



## **Dine in Florence 2022**

### **Michelin Star:**

- **[Cibrèò Trattoria](#)** *This trattoria is named after the famous cibrèò, a typical stew from Florence that Catherine of Medici was said to enjoy so much that she even attempted, unsuccessfully, to export it to France. It is often crowded, but there is no point in trying to book a table as they don't take reservations. Roast rack of beef (gran pezzo) is one of the specialities.*
- **[Gucci Osteria da Massimo Bottura](#)** *The cuisine of theatrical chef Massimo Bottura has arrived in Florence, demonstrating an openness to the rest of the world, with influences and reinterpretations of dishes from other countries, as well as Italy and Modena in particular. A visit to the Gucci Garden, an elegant museum on the upper floors dedicated to the famous fashion house, is highly recommended.*
- **[Restaurante Borgo San Jacopo](#)** *Housed in one of the most charming hotels in the city, this restaurant boasts the same elegant and exclusive style as the hotel itself. Having had experience working in top-quality restaurants, this is a return home for the new chef who creates refined fish and meat dishes from carefully chosen Italian ingredients.*
- **[Il Santo Bevitore](#)** *Both the simple, friendly atmosphere and the cuisine served at this restaurant are typical of a Tuscan trattoria. The menu features classic favourites from Tuscany, full of the strong traditional flavours that you would expect to find in Florence, alongside a few more contemporary dishes.*
- **[Essenziale](#)** *As its name suggests, this restaurant has a young, minimalist ambience. Friendly welcome and service, plus innovative cuisine full of surprises. You'll find your cutlery in a drawer in your table, in an interesting nod to household traditions of bygone days.*
- **[Zeb](#)** *A new take on traditional cuisine in this unique restaurant in the delightful San Niccolò district. Diners sit side - by - side around a central table, as in a sushi bar, enjoying a selection of delicious homemade dishes.*
- **[Ora d'Aria](#)** *Situated behind the Uffizi, this restaurant features a small basement room (the walls date back to Roman times) used in the evening and for private functions, plus a main dining room on the ground floor boasting views of the open kitchen. The menu showcases a small choice of dishes ranging from the restaurant's refined classic recipes to newer options with a more experimental flavour and a greater emphasis on vegetables.*
- **[Enoteca Pinchiorri](#)** *For decades Pinchiorri has represented luxury and haute cuisine at the highest level in Italy. The restaurant has a number of dining rooms, including a historic room, which has an almost museum - like feel. Highly attentive service from the legendary owners, Annie and Giorgio, and an excellent menu featuring the best of Tuscan, Italian and international cuisine. The wine list is renowned across the globe.*
- **[Il Palagio](#)** *The magnificent decor of one of the most impressive palazzi in Florence has been given a more contemporary feel in this restaurant. It offers delicious and carefully prepared reinterpretations of traditional Italian cuisine.*
- **[Il Latini](#)** *Il Latini has tables pushed close together, creating a lively atmosphere, and is often packed. But this is part of the charm of this historic trattoria where conviviality combines with simple, delicious traditional cuisine to provide an unforgettable dining experience.*

## Fine Dining:

- [Cantinetta Antinori](#) Italian, Mediterranean, European, Tuscan, Central-Italian cuisine, Wine Bar
- [Fuor d'Acqua](#) In the heart of the historic center of Florence, a few steps from Porta San Frediano, is the Fuor d'acqua: a true taste of the sea within the ancient Florentine tradition. Italian, Seafood, Mediterranean cuisine
- [Fishing Lab Alle Murate](#) FISHING LAB Alle Murate is the outcome of months of research which has culminated in a unique location: the palazzo which hosted the judges and notaries guild from the 13th to the mid-16th centuries. Italian, Seafood, Mediterranean, European cuisine

## Casual Dining / Drinks:

- [Osteria dell'Enoteca](#) A contemporary space within an ancient Oltrarno townhouse, Osteria dell'Enoteca excels at seasonal Tuscan with a modern twist.
- [La Ménagère](#) Italian, Mediterranean, European cuisine, Bar, Cafe
- [L'angolo del mare](#) The cuisine encompasses Tuscan refined simplicity and Apulian authenticity and its 13 tables await the guests at the gates of the historic centre for all the occasions.
- [Gurdulù Gastronomia](#) Italian cuisine
- [Il Guscio In San Frediano](#) In the heart of Florence, and exactly in Via dell'Orto, we find the Il Guscio restaurant which since 1986 offers its customers a refined choice of typical Tuscan dishes accompanied by delicious wines, the flagship of the menu. The attention to seasonal raw materials of the highest quality and the care with which the dishes are prepared places it among the first sought-after restaurants in the capital.
- [Regina Bistecca](#) A restaurant dedicated to the true "bistecca alla fiorentina". Italian, Barbeque, Mediterranean, Tuscan cuisine
- [Pizzeria Santarpia](#) After a Florentine experience lasting about 3 years, Giovanni Santarpia opens his temple of pizza just outside Florence in via Senese 155 Rosso. Italian, Pizza, Mediterranean, Neapolitan cuisine
- [Trattoria Sabatino](#) Historic restaurant Trattoria Sabatino in San Frediano, offers an economic menu updated every day, with the best Tuscan specialties. Italian, Mediterranean, Tuscan cuisine
- [Mercato Centrale](#) The Central Market is a place where food is experienced, told and prepared by artisans who respect and know it deeply. It is a space to live and share and a container that becomes cultural and social content, without losing spontaneity and simplicity.
- [Ino](#) An amusing and innovative way the old culinary experience of street food, of stand up eating that does not mean lack of quality in the ingredients or uncertainty of their origins. Customers will have a complete experience in the gastronomical universe, including visits to purveyors and theme evenings, to name a few of the many initiatives that will surround a new way of living and knowing quality food. Sandwiches, Italian, Tuscan cuisine
- [Le Cappelle Medicee](#) A perfect place for a satisfying lunch break or an aperitif with friends. In the restaurant there are many selected labels, specially designed to be combined with the available courses and to satisfy even the most refined palates. Italian, Tuscan cuisine
- [Trattoria Marione](#) The cheerful and familiar atmosphere, colorful dishes, good food and an enviable cellar: these are the ingredients that make Trattoria Marione one of the favorite place. Italian, Mediterranean Tuscan cuisine

**Gelato and Coffee:**

- [Vivoli](#) *The Vivoli ice-cream parlor was founded as Latteria Vivoli back in 1929. It guarantees delicious ice cream and a cheerful atmosphere for its visitors*

**HAPPY TRAVELS!**