



TASTE & FUORI DI TASTE

CALENDAR OF EVENTS

11-15 MARCH 2010

FOR

TASTE 13-15 March

STAZIONE LEOPOLDA – VIALE F.LLI ROSSELLI 5 - FLORENCE

THURSDAY 11 MARCH

12:00 p.m.	Olio & Convivium Via Santo Spirito, 4	HANDMADE PASTA Our pasta makers will give a demonstration of how to make fresh pasta. Followed by a tasting session of first course dishes.
7:00 p.m.	Olio & Convivium Via Santo Spirito, 4	SALT COD, ANCHOVIES AND HERRING: OUR SEAS Price 15 € For information and reservation +39 055 2658198
7:30 p.m.	Circolo Teatro del Sale Via dei Macci, 111/r	ERBE SELVATICHE E ORTI DOMESTICI [WILD HERBS AND KITCHEN GARDENS] From a window balcony to the fields on the outskirts of the city, living on fresh salads. Dinner with entertainment. Admission: members only For information: +39 055 2001492
7:30 p.m.	La Sosta del Convivium Viale Europa, 4/6	PIZZICANDOLI OLIANDOLI... AFFINATORI 1980 – 2010: 30 years of Convivium Firenze Tasting session and dinner at Convivium with their own dairy products. "BUON APPETITO OSSO" menu, recipes created in collaboration with Prof. Maria Luisa Brandi Price 25€ For information and reservation +39 055 6811757

FRIDAY 12 MARCH

11:00a.m	Macelleria Luca Menoni Mercato di Sant' Ambrogio Piazza Ghiberti	BUTCHER'S SCHOOL "Learning about different cuts of meat and how to use them" – meat cutting lesson. With the participation of Davide Paolini, Vasco Tacconi President of the Associazione Macellai [Butcher's Association] of the Province of Florence and Aristide Bucchi, President of the Centro Carni Alimentari [Food Meat Center]. The lesson will be followed by a tasting session featuring "peposo" (peppery beef stew) at "I Trippaio di Stefania e Fabrizio". It will be possible to make a donation to the Associazione Trisomia 21 which will be helping out with the catering. For information: +39 055 213029
12:30 p.m.- 4:00 p.m	Riccardo Barthel showroom Via dei Serragli, 234 r	A "TASTE" MOMENT IN THE SHOWROOM Tasting sessions and visits to craft workshops with tastes of products by Cantine Lunae Bosoni and Cipriani Food – Free admission For information: Francesco Barthel +39 335 360140 Mediasail Press Office +39 327 0212200
12:30 p.m	Riva Loft Via Baccio Bandinelli, 98	ITALIAN CRUDITÉS Luciano Zazzeri, proprietor of the Ristorante LA PINETA in Marina di Bibbona will give a lecture about different types of fish and the methods of preparing the same to make the recipes which have made LA PINETA famous. For information: +39 055 7130272
6:30 p.m – 8:30 p.m	Boutique Faliero Sarti Via della Spada 24/R	THE SENSUALITY OF THE FLOWER MEETS THE SOFTNESS OF THE SHAWL Wine tasting session featuring Orchidea by CasalBosco Free admission for info accessorio@falierosarti.com / +39 055 8866250
5:00 p.m	Hotel Savoy Piazza della Repubblica, 7	PIERANGELINI: TASTE(FUL) CREATIONS – THEMED APERITIFS FEATURING PRODUCERS ATTENDING TASTE Aperitifs and menus featuring the excellent food and wine products presented at Taste will bear the signature of the great chef Fulvio Pierangelini. The host for these meetings will be the Hotel Savoy. For info and reservations +39 055 27 35 891
7:00 p.m. – 9:00p.m	Riccardo Barthel showroom Via dei Serragli 234 r	A "TASTE" MOMENT IN THE SHOWROOM Aperitifs and visits to craft workshops: starring "Bloody Mary" cocktails – made with "Polesine" tomatoes - and Bellini, Italy's most famous long drink. Free admission For information: Francesco Barthel +39 335 360140 Mediasail Press Office +39 327 0212200
7:00p.m – 10:00p.m	Casa della Creatività Vicolo di Santa Maria Maggiore, 1	"BIRRA D'ARTISTA" [Artist's Beer] Birra del Borgo aperitif-tasting session accompanied by scrumptious snacks. Leonardo di Vincenzo, the proprietor of "Birra del Borgo", will be presenting his "Birra d'Artista",

with a special label by artist Giovanni Trimani
Price of aperitif: € 7
For information +39 055 2381240

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| 7:30p.m | Sala delle Vetrate (former "Murate")
Piazza Madonna della Neve | CANTINA PIEVE VECCHIA AND PRODUCTS FROM THE MAREMMA
A taste of the Maremma offered by the Cantina Pieve Vecchia with a tasting session of their wines along with typical products from the area, enlivened by music from the Rossana Casale Jazz Trio and Massimo Di Michele. Open to the public, free admission (until capacity limit has been reached)
For information: +39 0564 996452 |
| 7:30 p.m | Il Santino – Enoteca gastronomia
Via S. Spirito 60r | IL SANTINO PRESENTS LA "PROSCIUTTERIA DOK DALL'AVA"
Attended by the proprietor, tasting session of a selection of the best hams from " PROSCIUTTERIA DOK DALL'AVA " with wines from Il Santino.
Price € 5
for information and reservations +39 055 2302820 |
| 7:30 p.m. | La Sosta del Convivium
Viale Europa, 4/6 | "LE SIGNORE" BALSAMIC VINEGAR FROM MODENA
Emilia Romagna and Tuscany: the meeting of two traditions. Tasting session and dinner held at Convivium. Conference on PGI [Protected Geographical Indication] accreditation, with the participation of "Le Signore".
Price € 25 For information and reservation: +39055 6811757 |
| 8:00 p.m | Ristorante Alle Murate,
Via del Proconsolo, 16/r | ACCADEMIA DELLE FRATTAGLIE (<i>The Academy of Offal</i>)
First dinner held to present the "Accademia delle Frattaglie". The evening will be hosted by Umberto Montano, the restaurant's patron. With the participation of: Oliviero Toscani, , Beppe Bigazzi, Paolo Pellegrini Leonardo Romanelli and Marco Rossetti. The following participants will be preparing their own products: Franco Cazzamali (Macelleria Cazzamali), Simone Fracassi (Macelleria Fracassi), Giordano Andreucci (Il Biroldo) Leonardo Torrini (the Gavinana neighborhood tripe-seller) and Piero Nigro (Circolo Marina di Candeli). In the kitchen: Giovanna Iorio, the chef of the Ristorante Alle Murate, and Saverio Sbaragli, executive chef of the Hotel Il Salviatino's Ristorante Il Grappolo. Special guests: representatives from the Académie des Abats. Dinner will be accompanied by: Lambrusco Otello from Cantine Ceci, extra-virgin olive oil and Syrah O.T. from the Azienda Oliviero Toscani. Price of dinner: € 50. By reservation only. Information and reservations: +39 055 240618/silvia@allemurate.it |
| 8:00 p.m | Ristorante Pizzeria Munaciello –
Via Maffia 31/ r | IL POMODORINO DEL VESUVIO DI CASABARONE DA MUNACIELLO (<i>The Vesuvian Tomatoes by Casabarone da Munaciello</i>)
The delicious Vesuvian tomatoes from Azienda Agricola Casa Barone will be presented in a dedicated menu that exalts their sweet and unmistakable flavor
For information and reservations: + 39 055 287198 – 392 6373963 |

8:00 p.m.	Ristorante Il Paiolo Via del Corso, 42r	FREE INTERPRETATION OF NONNO LANCIA FOOD PRODUCTS AND BRUTON BEERS Chef Alessandro De Luca interprets the food specialties of Nonno Lancia with the help of Bruton beers and seasonal products. Three course menu. Price: € 45 Information and reservations: +39 055 215019
8:30 p.m.	Ristorante Teatro Opera et Gusto Via Della Scala, 17/r	OPERA ET GUSTO PRESENTS "DINNER WITH LA MOLINA" A dinner in "three acts" with La Molina chocolate: a cocoa-flavored menu from the hors d'oeuvres to the dessert, accompanied by a theatrical performance by Alessandro Riccio and Alberto Becucci Fixed menu: € 45 Information and reservations +39 055 288190
8:30 p.m – 11:00p.m	Ristorante Cestello P.zza Del Cestello, 8	DONNAFUGATA AT THE CESTELLO The prestigious Sicilian Donnafugata wines will meet the famous cuisine of the Ristorante Cestello which, for the occasion, will be proposing a selection of dishes featuring ingredients from Sicily. The tasting menu will include three wines. Tasting menu € 65 Information and reservations: +39 055 2645364
9:00 p.m	Ristorante Ganzo Via dei Macci, 85/R	A FUORI DI TASTE DINNER.. AT GANZO! A dinner will be held at Ganzo, the restaurant/gastronomy workshop, to present the products featured at Taste. Four courses will exalt the quality of the excellent ingredients. Price: € 35 including drinks By reservation only + 39 055 241076
9:00 p.m.	Angels, Restaurant and American Bar Via del Proconsolo, 29/31	QUANDO IL PESCE POVERO...BEVE BIRRA [WHEN THE "PESCE POVERO" DRINKS BEER] Seven course dinner featuring inexpensive fish from seas, lakes and rivers, accompanied by four different types of craft beer. In collaboration with Birrificio l'Olmaia and Andrea Bianchini. Information and reservations: +39 055 2398762

SATURDAY 13 MARCH

10.00 a.m. - 12.00 p.m.	Melbookstore café Via de' Cerretani, 16/r	Breakfast at the Melbookstore 2 cru coffee infusions from Le Piantagioni del Caffè, Mugs of chocolate from De Bondt, Rusks from the Biscottificio Mattei and two types of Deseo biscuit Free admission – For information +39 055 287339
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11:00 a.m.	Press Hall Stazione Leopolda	DOLCEBELIEVE Press presentation of the Dolcelieve project, the brand of confectionery products for people with food intolerances by Fabiana Giacomotti
11:00 a.m. – 5:00 p.m.	INO – Food and Wine Store Via de' Georgofili, 3	TASTE SARDINIA AT 'INO Paid tasting session of special "paninis" created by 'INO using typical products from the southern regions of Sardinia. For information: +39 055 219208
11:30 a.m.	TASTE RING Stazione Leopolda	IS ORIGIN RESPONSIBLE FOR THE "IMPRINTING" OF GASTRONOMICAL PRODUCTS? When we talk about gastronomical products, we refer to excellent foods which deserve a place of honor on our tables. But which factors determine their particular value? Is origin the most important factor? Not everybody agrees that it is: many believe that the added value depends above all on the raw materials and the manual skills or working techniques used.
12:00 p.m. – 3:00 pm	Caffè San Carlo via Borgognissanti 32/34 r	BRUNCH WITH ACETO SOPRAFFINO DEGLI ESTENSI Aceto Sopraffino (Superfine Vinegar) will accompany "carpacci", salads, paninis, fruit salads and desserts. With the participation of the proprietor. Buffet lunch € 10 - for information +39 055 216879
12:00 p.m. – 11:00 p.m.	Obikà Firenze, Palazzo Tornabuoni, Via de' Tornabuoni, 16	TASTE SARDINIA, 100% Pure Enjoyment Sardinian specialties combined with the classic menu of the mozzarella wine-bar For information: +39 055 2773526
12:30 p.m. – 2:30 p.m.	Amarù Piazza Nazario Sauro 14r	LUNCH WITH "IL PLIN" AND CORSINI BAGWINE Handmade Langhe Ravioli from IL PLIN served with Principe Corsini bagwine and other delicacies Price € 6 For information +39 055 288197
12:30 p.m. – 4:00 p.m.	Riccardo Barthel showroom, Via dei Serragli, 234/r	TASTE(FUL) MOMENT IN THE STORE Arrigo Cipriani will be presenting his book "Prigioniero di una stanza a Venezia". The chef and barman of the famous Harry's Bar in Venice will organize tasting sessions of products from the Cantine Lunae Bosoni and Cipriani Food Free admission For information: Francesco +39 335 360140 Mediasail Press Office +39 327 0212200
1:00 pm	Press Hall Stazione Leopolda	GETTING TO KNOW "BACCALA'" [salt cod] An elegant aperitif prepared using specialties from SCHOONER and an event dedicated to discovering the thousands of ways in which to prepare and enjoy "Baccalà" – salt cod. By invitation only

12:00 - 2:00 p.m.	INO – Food and Wine Store, Via de' Georgofili, 3	MONOGRANO FELICETTI , FOUR HANDS ON THE STOVE.. Nicola Batavia, the chef of 'L Birichin, will be presenting finger foods and 3 interpretations of Khorasan-Kamut, Matt and Spelt grains using pasta as the main ingredient. At the same time, Marco Stabile, chef of L'Ora d'Aria, will present some dishes that link tradition and territory to each Single Grain pasta. Price € 15 For information and reservations +39 055 219208
2:00 p.m. – 4:00 p.m.	Scuola di arte culinaria Cordon Bleu [Culinary art school] Via di Mezzo 55	SANDWICHES FOR KIDS – an event organized by <i>Vogue Bambini</i> Kids from 6 to 10 years old can become bakers for the day and prepare different kinds of Italian bread. They will be joined by food writer Csaba dalla Zorza and chef Cristina Blasi who is also the owner of the school.
2:00 p.m. – 6:30 p.m.	Locman Via Tornabuoni, 76/R	7GR PRESENTS: TIME FOR ESPRESSO Tasting session featuring the high quality 7Gr Espresso For information: +39 02 36561122
3:00 p.m. – 6:00 p.m.	Amarù Piazza Nazario Sauro 14r	"BEER AND CHOCOLATE" TASTING SESSION Beers from Alex&co meet the chocolate of T'a sentimento italiano Free tasting session For information +39 055 288197
3:00 p.m. – 5:00 p.m.	Obikà Firenze, Palazzo Tornabuoni, Via de' Tornabuoni, 16	Rendezvous-tasting session with the protagonist of the wonderful world of coffee organized by Caffè Mocarico . Take a journey from the plant to the coffee cup and learn how to immediately recognize a quality Espresso. Free admission, by reservation only: +39 055 8495085
4:00 pm	WP Store Via dei Federighi 3-5r	A MEETING BETWEEN FASHION AND CAKES FROM PIEMONTE BY GIOVANNI COGNO Tasting session of cakes from Piemonte by Giovanni Cugno : noisette cakes and biscuits, sweet truffles. Free admission
4:00 p.m. – 6:00 p.m.	A.N.G.E.L.O. Via dei Cimatori, 25/r	Vintage Afternoon Snack 2 cru coffee infusions from Le Piantagioni del Caffè , Spicy flavored chocolate bars from De Bondt , Two types of Deseo biscuits Free admission – for information 055 214916
4:30 p.m. – 6:30 p.m.	Lungarno Details Store Lungarno Acciaiuoli 4	DOLCELIEVE PREVIEW High standard confectionery for people with food intolerances. A journey among teas, cakes and light biscuits, created by one of the big names in Italian taste, that even people without intolerances will find delicious. By invitation only – RSVP Morgagni 33, Spazia Fiori 02-760921

- 5:00 p.m. Hotel Savoy,
Piazza della Repubblica, 7
- PIERANGELINI: TASTE(FUL) CREATIONS – THEMED
APERITIFS WITH THE PRODUCERS ATTENDING TASTE
The aperitifs and menus featuring the excellent food
and wine products presented at Taste will bear the
signature of the great chef Fulvio Pierangelini. These
gourmet meetings will be held at the Hotel Savoy.
For information and reservations: +39 055 27 35 891
- 6:00 p.m. – 8:00
p.m. Bar de l'O - Hotel L'Orologio
P.zza Santa Maria Novella
- DEGUSTAZIONE DA 3 SOLDI
Castello di Ama wines and confectionery by
Biscottificio Mattei presented in collaboration with
Alessandro Frassica of **'INO**.
Minimum contribution of € 10 to be donated to the
MEYER Children's Hospital.
Invitations can be collected at the BISCOTTIFICIO
MATTEI stand, the Antico Forno Mattei in Prato and at
'INO in Via de' Georgofili.
Information and reservations: +39 348 1867345
- 6:30 p.m. Spazio Soci t 
Anonyme_clothing concept store
+22a22
shared/platform/design/gallery
Via Niccolini 3/f, Via della
Mattonaia 22a
- EXTRA ORDINARY FAMILY NIGHT
Party to celebrate the inauguration of the "Soci t 
Anonyme_clothing concept store + 22a22
shared/platform/design/gallery/", organized by
Arabeschi di Latte with **Scherzerino** and **Birra Baladin**.
There will be a presentation of "Mono Baladin",
special loudspeakers created under the artistic
direction of Marina Obradovic, and a special music
compilation put together by *Rolling Stone* magazine.
For information: +39 055 575397 / 055 3860084
arabeschi@arabeschidilatte.org
- ECCE HOME
Presentation of HOME SAPIENS MAGAZINE #01
The magazine dedicated to the personal territories of
contemporary living.
www.homesapiens.it - info@homesapiens.it
- 6:30 p.m. – 9:00
p.m. Caf  Restaurant InCanto
Piazza Ognissanti, 1
- APER INCANTO
Aperitif party with products from **Friultrota**, **Tartufo
Savini** and **Cioccolato Vestri**
Price: € 9
For information and reservations: +39 055
271633767/69
- 6:30 p.m. Il Santino
– Wine shop/delicatessen
Via S. Spirito, 60/r
- IL SANTINO PRESENTS SPUMANTE FROM THE CASTLES OF
ROMEO AND JULIET
Tasting session featuring **Bellaguardia**'s Capuleti Ros 
Spumante combined with three gastronomical
concepts interpreted by young chefs from the Santo
Bevitore. Throughout Taste, three Bellaguardia wines
will be the protagonists of a menu dedicated to the
Santo Bevitore
Price: € 5.00
For information and reservations: +39 055 2302820

6:30 p.m. – 10:00 p.m.	Caffè San Carlo via Borgognissanti 32/34 r	APERITIFS WITH ACETO SOPRAFFINO DEGLI ESTENSI Buffet-aperitif featuring snacks aromatized with Sopraffino Vinegar (Superfine Vinegar) accompanied by Italian wines and special vinegar-based cocktails. Aperitifs € 8 – for information +39 055 216879
6:45 p.m. – 9:00 p.m.	Amarù Piazza Nazario Sauro 14r	BEER AND CHEESE FROM ALEX&CO Beer tasting session with cheeses selected by Philippe Olivier Aperitifs €5 / light dinner with cheese and beer € 20 For information and reservations: +39 055 288197
7:00 p.m. – 9:00 p.m.	Riccardo Barthel showroom Via dei Serragli, 234/r	A "TASTE" MOMENT IN THE SHOWROOM Cipriani Day: Arrigo Cipriani presents his latest book "Prigionero di una stanza a Venezia". Followed by a tasting session with Paolo Rossi, while Claudio Ponzio, chief barman of Harry's Bar, prepares some cocktails: Bloody Mary – made with "Polesine" tomatoes – and Bellini long drinks. Visits to the craft workshops and wine tasting sessions Cantine Lunae Bosoni – free admission For information Francesco Barthel +39 335 360140 Mediasail Press Office +39 327 0212200
7:00 – 9:00 p.m.	Moyo Via de' Benci, 23	GOLDEN APERITIFS Aperitifs & cocktails decorated with slivers of gold by Giusto Manetti Battiloro , lounge DJ set Cocktails € 7/8 For information: +39 055 2479738
7:00 – 11:00 p.m.	Ristorante il Palagio Four Seasons Hotel Borgo Pinti, 99	FUORI DI TASTE AT THE "PALAGIO" Vito Mollica, executive chef of the Ristorante il Palagio presents a menu that combines products from some of the companies attending Taste: Dispensa di Amerigo, La Motticella, Pastificio Benedetto Cavallieri, Savini Tartufi, La Casera and Villa Marta. Menu € 85 including a welcome flûte of champagne/spumante???????? For information and reservations: +39 055 26261
7:00 p.m. – 11:00 p.m.	Dolce Vita P.zza del Carmine, 5	PANETTONE ALL YEAR ROUND "A' LA HY CUVÉE". For "Panettone" lovers, ZAGO proposes 4 different ways of enjoying this delicacy according to the seasons of the year. A tasting session featuring an innovative version of "Panettone à la HY CUVÉE". €15: hy cuvee plate + goblet For information and reservations: +39 055 284595

7:30 p.m.	Ristorante Onice di Villa La Vedetta Viale Michelangelo, 78	FUORI DI TASTE AT VILLA LA VEDETTA The Onice Lounge offers the most curious "gastronauts" and the most sophisticated "gourmands" an original Gourmet Menu specially created for Fuori di Taste. To satisfy the most demanding palates, with the help of a breathtaking view of Florence, chef Stefano Santo, a Michelin star 2011 candidate, will work the DOC ingredients provided by local producers in a creative and innovative way. For information and reservations +39 055 681631
7:30 p.m.	La Sosta del Convivium Viale Europa, 4/6	DRIED PASTA From the hills of Pisa to the hills of Siena. Dinner at the Convivium with a buffet of first course dishes. Price 25€ For information and reservations: +39 055 6811757
8:00 p.m.	Osteria del Caffè Italiano SUD Via delle Vigna Vecchia 4r	L'UOVO E DINTORNI [EGGS & CO] A special evening dedicated to eggs and their possible interpretations. Some of the Taste exhibitors will also be on hand: Pastificio Caponi of Pontedera, Eleonora Cunaccia and her mountain herbs, Masseria Mirogallo and the Panificio Pane e Pace . Plus Azienda Oliviero Toscani with their olive oils. Price: € 45 By reservation only: +39 055 240618 - silvia@allemurate.it . Advance sales also from Eleonora Cunaccia's stand and the Pastificio Caponi
8:00 p.m.	Ristorante alle Murate, Via del Proconsolo, 16/r	GOURMET FRACASSI AT THE MURATE. "GRIGIO DEL CASENTINO" With Simone Fracassi's products from the Macelleria Fracassi, and Giovanna Iorio, the restaurant's chef in the kitchen, the Ristorante alle Murate will be presenting an evening dedicated to "Grigio del Casentino" pork, which is raised in the wild state. Baldissera Di Mauro of Azienda Collefrisio will present the accompanying dinner wines. Price: € 70 By reservation only +39 055 240618 silvia@allemurate.it
8:00 p.m. – 2:00 a.m.	Zoe Bar Via dei Renai, 13	AMERICAN ZOE APERITIF Dj set – house music and cocktail in cooperation with Giusto Manetti Battiloro Cocktails € 7/8 – for information +39 055 243111
8:00 p.m. – 10:00 p.m.	Colle Bereto Piazza Strozzi, 5r	FINGER FOOD APERITIF Aperitif with Dj set in cooperation with Giusto Manetti Battiloro Cocktails € 10 - for information +39 055 283156
8:00 p.m.	Ristorante Pizzeria Munaciello – Via Maffia 31/ r	IL POMODORINO DEL VESUVIO DI CASABARONE DA MUNACIELLO The delicious Vesuvian tomatoes from Azienda Agricola Casa Barone will be presented in a dedicated menu that exalts their sweet and unmistakable flavor For info and reservations: + 39 055 287198 392 6373963

8:00 p.m.	Ristorante Il Paiolo Via del Corso 42r	FREE INTERPRETATION OF NONNO LANCIA FOOD PRODUCTS AND BRUTON BEERS Chef Alessandro De Luca interprets the food specialties of Nonno Lancia with the help of Bruton beers and seasonal products. Three course menu. Price: € 45 Information and reservations: +39 055 215019
8:30 p.m.	Ristorante Teatro Opera et Gusto, Via Della Scala, 17/r	HOTEL REGINA by the Compagnia del Giallo. A dinner during which a "crime" is committed and the guests are asked to become investigators in order to solve the mystery. Fixed price menu €45 For information and reservations: +39 055 2398762
9:00 p.m.	Le Volpi e l'Uva Piazza de' Rossi, 1	PAES LUGANEGHITI RENDEZVOUS IN FLORENCE AT THE "VOLPI E L'UVA" Tasting session featuring gastronomical curiosities from the Paes dei Luganeghiti , including: Lonza al faggio [Loin of pork], Luganeghit and TastAMI cigars. The event will be attended by the sales manager Emanuele Forasacco and the Venegoni family, the company's proprietors. Free admission For information: Emanuele Forasacco 348 216302 or LE Volpi e L'Uva +39 055 398132
9:00 p.m.	Angels, Restaurant and American Bar Via del Proconsolo, 29/31	QUANDO IL LAMPRE SI FA DOTTO...& CHAMPAGNE Offal-based seven course tasting dinner prepared by tripe-seller Alessio Farolfi in collaboration with chef Filippo Petri. For information and reservations: +39 055 2398762
9:00 p.m.	Ristorante Ora D'Aria Via Ghibellina, 3/c/r	CUVEE DI MALTO NEL PIATTO Gourmet dinner at the "Ora d'Aria" featuring craft beer. Marco Stabile will use ZAGO beer to create a culinary journey, from the hors d'oeuvres to the dessert. The beer tasting session will be guided by producer Mario Chiaradia. All-inclusive menu: € 55 For information and reservations: +39 055 2001699
9:00 p.m.	Circolo Canottieri Firenze, Lungarno Anna Maria Luisa de Medici, 8	CRAFT BEERS ON THE BANKS OF THE ARNO Craft beers will be the protagonists of this dinner held at the historic "Circolo Canottieri" Rowing Club of Florence. Four courses combined with products from the Italian micro-breweries 32 Via dei Birrai, Barley, Birra del Borgo and Olmaia . Price: € 35 including drinks By reservation only +39 055 2381010

9:00 p.m.	Teatro Puccini, Via delle Cascine, 41	<p>LEONARDO ROMANELLI: HOW TO BECOME A SOMMELIER IN 50 MINUTES</p> <p>Leonardo Romanelli, wine journalist and writer, explains how to follow a sommelier course, highlighting the imperfections and curious habits that characterize the enthusiasts of Bacchus' nectar.</p> <p>Price: € 10 – € 8 for Coop members</p> <p>Information: +39 055 362067 – +39 055 210804</p>
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SUNDAY 14 MARCH

8:30 a.m. – 11:00 a.m.	Bar de l'O - Hotel L'Orologio P.zza Santa Maria Novella	<p>7GR COFFEE TIME. FOR ESPRESSO LOVERS ONLY</p> <p>Tasting session featuring elegant mixtures of the high quality 7Gr Espresso</p> <p>For information: +39 02 36561122</p>
9:00 a.m. – 4:00 p.m.	Riccardo Barthel showroom, Via dei Serragli, 234/r	<p>ORTOBELLO</p> <p>Riccardo Barthel gathers together farmers from the Florentine countryside for an event in support of local agriculture: a food market selling seasonal fruits from the area in the historical heart of Florence.</p> <p>A "TASTE" MOMENT IN THE SHOWROOM</p>
2:30 p.m. – 4:00 p.m.		<p>Tasting sessions and visits to craft workshops with tastes of products by Cantine Lunae Bosoni and Cipriani Food – free admission</p> <p>For information: Francesco +39 335 360140 Mediasail Press Office +39 327 0212200</p>
11:00 a.m. – 5:00 p.m.	INO – Food and Wine Store, Via de' Georgofili, 3	<p>TASTE SARDINIA AT 'INO</p> <p>Paid tasting session of special "paninis" created by 'INO using typical products from the southern regions of Sardinia.</p> <p>For information: +39 055 219208</p>
12:00 p.m.	Taste Ring Stazione Leopolda	<p>PESTO CHAMPIONSHIP</p> <p>IL GENOVESE proposes a "pesto" sauce competition with 10 participants.</p> <p>Introduction by Davide Paolini and Roberto Panizza of Il Genovese entitled: Does the ideal "pesto" sauce exist?</p>
12:00 – 3:00 p.m.	Ristorante il Palagio Four Seasons Hotel Borgo Pinti, 99	<p>BRUNCH FUORI DI TASTE AT PALAGIO</p> <p>Vito Mollica, executive chef of the Ristorante il Palagio presents a menu that combines products from some of the companies attending Taste.</p> <p>Menu 70€ including beverages</p> <p>Info and reservations +39 055 26261</p>
12:00 p.m. – 11:00 p.m.	Obikà Firenze, Palazzo Tornabuoni, Via de' Tornabuoni, 16	<p>TASTE SARDINIA, 100% Pure Enjoyment</p> <p>Sardinian specialties combined with the classic menu of the mozzarella wine-bar</p> <p>For information: +39 055 2773526</p>

3:00 p.m. – 6:00 p.m.	Amarù Piazza Nazario Sauro 14r	ORO E CAFFÈ [COFFEE AND GOLD] Caffè Giordano tasting session, embellished and decorated with gold and silver food products from Giusto Manetti Battiloro
4:00 p.m. – 7:00 p.m.		Tasting session of the true NERI Chinotto and the real Ginger ALE from Fever three in glasses provided by Mario Luca Giusti Free tasting sessions For information and reservations: +39 055 288197
6:00 p.m.	Taste Ring Stazione Leopolda	WILL THE DISAPPEARANCE OF TRADITIONAL STORES LEAD TO THE DEMISE OF TYPICAL PRODUCTS? In recent years there has been a decrease in the number of food stores and taste boutiques, i.e. places that have always been dedicated to promoting gastronomic excellence. How will this trend affect the marketing of these gastronomic products? Are there new channels we can use to get these niche products to the consumer?
4:30 p.m. – 9:00 p.m.	Cuculia Libreria con cucina via dei Serragli 3/r	POESIE DAL DOLCE AL SALATO [POETRY: FROM SWEET TO SAVORY] Tasting session featuring sweet and savory biscuits from Biscotteria Bettina . Tea and biscuits, followed by a special aperitif. Cocktails and buffet € 7 For information: +39 055 2776205
5:00 p.m.	Hotel Savoy, Piazza della Repubblica, 7	PIERANGELINI: TASTE(FUL) CREATIONS – THEMED APERITIFS WITH PRODUCERS ATTENDING TASTE Aperitifs and menus featuring the excellent food and wine products presented at Taste will bear the signature of the great chef Fulvio Pierangelini. The host for these meetings will be the Hotel Savoy. For information and reservations: +39 055 27 35 891
6:30 p.m. – 9:00 p.m.	Cafè Ristorante InCanto, Piazza Ognissanti, 1	APER INCANTO Aperitif party with products from Friultrota, Tartufo Savini and Cioccolato Vestri For information and reservations: +39 055 271633767/69
6:30 p.m. – 10:00 p.m.	caffè San Carlo via Borgognissanti 32/34 r	APERITIFS WITH ACETO SOPRAFFINO DEGLI ESTENSI Buffet-aperitif featuring snacks aromatized with Sopraffino Vinegar (Superfine Vinegar) accompanied by Italian wines and special vinegar-based cocktails. Aperitifs € 8 – for information +39 055 216879
7:00 p.m.	Hotel Home Florence, Piazza Piave, 3	“LA MOLINA” APERITIFS Aperitifs and La Molina chocolate tasting session – the result of lengthy experimentation with various aromas and combinations. Free admission For information and reservations: +39 055 243 668
7:00 p.m. – 9:00	Riccardo Barthel showroom,	A “TASTE” MOMENT IN THE SHOWROOM

p.m.	Via dei Serragli, 234/r	Aperitifs and visits to craft workshops with wine tasting session organized by the Cantine Lunae Bosoni. Free admission For information: Francesco Barthel +39 335 360140 Mediasail Press Office +39 327 0212200
7:00 p.m. – 9:00 p.m.	ORVM – Westin Excelsior, Piazza Ognissanti, 3	SWEET HAPPY HOUR with “COLOMBA A’ LA HY” Sweet Aperitif with the first “Hy BEER COLOMBA” from Zago . Malt cuvée produced using the Champagne method. For information and reservations: +39 055 27151
7:00 – 9:00 p.m.	Moyo Via de'Benci, 23	MEDITERRANEAN APERITIF Pasta and pizza with gold decorations and matching cocktails from Giusto Manetti Battiloro , followed by “bodies” evening with DJ set Cocktails € 7/8 For information: +39 055 2479738
7:00 – 11:00 p.m.	Atrium Bar Four Seasons hotel Borgo Pinti, 99	FUORI DI TASTE AT THE “PALAGIO” Vito Mollica, executive chef of the Ristorante il Palagio presents a menu that combines products from some of the companies attending Taste: Dispensa di Amerigo, La Motticella, Pastificio Benedetto Cavallieri, Savini Tartufi, La Casera and Villa Marta . Menu € 85.00 including a welcome flûte of champagne/spumante For information and reservations: +39 055 26261
7:00 p.m. – 1:00 a.m.	Dolce Vita P.zza del Carmine, 5	APERITIF WITH SLIVERS OF GOLD from Giusto Manetti Battiloro – Landa Dj set Cocktails € 7/8 – for information +39 055 284595
8:00 p.m.	Osteria del Caffè Italiano SUD Via della Vigna Vecchia 4r	L'UOVO E DINTORNI [EGGS & CO] [REPEAT] A special evening dedicated to eggs and their possible interpretations. Some of the Taste exhibitors will also be on hand: Pastificio Caponi of Pontedera, Eleonora Cunaccia and her mountain herbs, Masseria Mirogallo and the Panificio Pane e Pace . Accompanied by wines from the Fattoria Corzano e Paterno Price: € 45 By reservation only: +39 055 240618 – or silvia@allemurate.it. Advance sales also from Eleonora Cunaccia's stand and the Pastificio Caponi
8:00 p.m	Osteria del Caffè Italiano SUD, Via della Vigna Vecchia, 4/r	GOURMET FRACASSI AT THE MURATE. “CHIANINA IGP” With Simone Fracassi 's products and Giovanna Iorio in the kitchen, there will be an evening dedicated to “Chianina I.G.P.” Elisabetta Geppetti of Fattoria Le Pupille will present the accompanying dinner wines. Price: € 70 By reservation only +39 055 240618 - silvia@allemurate.it. Advance sales also from Simone Fracassi's stand

8:00 p.m.	Ristorante alle Murate via del Proconsolo 16/r	GETTING TO KNOW "BACCALA" [salt cod] Schooner presents all the different types of salt cod, all the parts of which will be cooked by chef Angelo Torcigliani from the Ristorante Il Merlo di Camaiore For information and reservations: +39 055 213619
8:00 p.m.	Ristorante Buca dell'Orafo Volta dei Girolami, 28/r	FINGER FOOD APERITIF Aperitif and Dj set in cooperation with Giusto Manetti Battiloro Cocktails € 10 – for information +39 055 283156
8:00 p.m. – 10:00 p.m.	Colle Bereto Piazza Strozzi, 5r	PIZZA & PASTA AND APERITIFS WITH SLIVERS OF GOLD from Giusto Manetti Battiloro - Riccardino glam house
8:00 p.m. – 2:00 a.m.	Zoe Bar Via dei Renai, 13	DJ Cocktails € 7/8 – for information +39 055 243111
8:00 p.m.	Ristorante Pizzeria Munaciello – Via Maffia 31/ r	IL POMODORINO DEL VESUVIO DI CASABARONE DA MUNACIELLO The delicious Vesuvian tomatoes from Azienda Agricola Casa Barone will be presented in a dedicated menu that exalts their sweet and unmistakable flavor For information and reservations: + 39 055 287198 – 392 6373963
8:30 p.m.	Hotel Savoy, Piazza della Repubblica, 7	PIERANGELINI: TASTE(FUL) CREATIONS – THEMED APERITIFS WITH PRODUCERS ATTENDING TASTE Aperitifs and menus featuring the excellent food and wine products presented at Taste will bear the signature of the great chef Fulvio Pierangelini. The host for these meetings will be the famous five star Hotel Savoy in the center of Florence. For info and reservations +39 055 27 35 891
8:30 p.m.	Ristorante Piazza del Vino, Via della Torretta, 18/R	DONNAFUGATA AT THE PIAZZA Tasting session featuring four wines presented for the occasion by the Sicilian winery Donnafugata . The à la carte menu will include a choice of traditional Tuscan and other delicious regional dishes. Price: tasting of 4 different wines: € 4; à la carte menu For information and reservations: +39 055 679992
8:00 p.m – 12:00 midnight	Tribeca factory, Via Genova 17/3 Prato	DISPLACED PERSONA in concert The ANTONIO MATTEI biscuit factory from Prato and TRIBECA FACTORY present DISPLACED PERSONA in concert, an experimental indie/rock band. The evening will feature great music and lots of biscuits... Free admission. Information: ww.tribecafactory.it
9:00 p.m.	Ristorante Birreria Braumeister,	DINNER WITH THE "DUCATO"

Via Madonna della tosse, 12 /r

Buffet dinner where the culinary proposals of the famous Braumeister brewery of Florence meet beers from **Il Ducato** craft brewery in Parma. The brewers will explain the beer production process.

Prices: € 15/ € 20

For information and reservations: +39 055 5000822

MONDAY 15 MARCH

9:30 a.m. – 11:30 a.m.	Bar de l'O - Hotel L'Orologio P.zza Santa Maria Novella	7GR PRESENTS: TIME FOR ESPRESSO Tasting session featuring elegant mixtures of the high quality 7Gr Espresso For information: +39 02 36561122
10:00 – 8:00 p.m	Bar 16, Via del Corso, 2/r	MOKARICO PLEASURE At BAR 16, Mokarico will offer a free Espresso made using one of the two mixtures proposed for tasting to everyone displaying an entrance ticket to Taste Free event For information: +39 055 8495085
11:00 – 5:00 p.m.	INO – Food and Wine Store, Via de' Georgofili, 3	TASTE SARDINIA AT 'INO Paid tasting session of special "paninis" created by 'INO using typical products from the southern regions of Sardinia. For information: +39 055 219208
12:00 – 11:00 p.m.	Obikà Firenze, Palazzo Tornabuoni, Via de' Tornabuoni, 16	TASTE SARDINIA, 100% Pure Enjoyment Sardinian specialties combined with the classic menu of the mozzarella wine-bar For information: +39 055 2773526
12:00 p.m.	Olio & Convivium Via Santo Spirito, 4	TUSCAN SOUPS WITH BREAD <i>Ribollita</i> (vegetable and bread soup), <i>Pappa al pomodoro</i> (tomato and bread soup) and <i>Acqua cotta</i> (Tuscan bread soup).
1:30 p.m. – 3:00 p.m.	caffè San Carlo via Borgognissanti 32/34 r	LUNCH ACCOMPANIED BY THE AROMAS OF ACETO ESTENSE A lunch consisting of dishes prepared using Aceto Sopraffino (Superfine Vinegar) accompanied by wines from in and around the Veneto region Price: € 12 excluding drinks – information +39 055 216879
4:00 p.m. – 6:00 p.m.	Lungarno 23 Lungarno Torigiani, 23	RUN ALONG KIDS...IT'S SNACK TIME AT NO. 23! During Taste, Lungarno 23 will be offering kids a special afternoon snack consisting of mini hamburgers made with Chianina beef produced on their own farm (Tenuta la Fratta) For information +39 055 2345957
6:30 p.m. – 9:00	Cafè Ristorante InCanto,	APER INCANTO

p.m.	Piazza Ognissanti, 1	Aperitif party with products from Friultrota, Tartufo Savini and Cioccolato Vestri Price: € 9 For information and reservations: +39 055 271633767/69
7:00 p.m. – 1:00 a.m.	Dolce Vita P.zza del Carmine, 5	APERITIF WITH SLIVERS OF GOLD from Giusto Manetti Battiloro Cocktails € 7/8 – for information +39 055 284595
7:00 – 9:00 p.m.	Moyo Via de' Benci, 23	BUFFALO WINGS APERITIF Aperitifs with gold decorations from Giusto Manetti Battiloro. Cocktails € 7/8 For information: +39 055 2479738
7:00 – 11:00 p.m.	Ristorante il Palagio Four Seasons hotel Borgo Pinti, 99	FUORI DI TASTE AT THE "PALAGIO" Vito Mollica, executive chef of the Ristorante il Palagio presents a menu that combines products from some of the companies attending Taste: Dispensa di Amerigo, La Motticella, Pastificio Benedetto Cavallieri, Savini Tartufi, La Casera and Villa Marta. Menu € 85.00 including a welcome flûte of champagne/spumante For information and reservations: +39 055 26261
7:30 p.m.	Ristorante Onice di Villa La Vedetta Viale Michelangelo, 78	FUORI DI TASTE AT VILLA LA VEDETTA The Onice Lounge offers the most curious "gastronauts" and the most sophisticated "gourmands" an original Gourmet Menu specially created for Fuori di Taste. To satisfy the most demanding palates, with the help of a breathtaking view of Florence, chef Stefano Santo, a Michelin star 2011 candidate, will work the DOC ingredients provided by local producers in a creative and innovative way For information and reservations +39 055 681631
8:00 pm	Ristorante Villa Bardini, Costa San Giorgio, 6/A	TASTE AND WOMEN Beatrice Segoni (chef of the Ristorante Borgo S. Jacopo), Benedetta Vitali (Zibibbo) and Giovanna Iorio (Ristorante Alle Murate) will jointly prepare a special menu using only ingredients supplied by Taste exhibitors. With the Associazione "Donne del Vino" (Wine Women Association) and Pandolea. Azienda Livio Felluga, Fattoria Le Pupille, Tenuta di Capezzana and Nonino Distillatori will be presenting their wines. The evening's proceeds, net of expenses, will be donated to the Fondazione dell'Ospedale Meyer (Meyer Children's Hospital Foundation). Price: € 80 Reservations: +39 055 240618 o silvia@allemurate.it
8:00 pm	The Fusion Bar- Gallery Hotel Art,	SICILIAN FUSION - Donnafugata will be the guest of

Vicolo dell'Oro, 3

honor at The Fusion Bar & Restaurant.
Chef Emanuele Cappellini will interpret a special selection of Sicilian ingredients combined with prestigious wines: La Fuga, Tancredi and Ben Ryé from Donnafugata.
Price: € 50, including wines
For reservations and information: +39 055 2726 6987

8:00 p.m. – 10:00
p.m. Colle Bereto
Piazza Strozzi, 5r

APERITIF WITH FINGER FOOD
Dj set
Cocktail 10€ - for information +39 055 283156

8:00 p.m. – 2:00
a.m. Zoe Bar
Via dei Renai, 13

GOLDEN APERITIFS
Food & beverages with slivers of gold from **Giusto Manetti Battiloro**
Cocktails € 7/8 – for information +39 055 243111

HOSTING TASTE chefs from the restaurants of IL PALAGIO (FOUR SEASONS), ONICE (VILLA LA VEDETTA) and HOSTARIA BIBENDUM (HELVETIA & BRISTOL) will be offering a special Taste menu throughout the event.