

REGINA BISTECCA. Via Ricasoli 14r. Florentine steak and traditional Florentine and Tuscan specialties in a refined setting. Great selection of wines.

ATTO by Vito Mollica. Via del Corso 6. One Michelin star restaurant by the well-known chef Vito Mollica. Even the environment is an experience more than the excellence of the food.

BUCA MARIO. Piazza Ottaviani 16r. Historic restaurant in one of the well-known Florentine "holes". Traditional menu.

CAMMILLO. Borgo San Jacopo 57r. Very extensive menu with selected, top quality raw materials. Historic address in the city.

CANTINETA ANTINORI. Piazza Antinori 3. Restaurant of the renowned winery of the same name. A refined environment in the historic Palazzo Antinori.

PORTINARI LIVING ROOM. Via del Corso 6. Inside the splendid Palazzo Portinari, managed by the talented "starred" chef Vito Mollica.

LA MENAGERE. Via Ginori 8r. Very refined environment for a modern kitchen.

TOSCANINO RINASCENTE. Republic Square. Located on the panoramic terrace of the Rinascente, it offers a traditional local menu with a breathtaking view.

GUCCI GARDEN. Piazza della Signoria 10. One Michelin star restaurant from the well-known fashion house.

SAPORIUM. Lungarno Cellini 63r. Restaurant boasting a Michelin star that serves a 0 km menu coming from the private vegetable garden of the splendid Borgo Santo Pietro resort.

CAFAGGI. Via Guelfa 35r. Traditional atmosphere and menu for a historic family-run restaurant.

IL SANTO BEVITORE. Via Santo Spirito 64r. In one of the most elegant streets of the city, "il Santo" has been offering modern cuisine linked to tradition for over 20 years. Young and cheerful atmosphere. A point of reference also for the Florentines.

CIBLEO. Via del Verrocchio 2r. "Fusion" offer between Japan and Tuscany in a place with very few seats. A seat at the counter is recommended.

CUCINA. Via Giano della Bella 3r. Far from the center in an elegant street on the slopes of the Bellosguardo hill, it serves a "radical" menu with the utmost attention to the quality of the products and their seasonality.



TRATTORIE

SOSTANZA. Via del Porcellana 25r. Florentine monument to catering. Artichoke pie and butter chicken are their iconic dishes.

ALLA VECCHIA BETTOLA. Viale Pratolini 3/5/7. Slightly outside the center of a place loved by Florentines. Informal and convivial environment.

AL TRANVAI. Piazza Tasso 14r. Small trattoria, a bastion of Florentine cuisine.

B.o.R.G.O. Borgo San Frediano 145r. Few tables for a menu that varies with the seasons. Organic vegetable garden and eclectic menu.

COCO LEZZONE. Via parioncino 26r. One of the city's historic trattorias that still retains its charm of simplicity and originality intact. Typical local cuisine.

VINI E VECCHI SAPORI. Via dei Magazzini 3r. Small place behind Piazza della Signoria where you can enjoy the simplicity and flavors of Florentine cuisine.

SERGIO GOZZI. Piazza San Lorenzo 8r. Open only for lunch next to the Basilica of San Lorenzo, it is as Florentine as the basilica, the Medici's favorite church.

LA CASALINGA. Via dei Michelozzi 9r. Unmissable goal for superclassic lunch or dinner in the heart of the Oltrarno quarter.

DA RUGGERO. Via Senese 89r. Outside the center, this trattoria has been a "classic" for Florentines for over 50 years.

5 e CINQUE. Piazza della Passera 1. Entirely vegetarian menu from the Ligurian tradition. Intimate and refined environment.

DA ROCCO. Inside the Sant' Ambrogio market. Among the market stalls for over 30 years, "Paolino" always smiling, offers a quick and fun lunch at reasonable prices.

SABATINO. Via Pisana 2r. Large place with an extensive menu at almost political prices. Family management is the essence of this beautiful and solid reality.

UQBAR. Via dei Fossi 15r. Inside Pietro and Maddalena's singular and much-loved TODO MODO bookshop, it offers a menu of few but substantial dishes. Careful selection of wines.



TRIPPA AND LAMPREDOTTO

TRIPPERIA POLLINI. Via de' Macci One of the best lampredotto sandwiches.

TRIPPAIO DEL PORCELLINI. New Market Square. The longest-standing tripe shop in Florence, always present, offers one of the best lampredotti in the city.

DA NERBONE. Inside the San Lorenzo Market, try their boiled meat sandwich.

TIL TRIPPAIO DI FIRENZE. Via Foscolo 5r. Excellent sandwiches. Also worth trying are the tripe-based specialties which vary from day to day.

TRIPPAIO DI PORTA ROMANA. Porta Romana square. Once managed by the "legend" Mario Albergucci, a true master in the field, the tripe maker today passes down his recipes.

LA BUTICCHE DEL LAMPREDOTTO. Piazza de' Nerli. In the area where the lampredotto was historically born, in the popular neighborhood of San Frediano, Simone stands out for the quality of its products.

EREDINIGRO. Inside the San Lorenzo market, perhaps the most beautiful "stand" of one of the major lampredotto producers in the city. From producer to consumer.

BARS/PASTRY SHOPS/ICE CREAM PARAS/BAKERS

GUALTIERI. Via Senese 18r. The young and energetic Ginevra, together with the pastry chef Giulio, pass on with passion and professionalism the family pastry art which has celebrated 90 years.

GILLI PASTRY SHOP. Via Roma 1. Historic bar/pastry shop in the central Piazza della Repubblica

VIVOLI. Via Isola delle Stinche 7r. Historic ice cream shop also remembered by the Florentine storyteller Marasco. The cream is excellent. They are only served in a cup.

FORNO SARTONI. Via dei Cerchi 34r. Historic bakery with a large and always stocked sweet and savory counter.

CANTINETTA DA VERRAZZANO. Via dei Tavolini 18r. Oven which also offers two rooms to enjoy quick dishes and platters and wines from their farm. Simple but refined environment.

BADIANI. via Tosinghi 12r. After the parent company which is located outside the center, it is finally possible to taste their "Buontalenti" even a stone's throw from the Duomo.

LA MENAGERE. Via Ginori 8r. At breakfast, as an aperitif or after dinner, this place always meets expectations.

BUONAMICI. Via dell'Orto 31r. In the San Frediano neighborhood, this pastry shop continues a long family tradition.

PICCIOLI BAR. Borgo Ognissanti 118r. Excellent bar with home-made pastries with a wide choice of "savories".

DITTA ARTIGINALE Various locations in the city. In addition to excellent coffee, the subject of passionate research, it offers an extensive menu with quality products from breakfast to aperitifs.

LA SORBETTIERA. Various locations in the city. Wide choice of excellent flavours. Three locations in the city.

LA STREGA NOCCIOLA. Via dei Bardi. A stone's throw from the Ponte Vecchio, one of the best ice creams in the city.





MARIANO. Via del Parione 19. For over 30 years, passion and perseverance have made "Mariano", always present behind the counter, one of the best places for a tailor-made sandwich and a glass of wine.

LA CASA DEL VINO Via dell'Ariento 16r. Gianni, passionate about wines and top quality products, was the first in the city to serve top quality sandwiches. For over 30 years.

PROCACCI. Via Tornabuoni 64r. Historic sign in the luxury street where you can taste the historic and delicious truffle sandwiches. Excellent selection of wine from the Antinori winery, the proletarian of the brand.

IL SANTINO. Via Santo Spirito 60r. Younger brother of the Holy Drinker, the lucky ones who win one of the few tables will be offered platters and quickly prepared dishes. Also excellent for an aperitif.

INO. Via dei Georgofili 3r. Alessandro Frassica, also author of three books on sandwiches, has been offering the best quality in terms of raw materials, without compromises, for over 20 years. A stone's throw from the Uffizi.

IFRETELLINI. Via de' Cimatori 38r. In a side street of the central Via Calzaiuoli, this tiny place serves a wide range of excellent sandwiches, to be enjoyed with the "gottino" of red wine strictly standing.

SEMEL. Piazza Sant'Ambrogio 44r. From the name of the traditional Florentine sandwich, a wide choice of fillings to try.

FANTAPPIÉ FIASCHETTERIA. Via Serragli 47. Historic wine bar in the popular San Frediano district.

ZANOBINI Brothers. Via Sant'Antonino 47. Historic place where you can enjoy glasses by the glass at the old counter together with regular local customers.

LE VOLPI E L'UVA. Piazza dei Rossi 1r. Refined cold cuts and cheeses with wine pairings.

NUVOLI. Piazza d'Olio 15r. A stone's throw from the Duomo. Even a small restaurant underground.



LUOGHI DI INTERESSE



CHIOSTRO DELLO SCALZO. Via Cavour 69. Small pearl with a cycle of frescoes by Andrea del Sarto.

CONVENT OF SAN MARCO. St. Mark's Square. Home to the masterpieces of Beato Angelico.

CHURCH OF SS. ANNUNZIATA. Piazza Santissima Annunziata. All to discover.

THE SPECOLA. Via Romana 17. Recently renovated museum of natural history and mineralogy. Large and curated collection of 18th century wax models.

SANTA FELICITA CHURCH. Piazza Santa Felicita. Deposition by Pontormo, a masterpiece of mannerism. The church through which the Vasari corridor passes. With the private box of the Medici family.

TEMPLE OF THE HOLY SEPULCHER. Entrance from the Marini Museum. Small pearl by Leon Battista Alberti.

MARINO MARINI MUSEUM. Piazza San Pancrazio. Beautiful brutalist renovation of the church of Leon Batista Alberti, with works by the Pistoia artist Marino Marini.

BASILICA OF SANTA MARIA NOVELLA. Piazza Santa Maria Novella. Masaccio, ... are just some of the artists found inside the church whose facade was designed by Leon Battista Alberti.

BASILICA SANTO SPIRIT. Santo Spirito Square. Designed by Brunelleschi, it houses a splendid wooden choir and a crucifix created in his youth by Michelangelo.

STROZZI PALACE. Strozzi Square. Home to prestigious contemporary art exhibitions.

MUSEO NOVECENTO Piazza Santa Maria Novella 10. Collection of Italian 20th century works as well as home to many national and international contemporary art.

MEDICI RICCARDI PALACE. Via Cavour 3. The first home of the Medici, hosts temporary exhibitions and houses the precious Chapel of the Magi, a Renaissance masterpiece by Benozzo Gozzoli.

BASILICA SAN LORENZO. The Medici church, built by Brunelleschi with Donatello, where almost all the members of the dynasty were buried and where you can visit the two sacristies, the old and the new, designed by Brunelleschi and Michelangelo.

MEDICI CHAPELS. Piazza Madonna degli Aldobrandini. Exemplary demonstration of the "greatness" of the Medici family where you can also see Michelangelo's new sacristy.

GALILEO MUSEUM. Science Museum. Piazza dei Giudici 1. One of the most important collections of scientific instruments in the world, from 1500 to 1800.

MODERN ART GALLERY. Pitti Palace. Pitti Square. Works from the late 1700s to the early 1900s with a large and representative collection of "Macchiaioli".

