of coffee crafting.

Scudieri - Piazza San Giovanni 19/R

Since 1939, Scudieri in Florence is an integral part of Piazza Duomo. The location is perfect: the corner of via dei Cerretani, opposite the Baptistery of San Giovanni and the nineteenth-century facade of Santa Maria del Fiore. The outdoor area in front of the glass and steel, overlooking one of the most beautiful views of the city. The pastry is the strong point. Produced in house it's served, always fresh from the oven: the variety, thanks to the continuous production, is very large, even for late risers.

Contemporary & Modern Day Cafes

Galleria Iginio Massari- Via dei Vecchietti 3-5

Iginio Massari is one of the greatest Italian Master Pastry Chef in the world, his fine pastry-making is the result of great creativity, careful selection of the ingredients and meticulous attention to detail. Tasting his pastries is an experience that involves all the senses.



Melaleuca Firenze - Lungarno delle Grazie, 18

An Australian-American style bakery/bistro with a bright, positive atmosphere and a serious craft coffee program. They offer delicious fresh lunch options (fish tacos with homemade tortillas) as well as cakes, cinnamon rolls and bagels.



SimBIOsi Organic Cafè - Via Guelfa, 13

They make a mean oat milk flat white and have plenty of vegan options on the menu.

Wild Buns Bakery - Via di Camaldoli, 1/c

Wild Buns Bakery is Scandinavian artisan bakery. It's the spot to go for Nordic-style pastries like semlor (cardamom flavored bun with homemade almond paste, toasted almonds and vanilla flavored whipped cream) and sandwiches packed with salmon and dill, all served with speciality coffee and cold drinks.



Manly the Office - Via Pisana, 48r

Fiesole-born barista Maykol Martino brings a cupful of Australia with speciality coffee shop Manly The Office. The tiny hangout has enticing curb appeal. A duo of blackboards parked outside get to the point with punchy white writing: "Breakfast, brunch & specialty coffee" and "Good coffee here". While some customers prefer to perch in the outdoor seating area, the interior promises laidback vibrancy, Aussie style.

San Tea House - Via Dè Barbadori, 21R/23r

This is a new place that has just opened up on the 'Oltrarno' side of the Ponte Vecchio. Very cute little space on an otherwise pretty quiet street, here you can get your fix of tea (bubble tea included), fresh fruit juices and more. Closed all of August.

La Menagere - Via de' Ginori, 8

One of Florence's coolest, day-into-night hangouts offering a little bit of everything—in terms of both menus and crowds, La Menagere is a a café, flower shop, tapas and cocktail bar. Done out in the retro, shabby-chic style that has recently taken Florence by storm, the huge space is divided into a series of inter-connecting rooms so you never feel overwhelmed.



Vestri - Borgo Albizi 11/r

Just north of Piazza Santa Croce, Vestri sells an unusual selection of handmade chocolates. Highlights include chocolates flavored with Earl Grey tea, nutmeg, chili and pepper, as well as more conventional choices. Drink delicious hot chocolate in winter, and sinfully creamy ice cream (think fresh strawberries and white chocolate) in summer.



Caffè Cibrèò - Via Andrea del Verrocchio, 5/r + Via dei Pescioni, 8/r

This café is an institution in Florence, with a classic style in the heart of piazza Sant'Ambrogio. They recently added a café inside the luxurious Helvetia & Bristol Hotel (see photo below).



Le Murate Caffè Letterario - Piazza delle Murate

Come for a cappuccino in the courtyard of an ex-prison and sit outside in the summer.

Caffè del Verone - Museo degli

Innocenti, P.za della SS. Annunziata, 13

The Caffè del Verone is situated in the former drying room of the Ospedale degli Innocenti. A splendid terrace framed within a magnificent 15th century loggia, overlooking Florence.

The Caffè del Verone offers a cafeteria and restaurant service, with the possibility of eating hot dishes on the spot and having an aperitif while enjoying an enchanting view of the Duomo. The café is also accessible to those without a museum ticket.



Caffetteria delle Oblate- Via dell'Oriuolo, 26

Very casual, relaxed, busy with students – but it offers a breathtaking view of the Duomo...
Worth just the view but not for the service.



Ditta Artigianale - Via dei Neri, 32/R and Via dello Sprone 3/5R

They do all sorts of trendy 3rd wave tricks with coffee like cold brew, vacuum, chemex, flat white and a cold coffee tonic. The decor is fresh, solid music selection, vintage feel and reminds me of an artsy hang-out. The hippest new coffee joint in town, with plenty of cold drink options too.



Gelaterias

Gelato, one of the world's favourite desserts, and guess what, it is said to have originated in Florence! However, gelato as we know and love today only dates back to the Italian Renaissance: alchemist Cosimo Ruggieri (d. 1615) is credited for having created the first-ever gelato (fior di latte) at the court of Catherine de' Medici. Other sources credit architect Bernardo Buontalenti for the invention of gelato alla crema, the popular egg cream flavor whose recipe (crema Buontalenti) back in 1565. And in



1686 a Sicilian Francesco Procopio Cutò made his way to Paris with a gelato-making machine! Regardless of its official birthdate, the modern version has Florence to thank for its launch. So here are some of the best gelateria in Florence:



Gelateria dei Neri - Via dei Neri, 19/21 | Tel: +39 055 210034

The selection is impressive with lots of fruit flavoured gelato and much more including pure chocolate and caramel! There is also *granita*, which is known as "Italian ice" abroad. It is frozen fruit, water and sugar served in cups with a straw, perfect to drink on hot summer days.

Vivoli - Via Isole delle Stinche, 7/r | Tel: +39 055 292334

Vivoli is said to be the oldest gelato shop in Florence (founded in 1929), it was first known as a cafe and meeting place for locals and only after did it also dedicate itself to gelato.

Venchi - Via Calimaruzza 18 | Tel: +39 055 288505

Venchi's product range is very wide. Specialized as maitres chocolatiers, the company specializes in dark chocolate and Gianduia and their fresh, artisan gelato is made on site.

Perché no! - via dei Tavolini 19/r | Tel: +39 055 2398969

The name means "Why Not?" In Florence since 1939, all ingredients are natural with vegan options as well. They are famous for their special flavours such as rose, trifle, and apple pie.

Gelateria la Carraia - Piazza Nazario Sauro, 25r | Tel: +39 055 280695

The gelato here is super creamy and soft. The Delizia Carraia has pieces of white chocolate and a sort of pistacchio sauce dribbled on top, coffee, and a mousse tiramisu'.



Gelateria Santa Trinita - Piazza Frescobaldi, 11/12 R | Tel: +39 055 2381130

They also make great fruit sorbets and semi-freddo desserts!

Gelateria della Passera - Via Toscanella, 15/r | Tel: +39 055 291882

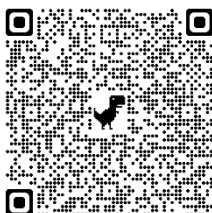
Excellent quality and located just metres from Piazza Pitti and Via Maggio.

Our personal short list of recommended eateries

Welcome to our guide of Florence's culinary gems, meticulously selected by Gianni and myself, your hosts and co-founders of Florence Luxury Home. We adore good food and wine and are pleased to share with you our favourite places we regularly frequent. Whether you're in search of a cozy spot for a hearty meal, a boutique wine bar, or a bakery that will satisfy your sweet tooth, our short-list guide ensures you'll find the perfect place.



Marina di Santo Spirito:
a very charming fish
restaurant!



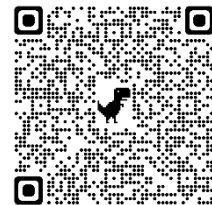
Four Seasons Hotel:
From al fresco dining
outside in summer to
Sunday Brunch, the
name is synonymous of
quality!



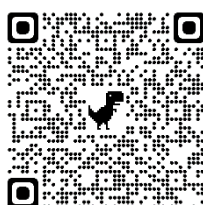
La Buchetta: for pasta
cooked inside a cheese
wheel and steak!



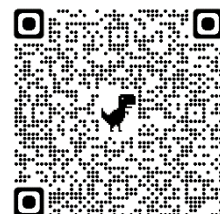
Enoteca Spontanea:
Nicola and his sister
offer a splendid wine list
(emerging wines only)
and home cooked food.



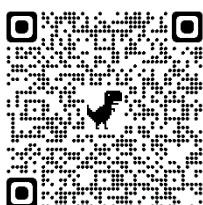
Osteria delle Tre Panche:
offers a lovely panoramic
terrace and when in
season choose the
tagliolini pasta with truffle!



Secinque: all seasonal,
organic, fresh and maybe
the best vegetarian
eatery in town! Very
small. Book in advance!



Da Ruggero: a bit far from
the center, outside Porta
Romana but this is the
place to go for typical
Sunday lunch. Exceptional
spaghetti alla carrettera
and roasted pork loin.

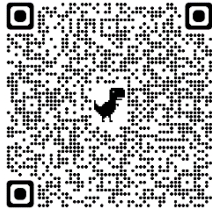


Alla Vecchia Bettola: one
of the liveliest places in
town, but worth the visit
for the homemade penne
alla bettola!

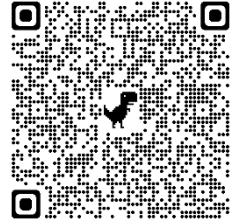




Trattoria La Casalinga: a very simple “home-cooked” cuisine with delicious fresh pasta featuring wild boar, rabbit and duck sauce!



Trattoria dei Fagioli: the way our “Grandmother” used to cook. Simple Florentine dishes at their best.



Feeling peckish? Look no further for our best recommendations for small bites or an evening aperitivo:



- **S.Forno:** best bakery in town for sweet addict - everything is delicious.
- **Il Santino:** tiny winery with excellent bites (note: very little indoor seating).
- **Pitti e Gola Cantina:** enjoy wines and gourmet Italian “tapas” style bites whilst admiring the panorama of the Pitti Palace.
- **SE-STO on Arno Rooftop Bar:** located on the top floor of the luxury Hotel Westin Excelsior, this is one of Florence’s most beautiful panoramic bars and restaurants.
- **Procacci:** as you pass by you can smell the famous truffle sandwiches with foie gras or butter and anchovies. This is one of Florence’s historical eateries.
- **Palazzo Guadagni:** Service may be a little slow, but within the “Oltrarno” side of Florence (the other side of the river), it offers a good drinks list and splendid views.
- **La Buttiche del Lampredotto:** There are several “street-food” vendors around Florence but this one serves the city’s best tripe and “peposo” stew to locals and workers who come to relax during their lunch break and chat about football.