

EVENTS CALENDAR

EVENTS CALENDAR OF TASTE & FUORIDITASTE 2018|07-11



WEDNESDAY 07/03

7:00pm-
12:00pm

La cucina di Filippo di Pietrasanta da Savini Tartufi Firenze

Truffle Restaurant Savini Tartufi - NH Collection Porta Rossa, Via Porta Rossa, 19 - Firenze

For the first time in Florence the cuisine of Chef Diego Poli, from the Filippo restaurant in Pietrasanta, and cocktails from his MUD Bar concocted by bartender Thomas Cecere will be served together with delicacies from **Savini Tartufi**. This special menu will also be offered on 8, 9 & 11 March.

for info and reservations:

055 3995913

www.savinitartufi.it/restaurants/savini-firenze/

à la carte

THURSDAY 08/03

7:00pm-
11:00pm

Birra artigianale e pizza gourmet

Simbiosi Organic, Via de' Ginori, 56-58-60r - Firenze

An evening dedicated to craft beers from the **La Petrognola** Brewery with a menu pairing of gourmet pizzas made from special dough. The brewmaster will be present to talk about and taste the beers.

for info and reservations:

055 0640115

contatti@simbiosi.bio

www.simbiosi.bio

à la carte

7:30pm-9:30pm

Una donna Dolce&Forte

Hotel Bernini Palace, Piazza San Firenze, 29 - Firenze

Chef Enrico Lo Presti offers a tasting menu with a "sweet & strong" theme using classic Tuscan dishes. The meal's finale is prepared by 3 master pastry chefs (Simone Bellesi, Luca Mannori and Massimo Marcellini) and a master chocolatier (David Bellotti) working together for the first time. Each presents an unpublished creation dedicated to the women they have loved.

for info and reservations:

055 212911

info@firenzespettacolo.it

www.firenzespettacolo.it

price: 30 euros

8:30pm

Fuori di Cinta 6: la cinta senese... e i vini Frescobaldi!

Trattoria da Burde, Via Pistoiese, 154 - Firenze

The famed Trattoria da Burde hosts a special evening of meat, cured Cinta Senese ham from the **Renieri** salami factory and wines from Frescobaldi. Producers will be present to reveal secrets and curiosities about their products. It's an evening dedicated to the palate, pleasure and flavors of the Tuscan tradition.

for info and reservations:

055 317206
 info@daburde.it
 www.burde.it

price: 45 euros

5:00pm-8:30pm

DOLCE-mente, SPIRITOSA-mente, ARTISTICA-mente

Ristorante Angiolino - Wave - Studio Marina Calamai, Via Santo Spirito, 36r - Via Santo Spirito, 27 - Via Santo Spirito, 14 - Firenze

Jewelry, paintings and installations will be on display with grappa and chocolate to sample. Artworks by Marina Calamai hosted in Via Santo Spirito no.36r at Ristorante Angiolino. Chocolates and gianduiotti provided by **A.Giordano**, with grappa from **Distilleria Erboristica Alpina** and the famous bite-sized gelato treats by **Gelateria Artigiana Dai Dai**. At Wave Display, in Santo Spirito no. 27, there's jewelry and at no.14 artworks by Marina Calami in her studio at Palazzo Guicciardini, which offers stunning views of the rooftops of Florence.

for info:

+39 333 7395426
 info@marinacalamai.it
 www.marinacalamai.com

free admission

6:00pm-9:00pm

C'era una volta il San Daniele...

Caffè Pasticceria Serafini, Via Gioberti, 168r - Firenze

The Serafini pastry shop in Via Gioberti has the honor of hosting **La Glacere** and its artisanal cured ham from San Daniele del Friuli. The aperitif will feature snacks and samples of San Daniele ham.

for info:

055 2476214
 info@pasticceriaserafini.it
 www.pasticceriaserafini.it

à la carte

6:00pm-11:00pm

L'isola delle meraviglie: viaggio nel gusto della Sicilia

Italian Tapas, Via Sant'Agostino, 11r - Firenze

Ready for a journey of flavors? From 6 to 11 March there is a special menu dedicated to Sicily to discover the island's tastier side. This explosion of flavors offers unique, must-try tapas and drinks together with gastronomic delicacies such as **Rossa Sicily**, which will present offerings made with Sicilian red oranges [Friday there will be a special aperitif and official presentation of the menu that will be offered from Tuesday 6 to Sunday 11].

for info and reservations:

055.0982738
 www.italiantapas.it - www.facebook.com/italiantapasristobar

price: 12 euros (tapas and drink)

| | |
|----------------|---|
| from 6:30pm | <p>Vodka e Caviale all'Atrium Bar</p> <p>Four Seasons Hotel Firenze - Atrium Bar, Borgo Pinti, 99 - Firenze</p> <p>Aperitivo with Calviusius Caviar products (potatoes cream with oyster and Siberian caviar, blinis with smoked salmon and guacamole, roasted bread with burrata and crab) and cocktail with vodka Cavalli prepared by the mixologist Edoardo Sandri.</p> <p>for info and reservations: 055.2626450 www.ilpalagioristorante.it</p> <p>Price: 28 euros (first drink and food - 15 euros following drinks)</p> |
| 6:30pm-8:30pm | <p>Con gli occhi e con la bocca</p> <p>Procacci, Via de' Tornabuoni, 64r - Firenze</p> <p>The La Molina chocolate aperitif with wines from Procacci. A truly special combination!</p> <p>for info: 055 211656 procacci@antinori.it www.procacci1885.it</p> <p>price: 10 euros</p> |
| 6:30pm-12:00pm | <p>From tempura to Neapolitan cuoppo, international fried food!!</p> <p>Tamerò Pastabar, Piazza Santo Spirito, 11r - Firenze</p> <p>From Neapolitan street food to the land of the Rising Sun by way of Eastern Europe: three takes on fried food. In cooperation with Petra - Molino Quaglia and Frantoio di Santa Tea.</p> <p>for info and reservations: 055 282596 info@tamero.it www.tamero.it</p> <p>price: 25 euros</p> |
| 7:00pm | <p>One Night Sake - Profumi d'Oriente</p> <p>One Night in Beijing, Rotonda Barbetti - Via Il Prato, 14r - Firenze</p> <p>The Asian cuisine from One Night in Beijing Fusion Bar & Restaurant is paired with artisanal Japanese sake distributed by FirenzeSake in Italy. A vast selection of sushi, sashimi, dim sum, ravioli and other Asian dishes will be accompanied by a tasting of artisanal sake from Japanese winery Yoshida of Fukui Prefecture that will also be used to prepare cocktails. The drinks will help one discover the flavors and aromas of the Far East thanks to the presence of typical spices like Sichuan syrup, saffron and ginger.</p> <p>for info and reservations: 055 2608885 ristoranteonib@gmail.com www.onenightinbeijing.it</p> <p>price: 25 euros (tasting of 2 sakes or a cocktail with sake, buffet included)</p> |

| | |
|-------------|---|
| from 7:30pm | <p>Cacio e Pesce</p> <p>Ristorante Burro e Acciughe, Via dell'Orto, 35r - Firenze</p> <p>The dairy products of Storica Fattoria Il Palagiaccio (Bel Mugello, Caprino, Gran Mugello and Galaverna) meet the flavors of the sea (monkfish, kingfish, tuna and mullet). The menu will also be offered on March 10th & 11th.</p> <p>for info and reservations: 055 0457286 www.burroeacciughe.com</p> <p>price: from 15 to 35 euros per course</p> |
| from 7:30pm | <p>Un'esperienza a km 0</p> <p>Braciere Malatesta, Via Nazionale, 36 - Firenze</p> <p>Tasting of quality cheeses from the Storica Fattoria Il Palagiaccio creamery in a special menu dedicated to Braciere Malatesta, a traditional Florentine grill since 1954.</p> <p>for info and reservations: 055 215164 www.bracieremalatesta.com</p> <p>à la carte</p> |
| from 7:30pm | <p>La Brace</p> <p>Ristorante La Buona Novella - Grand Hotel Minerva, Piazza Santa Maria Novella, 16 - Firenze</p> <p>The menu stems from the belief that the aromas and flavors from cooking on the grill form an integral part of our gustatory memory. For this reason research will be presented that blends these aromas and flavors with unusual fresh ingredients and – why not? – desserts. In cooperation with Koppert Cress.</p> <p>for info and reservations: 055 27230 info@grandhotelminerva.com www.grandhotelminerva.com</p> <p>price: 60 euros (with water and coffee)</p> |
| 8:00pm | <p>Pomodori Petrilli al ristorante Il Palagio del Four Seasons</p> <p>Four Seasons Hotel - Il Palagio, Borgo Pinti, 99 - Firenze</p> <p>The tomatoes of azienda agraria Paolo Petrilli star in a dish by chef Vito Mollica.</p> <p>for info and reservations: 055 26261 www.ilpalagioristorante.it</p> <p>à la carte</p> |

8:00pm

Non tutti i porcellini son di bronzo

Relais Le Jardin Restaurant - Hotel Regency, Piazza d'Azeglio, 3 - Firenze

A 4-course tasting dinner focused around suckling pig and paired with beers from **Baladin**.

for info and reservations:

055 245247

concierge@regency-hotel.com

www.regency-hotel.com/it/ristorante-relais-le-jardin-firenze-html

price: 55 euros

8:00pm-9:00pm

Florence-Bronte, the strange couple

Fiera del Cioccolato - Firenze & Cioccolato, Piazza SS Annunziata - Firenze

An extravagant aperitif with locally sourced handmade pasta, quality pistachio nuts, top quality chocolate ice cream and liqueur that will treat your palate to new tastes and pairings. In cooperation with 'A **Ricchigia** and its organic pistachio nuts.

for info:

055 433349

info@fieradelcioccolato.it

www.fieradelcioccolato.it

free admission

8:00pm-
11:00pm**Food in Fashion in Fabbrica**

In Fabbrica, Argenteria Pampaloni, Via del Gelsomino, 99 - Firenze

Presentation of the Food in Fashion trend book in a former silverware factory with specially created dishes by chefs Annalisa Borella, Massimo Bottura, Karime Lopez, Paolo Lopriore, Lorenzo Stefanini, Stefano Terigi and Benedetto Rullo based on themes proposed by Nicoletta Lanati, art director of the Starlight creative design studio and fashion trends expert.

for info and reservations:

031 480784

starlightsrl1@gmail.com

free admission

8:00pm-
11:00pm**Non c'è amore più sincero che l'amore per il cibo**

Osteria Santo Spirito, Piazza Santo Spirito, 16r - Firenze

The Osteria Santo Spirito hosts food from butchers **Vignoli 1946** and their Casalone Vignoli farm. For the occasion a menu based around the idea "there is no love more sincere than the love for the food." Also present will be **Masseria Dauna** and **Antonio Mattei Biscottificio**. The menu will be offered throughout the duration of Taste.

for info and reservations:

055 2382383

www.osteriasantospirito.it

price: 25 euros

FRIDAY 09/03

8:30pm

Rivisitazione dei sapori italiani

Trattoria Moderna, Lungarno del Tempio, 52 - Firenze

Modern interpretations of pasta with San Marzano DOP tomatoes, the finest quality olive oil, Livorno-style red mullet and panzanella. Dinner with wine tasting. In cooperation with **De Carlo - Matri Oleari dal 1600, Italianavera - Sughi & Affini, Pastificio Benedetto Cavalieri dal 1918.**

for info and reservations:
055 2343693
info@trattoria-moderna.it
www.trattoria-moderna.it

price: 45 euros (wine included)

SATURDAY 10/03

9:30am-
10:00pm

Anici miei

S.forno - Il Santino - Il Santo bevitore, Via S. Monaca, 3r - Via di Santo Spirito, 60 - Via di Santo Spirito, 64 - Firenze

Created in 1877, **L'Anisetta Rosati** is based on an age-old recipe from the Rosati pharmacy in Ascoli Piceno. Sample the artisanal creations at S.forno (all day), try it as an aperitif at the Santino wine bar together with Patatas Nana and **Fracassa Salumi** (from 7:00 pm) or in a special menu at the Santo Bevitore restaurant.

for info and reservations:
055 211264
info@ilsantobevitore.com
www.ilsantobevitore.com - www.anisettarosati.com

price: from 6 euros

10:00am-
12:00am

Uno, due e tre: cialde di Montecatini, brigidini e cantumatti per te!

Caffé Le Giubbe Rosse, Piazza della Repubblica, 13/14 - Firenze

Discover classic Tuscan sweets from **Famiglia Desideri** that have been reinterpreted by the chef Federica Continanza in one of Florence's historic cafes.

for info:
055 212280
www.cialdedesideri.it

price: 7-12 euros

10:00am-
7:00pm

Mercato dei contadini di Alveare che dice SI

Spazio Costanza, Via del Ponte alle Mosse, 32 - Firenze

Authentic, locally sourced products. Producers from the "L'Alveare che dice SI" network will host a special farmer's market. The same producers that every week supply the Alveari of Florence Beehives will today offer Fuori di Taste visitors top quality farm-to-table cheeses, salami, pasta, biscuits, fruit and vegetables. Producers include Dolcemporio biscuits (**Forno Vannini**), cantucci from **Fratelli Lunardi** and the homemade pasta of **Michele Portoghese**. There are workshops and free tastings planned throughout the day.

for info:
alvearechedicesifi@gmail.com
www.alvearechedicesi.it

free admission

10:00am-
7:00pm**Fuori di Glutine - Mercato Gluten Free**

Spazio Costanza, Via del Ponte alle Mosse, 32r - Firenze

The "ChiaraGaia - Cucina Giramondo Senza Glutine" Association puts on a gluten-free event. There will be a market with selections from producers that for years have dedicated themselves to the gluten-free sector. There will be pizza, pasta, fresh pastries and much more on a journey through taste and quality to show that gluten free does not mean sacrificing flavor. Free workshops and cooking demonstrations are planned throughout the day.

for info and reservations:
giramondosenzaglutine@gmail.com
www.facebook.com/CucinaGiramondoSenzaGlutine/

free admission

11:00am-
8:00pm**Farm to Table at Le Lune: Chianina, pasta fresca, Pinot nero Rosato**

Le Lune - Ristorante nel vivaio, Via San Domenico, 36 - Firenze

Organic Chianina beef by Barbiolla and fresh pasta from Luca Pedrini. In the glass, wines from Marchesi Pancrazi: Torchietti, Francesina and Pinot Nero Rose. Tasting from 11:00 am to 7:00 pm/Dinner at 8:00 pm.

for info and reservations:
 335 6456525
fresco@lelunefirenze.it

price: tasting 10 euros / dinner and wine pairing 35 euros

11:00am-
8:00pm**Taste - Food & Wine**

Rinascente, Piazza della Repubblica - Firenze

On the occasion of Fuori di Taste, the Rinascente department store invites you to discover gourmet Italian delicacies. Also held on Sunday March 11th.

for info:
 055 219113
www.rinascente.it

free admission

12:00pm-
6:00pm**Frescobaldi incontra la Puglia: la pasta biologica dell'azienda Motticella e i Pomodori Corbara**

Ristorante Frescobaldi Firenze, Piazza della Signoria, 31 - Firenze

Tasting menu: starter (pappa al Pomodoro di Corbara with red prawns from Mazzara del Vallo); first course (organic chitarra spaghetti with Corbara tomatoes); glass of Ale wine, water and coffee. In cooperation with Az. Agraria Paolo Petrilli.

for info and reservations:
 055 284724
reservation@frescobaldifirenze.it
www.frescobaldifirenze.it

price: 22 euros

12:00pm-10:00pm

Badali "Cinta e tartufo"

Badali Osteria, Via dei Renai, 11r - Firenze

Tasting of charcuterie and grilled Cinta Senese meat alternate with foods with black truffles from San Miniato. Products from **Savini Tartufi** and **Renieri**. Menu also offered on Sunday March 11th.

for info and reservations:

055 2264422

www.badaliosteria.it

à la carte

3:00pm

"Honestly Good": (rediscovering) the morality of food, with Csaba dalla Zorza

Stazione Leopolda - Teatro dell'Opera - Area Ring, Viale Fratelli Rosselli, 5 - Firenze

The famous food writer Csaba dalla Zorza will be at Taste to present her latest book "Honestly Good" (Guido Tommasi Editore) dedicated to a new way of cooking, eating and staying well. And for the occasion she will talk about her idea of morality for food and for those who consume it which must necessarily revolve around a full awareness of flavor, of health, of the Planet. Moderated by Giuliana Parabiago (Pitti Immagine).

3:00pm-5:00pm



Mini Foraging

Serre Torrigiani, Via Gusciana, 21 - Firenze

A special workshop aimed at bringing kids closer to the world of foraging, making a complicated subject agreeable and more accessible. Curated by Wood*ing Lab.

By registration only - please write an email to foraging@pittimmagine.com(children from 5 to 10 years old)

4:00pm



Taste Ring _ Gualtiero Marchesi: l'arte del cibo/the art of food

Stazione Leopolda - Teatro dell'Opera - Area Ring, Viale Fratelli Rosselli, 5 - Firenze

Speakers: Annie Feolde (Enoteca Pinchiorri), Sara Vitali (Fondazione Gualtiero Marchesi), Ludovica Sebregondi (Palazzo Strozzi).

4:00pm-8:00pm

Let's Taste SICS

Giova, Via Calimaruzza, 13r - Firenze

Tasting of **Renieri** foods and wines from I Balzini with lifeguard dogs. Proceeds from the event will be donated to SICS Firenze (water dog rescue school) to raise awareness about child safety at the seashore and the environment.

for info:

055 210822

giovannicampolmi@hotmail.it

www.canisalvataggio.net

price: 3 / 5 euros

5:00pm



Taste Ring _ Le denominazioni di origine territoriale (Dop, Igp, Stg, ecc) sono un plus utile per i prodotti gastronomici o non sono viste quale riconoscimento di qualità nei mercati esteri? /Are territorial designations of origin (PDO, PGI, TSG, etc.) a useful plus for gastronomic products or are they not seen as a recognition of quality on foreign markets?

Stazione Leopolda - Teatro dell'Opera - Area Ring, Viale Fratelli Rosselli, 5 - Firenze

Speakers the buyers: Beatrice Ughi of Gustiamo (Stati Uniti), Francesc Collell of El Colmado Singular (Spagna), Giuseppe Scaricamazza of Buono (Ungheria).

| | |
|----------------|---|
| 5:00pm-9:00pm | <p>Vino al Vino Spacca (i) Sassi!</p> <p>Vino al Vino, Borgo Ognissanti, 70r - Firenze</p> <p>Vino al Vino together with the Rinci boys takes you on a discovery of the Conero Riviera. From the harsh rock to the salty sea, the Paccasassi plant finds its perfect habitat. Try with wines from Alberto Serenelli and Federico Mencaroni.</p> <p>for info: 055 2670495 info@vinoalvinofirenze.com www.vinoalvinofirenze.com</p> <p>free admission</p> |
| 6:00pm | <p>Presentation of the new magazine "Italian Gourmet, Grande Cucina"</p> <p>Stazione Leopolda - Teatro dell'Opera - Area Ring, Viale Fratelli Rosselli, 5 - Firenze</p> <p>A collection of stories and protagonists of food culture in Italy and abroad. Featuring Anna Prandoni (Editor in charge Italian Gourmet), Samanta Cornaviera (Culinary archeologist), Maria Cristina Crucitti (The cheese storyteller), Lina Farange (Farange Cioccolato).</p> |
| 6:30pm-9:00pm | <p>Apericheese con Il Fiorino</p> <p>Strozzi Caffè , Palazzo Strozzi - Piazza degli Strozzi - Firenze</p> <p>Aperitivo with a selection of cheese produced by Caseificio Il Fiorino.</p> <p>for info: 0564 989059 - 335 68596699 commerciale@caseificioilfiorino.it www.caseificioilfiorino.it</p> <p>price: 20 euros</p> |
| 6:30pm-10:00pm | <p>La pizza secondo Savini Tartufi e il pizzaiolo Gennaro Nasti</p> <p>Truffle Restaurant Savini Tartufi - NH Collection Porta Rossa, Via Porta Rossa, 19 - Firenze</p> <p>Savini Truffles do pizza in a project that offers 12 products to use as toppings in different combinations atop pizza. This concept shows once again the passion this fourth-generation family enterprise has had for all things Italian as it takes truffles to the four corners of the world. Celebrated Paris-based Neapolitan pizzamaker Gennaro Nasti will make pizzas concocted by the Tuscan food business. Naturally, the truffle is expected to star.</p> <p>event by invitation only</p> |
| 6:30pm-11:00pm | <p>Food, Rock & Wine @CipollaRossa</p> <p>Osteria Cipolla Rossa, Via dei Conti, 53r - Firenze</p> <p>Tasting menu with wines from Az. Allegrini: 24-month aged parmigiano cheese cream, egg and "Scorzzone" truffle; raviolo di bufala, tomato confit set on aubergine with wild mint sauce; stuffed lombetto with chard and caramelized onion on a cream of potatoes and basil; tiramisù made with 75% coffee-flavored dark chocolate. In cooperation with the Rock & Wine column by Benedetto Ferrara. Available also at lunchtime.</p> <p>for info and reservations: 055 214210 info@osteriacipollarossa.com www.osteriacipollarossa.com</p> <p>price: 45 euros</p> |

7:00pm

Tartare I Olive You!

Olivia, Piazza Pitti, 14r - Firenze

For one evening, **Frantoio di Santa Téa** and **Antica Macelleria Falorni** come together to combine authentic flavors based on age-old traditions to create a unique tasting for the senses. One can sample and learn about the correct pairings for three tartare with three extra virgin olive oils to find out which one best enhances the taste of the meat prepared by the skilled hands of the artisan butchers. Don't miss the famous salami and other specialties from Antica Macelleria Falorni that are enriched with a drizzle of oil from the Santa Téa mill.

for info and reservations:
055 868117
info@oliviafirenze.com

price: 15 euros (buffet of finger food, tasting and glass of wine or beer)

7:00pm

Alchimia di formaggi al Sant'Agostino

Trattoria Sant'Agostino, Via Sant'Agostino, 23r - Firenze

Tasting menu with cheeses from **De' Magi - Alchimia de' formaggi**: marzolino cheese and baccelli; a selection of soft, semi-hard and hard cheeses; gnudi dumplings with ricotta, butter and sage; risotto al polentone; and tiramisù al mascarpone.

for info and reservations:
055 281995
www.trattoriasantagostino.com

price: 30 euros

7:00pm-1:00am

Taste @Aurora con Birrificio del Forte

Circolo Aurora, Piazza Tasso, 1 - Firenze

Beers from the **Birrificio del Forte** craft brewery paired with traditional dishes from Circolo Aurora. A selection of Northern Soul music.

for info:
055 224059
info@circoloaurorafirenze.it
www.circoloaurorafirenze.it

price: 7/20 euro

7:00pm-9:00pm

Food & Cheers by Fratelli Lunardi

Sottarno, Via Maggio, 53r - Firenze

Cocktail party in Sottarno. Celebrate Florence and Taste in the company of Lorenzo and his cocktails together with sweet and savory delicacies by **Fratelli Lunardi**.

for info:
0573 73077
info@fratellilunardi.it
www.fratellilunardi.it

price:12 euros

7:00pm-
10:00pm**Taste Your Beer: una storia di terra, eroi e passione**

Colle Bereto, Piazza Strozzi, 5r - Firenze

Birra Flea will offer a tasting of some of its best craft beers accompanied by a selection of gourmet offerings.

for info:
collebereto@cafecollebereto.com
www.cafecollebereto.com

price: 12 euros

from 7:30pm

Boia de' (assaggi di cucina livornese)

Il Ristorantino di Pesce, Piazza Giorgini, 20r - Firenze

An evening dedicated to traditional livornese seafood done in a street/gourmet version: from cacciucco stew to cod with a beer tasting from craft brewer **La Petrognola**.

for info and reservations:
055 0351155
info@ilristorantinodipesce.it
www.ilristorantinodipesce.it
(reservation required)

price: from 20 euros

from 7:30pm

I tartufi di Stefania Calugi, interpretazione dello chef Stabile

Ora d'Aria, Via dei Georgofili, 11r - Firenze

A 6-course menu with truffles by **Stefania Calugi** interpreted by Michelin-starred chef Marco Stabile and his staff.

for info and reservations:
055 2001699
www.oradariaristorante.com - www.tartufi.it

price: 90 euros

from 7:30pm

Taste di C. - il formaggio di Castelmagno incontra il tortello del Casentino

Calistro, Lungarno Cellini, 43r - Firenze

A special event dedicated to two unique foods that meet in the Lungarno: Castelmagno cheese from producer **La Meiro** and Lastra del Casentino tortello.

for info and reservations:
328 9535779
info@calistro.it
www.calistro.it

price: 20 euros

| | |
|----------------|---|
| from 7:30pm | <p>A cena con Peperita</p> <p>PaStation, Via Porta Rossa, 64r - Firenze</p> <p>Welcome aperitif and presentation of Peperita organic products with Rita Salvadori, the company's founder. Four-course tasting menu with a glass of wine.</p> <p>for info and reservations: 055 291184 info@pastation.eu www.pastation.eu</p> <p>price: 25 euros</p> |
| 7:30pm-10:00pm | <p>Viaggio di gusto</p> <p>Procacci, Via de' Tornabuoni, 64r - Firenze</p> <p>Tasting aperitif drawing on a selection of Antinori wines to accompany classic panini and finger foods featuring vinegars from Acetaia Giuseppe Giusti of Modena, vinegars, salmon from Claudio Cerati's Upstream and truffles from Azienda San Pietro a Pettine of Trevi.</p> <p>for info: 055 211656 www.procacci1885.it</p> <p>price: from 10 euros</p> |
| 7:30pm-10:00pm | <p>Cress & Beer</p> <p>Locale, Via delle Seggiole, 12r - Firenze</p> <p>A leisurely aperitif to learn more about the microgreens of Koppert Cress and beers from Birre Amarcord by way of samples specially prepared for the evening by chef Cristoforo Trapani. Paired with Amarcord beers and an exclusive Cress & Beer cocktail.</p> <p>for info and reservations: 055 9067188 www.localefirenze.it</p> <p>price: 20 euros (chef's tasting and drink)</p> |
| 7:30pm-11:30pm | <p>Carlotta golosa!!! Una festa con vino, golosità e musica</p> <p>Hotel Villa Carlotta, Via Michele di Lando, 3 - Firenze</p> <p>Gran buffet by chef Alexandro Sala, with the delicacy by chef Nezha Jebbar. Wines by Podere Cianfanello and La Querce, Ronchi Pichi, dessert by Pasticceria Toschi and dj set by Leo Daddi.</p> <p>for info: info@promowine.it www.promowine.it</p> <p>price: 20 euros</p> |
| from 8:00pm | <p>Fumoir d'alta quota @Ristorante La Loggia</p> <p>Caffé Ristorante La Loggia, Piazzale Michelangelo, 1 - Firenze</p> <p>Opening of the Fumoir Open Air La Loggia. A tasting path to discover with an amazing view above Florence. Dinner with many surprises only by reservation. After dinner Fumoir d'Alta Quota with smoked chocolate, spicy beer and grappa Selezione Fumoir.</p> <p>for info and reservations: booking@ristorantelaloggia.it 055.2342832 - 338.2320876</p> <p>free admission (after dinner) - dinner à la carte</p> |

| | |
|---------------|--|
| 8:00pm | <p>UB al pomodoro</p> <p>UB Firenze, Via dei Conti, 4r - Firenze</p> <p>Dinner with tasting of the tomato by Masseria Dauna, handmade preserves.</p> <p>for info and reservations: 339 1822715 - 055 214884 info@ubfirenze.it</p> <p>price: 20 euros</p> |
| 8:00pm | <p>Acquerello "slow-evolution"</p> <p>Caffé dell'Oro, Lungarno degli Acciaiuoli, 2p - Firenze</p> <p>Michelin-starred chef Peter Brunel will introduce a menu with his interpretation of Acquerello rice: the "good, clean and fair" rice. Acquerello owner Piero Rondolino is on hand to greet guests.</p> <p>for info and reservations: 055 27268912 oro@lungarnocollection.com www.lungarnocollection.com/it/caffe-dell-oro</p> <p>price: 55 euros (with wine)</p> |
| 8:00pm | <p>Golosando Taste 2018 - Acetaia Leonardi</p> <p>Enoteca Alessi, via delle Oche, 27r - Firenze</p> <p>Acetaia Leonardi presents guests with a special balsamic vinegar experience in a suggestive location in the heart of Florence.</p> <p>for info and reservations: 337 1327959 com1@acetaialeonardi.it www.acetaialeonardi.it</p> <p>event by invitation only</p> |
| 8:00pm-2:00am | <p>Pop and Toast Party</p> <p>BUH Circolo Culturale Urbano, Via Panciatichi, 16 - Firenze</p> <p>A festive party packed with fun, music and canned beer from Baladin Pop that includes a new addition. Accompanied by delicious sandwiches and set in a lively space with music from deejays Cecco and Cipo.</p> <p>for info: 055 417666 www.impacthub.net</p> <p>free admission</p> |
| 8:30pm | <p>Dal secchio al piatto</p> <p>La Bottega del Buon Caffè - Ristorante Michelin *, Lungarno Cellini, 69r - Firenze</p> <p>A dinner by Michelin chefs Antonello Sardi and Andrea Mattei. The menu has been designed to offer diners an evening that will take them on an extraordinary gastronomic journey where they can sample pecorino cheese from artisan creamery Borgo Santo Pietro.</p> <p>for info and reservations: 055 5535677 info@borgointhecity.com www.borgointhecity.com</p> <p>price: 145 euro (welcome drink, 7-course tasting menu, beverages excluded)</p> |

SATURDAY 10/03

from 6:30pm

Vodka e Caviale all'Atrium Bar

Four Seasons Hotel Firenze - Atrium Bar, Borgo Pinti, 99 - Firenze

Aperitivo with **Calviusius Caviar** products (potatoes cream with oyster and Siberian caviar, blinis with smoked salmon and guacamole, roasted bread with burrata and crab) and cocktail with vodka Cavalli prepared by the mixologist Edoardo Sandri.

for info and reservations:
055.2626450
www.ilpalagioristorante.it

Price: 28 euros (first drink and food - 15 euros following drinks)

from 7:30pm

La Brace

Ristorante La Buona Novella - Grand Hotel Minerva, Piazza Santa Maria Novella, 16 - Firenze

The menu stems from the belief that the aromas and flavors from cooking on the grill form an integral part of our gustatory memory. For this reason research will be presented that blends these aromas and flavors with unusual fresh ingredients and – why not? – desserts. In cooperation with **Koppert Cress**.

for info and reservations:
055 27230
info@grandhotelminerva.com
www.grandhotelminerva.com

price: 60 euros (with water and coffee)

8:00pm

Pomodori Petrilli al ristorante Il Palagio del Four Seasons

Four Seasons Hotel - Il Palagio, Borgo Pinti, 99 - Firenze

The tomatoes of **azienda agraria Paolo Petrilli** star in a dish by chef Vito Mollica.

for info and reservations:
055 26261
www.ilpalagioristorante.it

à la carte

SUNDAY 11/03

9:00am-4:00pm


Ortobello®


Riccardo Barthel, Via dei Serragli, 234r - Firenze

The farmer's market at Ortobello® offers the chance to buy local produce directly from producers in the courtyard of the Riccardo Barthel store. Browse market stalls and shop for vegetables, milk, eggs, meat and other fresh foods. **LUNCH AT ORTOBELLO** Do not miss the km0 menu prepared by DESINARE chefs in the terrace with view on the court.

for info:
055 2280721
francesco@riccardobarthel.it
www.riccardobarthel.it

free admission

| | |
|---|---|
| <p>10:30am- 12:00pm / 4:30pm-6:00pm</p> | <p>Farina del nostro sacco</p> <p>Tatata, Via Santa Maria, 38r - Firenze</p> <p>A new bookshop in the Oltrarno area for lovers of travel and cooking hosting get-togethers and offering titles dedicated to food. There's a journey into the world of cereals with Teresa Bagni, coauthor of <i>Cibo e 4 Elementi</i> (10:30 am); a look at springtime destinations with Anna Morelli, globetrotter and creator of <i>Cook-inc</i> (4:30 pm). Special thanks to artisan bakery S.forno and samples of breads and biscuits made from grains by VivaLaFarina.</p> <p>for info: 055 9367564 info@tatata.it www.tatata.it</p> <p>free admission</p> |
| <p>11:00am</p> | <p> Taste Ring _ Il cibo selvatico (foraging): una scelta possibile di un'alimentazione sostenibile o un'opzione culturale? / Wild food (foraging): a possible choice for a sustainable diet or a cultural option?</p> <p>Stazione Leopolda - Teatro dell'Opera - Area Ring, Viale Fratelli Rosselli, 5 - Firenze</p> <p>Speaker: Valeria Mosca di Wood*ing – wild food lab.</p> |
| <p>11:00am- 2:00pm</p> | <p>Sunday Photo Brunch: colazione fotografica</p> <p>Ristorante Momio, Via Pisana, 9c - Firenze</p> <p>Breakfast, lunch or a photography course? Inspired by dishes from an English Brunch, the Click4Food workshop teaches techniques for food photography between a cup of filtered coffee and eggs Benedict. The focus is on the still life: how to build a set, get the best light and the most suitable atmosphere to capture the aromas and backstory of a dish. Featuring creations from chef Marco Lagrimino's kitchen.</p> <p>for info and reservations: click4foodfirenze@gmail.com www.facebook.com/Click4FoodFirenze/</p> <p>price: 70 euros (photography workshop + English brunch)</p> |
| <p>11:00am- 8:00pm</p> | <p>Farm to Table at Le Lune: Chianina, microvegetali e Chardonnay</p> <p>Le Lune - Ristorante nel vivaio, Via San Domenico, 36 - Firenze</p> <p>Organic Chianina meatballs from Barbiarella and microgreens from Koppert Cress. In the glass, i Sistri wine from Felsina. Tasting from 11:00 am to 7:00 pm/Dinner 8:00 pm.</p> <p>for info and reservations: 335 6456525 fresco@lelunefirenze.it</p> <p>price: tasting 10 euros / dinner and wine pairing 35 euros</p> |
| <p>12:00pm- 10:30pm</p> | <p>La pizza con Petra Evolutiva</p> <p>Buoneria, Via del Fosso Macinante, 4 - Firenze</p> <p>Petra Evolutiva: pizza born from a rediscovery of original Sicilian cereals cultivated organically by farmers of the Simenza Association, carefully milled in the Famiglia Quaglia mill and made into dough by Buoneria.</p> <p>for info and reservations: 055 365500 info@buoneria.com www.buoneria.com</p> <p>price: 20 euros (pizza, craft beer, dessert)</p> |

| | |
|----------------|---|
| 12:30pm | <p>World Pesto Championship Competition</p> <p>Stazione Leopolda - Teatro dell'Opera - Area Ring, Viale Fratelli Rosselli, 5 - Firenze</p> <p>Competition of the 7th World Pesto Championship, organised by Palati Fini.</p> |
| 12:30pm | <p>Al brunch con l'inventore di Acquerello</p> <p>Four Seasons Hotel - Il Palagio, Borgo Pinti, 99 - Firenze</p> <p>Michelin-starred chef Vito Mollica will introduce a menu with his interpretation of Acquerello rice: the "good, clean and fair" rice. Acquerello owner Piero Rondolino is on hand to greet guests.</p> <p>for info and reservations: 055 2626450 ilpalagio@fourseasons.com www.ilpalagioristorante.it</p> <p>price: 90 euros (with wines)</p> |
| 12:30pm-3:00pm | <p>Pronto... chi pasta?</p> <p>Villa Cora, Viale Machiavelli, 18 - Firenze</p> <p>Sunday Brunch. A rich selection of creations by Executive Chef Alessandro Liberatore with products from Verrigni - Antico Pastificio Rosetano, De' Magi - Alchimia de' Formaggi, Le Selve di Vallolmo.</p> <p>for info and reservations: 055 228790 ristorante@villacora.it www.villacora.it (reservation needed)</p> <p>price: 110 euros (beverages included)</p> |
| 2:00pm-7:00pm | <p>Grand Prix Profili di Pressione 2018</p> <p>La Ménagère, Via dei Ginori, 8r - Firenze</p> <p>A competition among the best Italian baristas to see who can pull the perfect shot of espresso. Using a Strada Ep coffee machine from La Marzocco, competitors will use different pressure profiles to make the best coffee as they are observed by a panel of experts. There will also be tastings and talks.</p> <p>free admission</p> |
| 3:00pm | <p>La cucina italiana felice. Ne parliamo? /Happy Italian cuisine. Shall we talk about it?</p> <p>Stazione Leopolda - Teatro dell'Opera - Area Ring, Viale Fratelli Rosselli, 5 - Firenze</p> <p>The program of events at Taste also includes the presentation of the new manifesto for La Cucina Italiana, one of the most famous and authoritative Italian gastronomy and food culture monthlies.</p> |
| 4:00pm | <p> Foraging Geography</p> <p>Stazione Leopolda - Teatro dell'Opera - Area Ring, Viale Fratelli Rosselli, 5 - Firenze</p> <p>Valeria Mosca (Wood*ing - wild food lab) and Roberto Flore (chef - Copenhagen) talk about foraging.</p> |

| | |
|-----------------------|--|
| <p>4:00pm-7:30pm</p> | <p>L'atelier all'ora del tè. Tra delizie del palato e suggestioni del passato</p> <p>B&B Casa Schlatter - studio del pittore Postmacchiaiolo Carlo Adolfo Schlatter, Viale dei Mille, 14 - Firenze</p> <p>B&B Casa Schlatter and Dolci nel Cassetto invite you for tea and to sample pastry sweets from the Mitteleuropa tradition in Florence.</p> <p>for info and reservations: 347 1180215 alessandraschlatter@gmail.com www.casaschlatter-florence.com (reservation recommended)</p> <p>price: 7,50 euros</p> |
| <p>4:00pm-8:00pm</p> | <p>Vino al Vino Spacca (i) Sassi!</p> <p>Vino al Vino, Borgo Ognissanti, 70r - Firenze</p> <p>Vino al Vino together with the Rinci boys takes you on a discovery of the Conero Riviera. From the harsh rock to the salty sea, the Paccasassi plant finds its perfect habitat. Try with wines from Alberto Serenelli and Federico Mencaroni.</p> <p>for info: 055 2670495 info@vinoalvinofirenze.com www.vinoalvinofirenze.com</p> <p>free admission</p> |
| <p>5:00pm</p> | <p>Il Galateo del Terzo Millennio"/Third Millennium Etiquette</p> <p>Stazione Leopolda - Teatro dell'Opera - Area Ring, Viale Fratelli Rosselli, 5 - Firenze</p> <p>Taste will also stage the presentation of the book "Il Galateo del Terzo Millennio"/Third Millennium Etiquette (Guido Tommasi Editore), written by journalists Filiberto Passananti and Matteo Minà, illustrated by Gianluca Biscalchin.</p> |
| <p>6:00pm-11:00pm</p> | <p>Pink Taste alla Ménagère</p> <p>La Ménagère, Via dei Ginori, 8r - Firenze</p> <p>A special aperitif with products by La Giardiniera di Morgan, De' Magi - Alchimia de' Formaggi, Podere Arduino. To be followed by a dinner with a special tasting menu.</p> <p>for info and reservations: 055 0750600 info@lamenagere.it www.lamenagere.it</p> <p>price: 15 euros aperitivo / 65 euros dinner (beverages excluded)</p> |
| <p>6:30pm-12:00pm</p> | <p>Giropizza...d'Italia!</p> <p>Tamerò Pastabar, Piazza Santo Spirito, 11r - Firenze</p> <p>Italian tastes directly from the oven. Pizza tasting, La Petrognola craft beer and desserts. In cooperation with Petra - Molino Quaglia and Birrificio La Petrognola.</p> <p>for info and reservations: 055 282596 info@tamero.it www.tamero.it</p> <p>price: 20 euros</p> |

| | |
|----------------------------|--|
| <p>7:00pm</p> | <p>Cocktails & Confetture</p> <p>L'Atlante, Via dei Conti, 9 - Firenze</p> <p>Jams from Pure Stagioni are paired with top spirits. It is an evening to challenge one's taste buds.</p> <p>for info: 055 2937740 www.latlante.com</p> <p>price: 10 euros</p> |
| <p>7:00pm</p> | <p>Go Japan Cinema</p> <p>Cinema La Compagnia, Via Cavour, 50r - Firenze</p> <p>Italian screening of Japanese film What's for dinner mom? by Mitsuhiro Shiraha. Before the screening, a tasting of Japanese food from Japanese restaurant Il Cuore.</p> <p>for info: 055 268451 www.cinemalacompagnia.it</p> <p>price: 5/10 euros</p> |
| <p>from 7:00pm</p> | <p>Pizza & cocktail by chef Alessandro Borghese</p> <p>Obicà Firenze, Via de' Tornabuoni, 16 - Firenze</p> <p>On the occasion of Fuori di Taste 2018, chef Alessandro Borghese, Creative Chef at Obicà, will present a special pizza and exclusive cocktail. Also offered at lunchtime.</p> <p>for info and reservations: 055 2773526 tornabuoni@obica.com www.obica.com</p> <p>price: 14 euros pizza / 8 euros cocktail</p> |
| <p>7:00pm- 10:00pm</p> | <p>J.K. Balsamic Touch</p> <p>J.K. Place, Piazza Santa Maria Novella, 7 - Firenze</p> <p>Tasting aperitivo with cocktail mixed with vinegars of Acetaia Giusti and finger food.</p> <p>for info and reservations: 055 2645181 www.jkplace.com</p> <p>à la carte</p> |
| <p>7:00pm- 11:00pm</p> | <p>Nuove esperienze gustative con i sakè</p> <p>Kawaii - Momoyama Cocktail & Sakè Bar, Borgo San Frediano, 8r - Firenze</p> <p>Tasting of different types of sake paired with top quality foods (salami, cheese and pork) from Tuscany. Hosted by Giovanni Baldini (Firenze Sakè) and producers Le Selve di Vallolmo, Fattoria Corzano and Paterno.</p> <p>for info and reservations: 055 291840 - 055 281400 momoyamafirenze@yahoo.it www.kawaiifirenze.it</p> <p>price: 28 euros</p> |

7:00pm-
11:00pm

Tartufo e Brunello

Simbiosi Organic, Via de' Ginori, 56-58-60r - Firenze

An evening dedicated to truffles starring **Gemignani Tartufi dal 1930**. An imaginative 3-course menu accompanied by a special selection of Brunello di Montalcino wine.

for info and reservations:

055 0640115
contatti@simbiosi.bio
www.simbiosi.bio

à la carte

from 7:30pm

Don Fefé e Palagiaccio, incontri di gusto: dalla cucina alla pizza gourmet

Don Fefé Piazza e Grill, Via Senese, 17 - Firenze

From the kitchen to the pizza gourmet, at Don Fefé with the products of **Storica Fattoria Palagiaccio**. The menu will be available from March 8th.

for info and reservations:

055 225232

price: from 20 euros

7:30pm and
9:30pm

La pizza con Petra Evolutiva

La Divina Pizza, Borgo Allegri, 50r - Firenze

Petra Evolutiva: pizza born from a rediscovery of original Sicilian cereals cultivated organically by farmers of the Simenza Association, carefully milled in the Famiglia Quaglia mill and worked into dough by pizzamaker Graziano Monogrammi of La Divina Pizza. This meets the inspiration of chef Carmelo Pannocchietti from Arà in Sicily.

for info and reservations:

055 2347498
divina@ladivinapizza.it
www.ladivinapizzafirenze.it

price: 40 euros

7:30pm-
10:00pm

Tartufo e bollicine

Procacci, Via de' Tornabuoni, 64r - Firenze

The truffles of **Azienda San Pietro a Pettine** meet the sparkling wines from Enoteca Procacci for an aperitif & tasting in conjunction with chef Matteo Gambi.

for info:

055 211656
www.procacci1885.it - www.sanpietroapettine.com

price: from 10 euros

| | |
|--------------------|---|
| <p>from 8:00pm</p> | <p>Fumoir come una volta @Caffé Strozzi</p> <p>Strozzi Caffè , Palazzo Strozzi - Piazza degli Strozzi, Firenze</p> <p>Rinascimento of taste at Palazzo Strozzi. Smoking process and toasting to look for the best puff of the fiorentino cigar. Dinner with maby surprises only by reservation. After dinner "Fumoir come una volta" with smoked chocolate, spicy beer and grappa Selezione Fumoir.</p> <p>for info and reservations: collebereto@strozzicaffè.com 055.288236</p> <p>free admission (after dinner) - dinner à la carte</p> |
| <p>8:00pm</p> | <p>Salmone On The Rocks</p> <p>Eataly Firenze, Via de Martelli, 22r - Firenze</p> <p>At Eataly Firenze a special salmon tasting event by Coda Nera will be overseen by the sushi maestro of Ristorante Kome and will offer an unusual drink pairing: vodka cocktails made with Tuscan vodka VKA.</p> <p>for info and reservations: 055 0153601 eventifirenze@eataly.it www.facebook.com/eatalyfirenze/</p> <p>price: 32 euros</p> |
| <p>8:00pm</p> | <p>24, 36, 90, 100... il Parmigiano dà i numeri!</p> <p>Caffé dell'Oro, Lungarno degli Acciaiuoli, 2p - Firenze</p> <p>Special themed-dinner by Michelin chef Peter Brunel: 4 courses that center on Parmigiano Reggiano cheese from Caseificio Gennari of Parma.</p> <p>for info and reservations: 055 27268912 oro@lungarnocollection.com www.caffedelloro.it</p> <p>price: 62 euros</p> |
| <p>8:00pm</p> | <p>4 sfumature di Acquerello</p> <p>Ristorante Momio, Via Pisana, 9c - Firenze</p> <p>Chef Marco Lagrimino will introduce a menu with his interpretation of Acquerello rice: the "good, clean and fair" rice. Acquerello owner Piero Rondolino is on hand to greet guests.</p> <p>for info and reservations: 055 225652 info@momiofirenze.it www.momiofirenze.it/ristorante/</p> <p>price: 75 euros (with wine) / 50 euros (with water)</p> |

8:30pm

La pizza con Petra Evolutiva

Fratelli Cuore, Stazione Santa Maria Novella, Piazza della Stazione - Firenze

Petra Evolutiva: pizza born from a rediscovery of original Sicilian cereals cultivated organically by farmers of the Simenza Association, carefully milled in the Famiglia Quaglia mill and worked into dough by Fratelli Cuore. Pizzas on offer: Piazzallegra, Margherita Ripensata, Bianca & Scarolella. To finish the meal, fried dough with sugar, Montespertoli honey and cooked wine.

for info and reservations:

055 2670264

info@fratellikuore.it

www.fratellikuore.it

price: 28 euros (tasting menu with appetizer, pizza, craft beer and dessert)

12:00pm-
6:00pm

Frescobaldi incontra la Puglia: la pasta biologica dell'azienda Motticella e i Pomodori Corbara

Ristorante Frescobaldi Firenze, Piazza della Signoria, 31 - Firenze

Tasting menu: starter (pappa al Pomodoro di Corbara with red prawns from Mazzara del Vallo); first course (organic chitarra spaghetti with Corbara tomatoes); glass of Alie wine, water and coffee. In cooperation with **Az. Agraria Paolo Petrilli**.

for info and reservations:

055 284724

reservation@frescobaldifirenze.it

www.frescobaldifirenze.it

price: 22 euros

7:00pm-
10:00pm

Taste Your Beer: una storia di terra, eroi e passione

Colle Bereto, Piazza Strozzi, 5r - Firenze

Birra Flea will offer a tasting of some of its best craft beers accompanied by a selection of gourmet offerings.

for info:

collebereto@cafecollebereto.com

www.cafecollebereto.com

price: 12 euros

from 7:30pm

A cena con Peperita

PaStation, Via Porta Rossa, 64r - Firenze

Welcome aperitif and presentation of **Peperita** organic products with Rita Salvadori, the company's founder. Four-course tasting menu with a glass of wine.

for info and reservations:

055 291184

info@pastation.eu

www.pastation.eu

price: 25 euros

SUNDAY 11/03

from 6:30pm

Vodka e Caviale all'Atrium Bar

Four Seasons Hotel Firenze - Atrium Bar, Borgo Pinti, 99 - Firenze

Aperitivo with **Calviusius Caviar** products (potatoes cream with oyster and Siberian caviar, blinis with smoked salmon and guacamole, roasted bread with burrata and crab) and cocktail with vodka Cavalli prepared by the mixologist Edoardo Sandri.

for info and reservations:
055.2626450
www.ilpalagioristorante.it

Price: 28 euros (first drink and food - 15 euros following drinks)

MONDAY 12/03

11:00am-
8:00pm

Farm to Table at Le Lune: Chianina, sottoli e bollicine

Le Lune - Ristorante nel vivaio, Via San Domenico, 36 - Firenze

Organic Chianina beef from Barbiarella is paired with pickled vegetables by Carlo Porcu di Lodola. Tasting of cold cuts and pickled winter vegetables. In the glass, wines from Bibi Graetz. Tasting from 11:00 am to 7:00 pm/Dinner at 8:00 pm.

for info and reservations:
335 6456525
fresco@lelunefirenze.it

price: tasting 10 euros / dinner and wine pairing 35 euros

5:00pm-8:00pm

Associazione dei Produttori Biologici del Mugello

Hotel Bernini Palace, Piazza San Firenze, 29 - Firenze

Presentation of the cooperation between organic farms in the Mugello region. Aperitif with their food products.

for info:
info@biologico-mugello.it
www.biologico-mugello.it

free admission

7:00pm

La pizza con Petra Evolutiva

Simbiosi Organic, Via de' Ginori, 56-58-60r - Firenze

Petra Evolutiva: pizza born from a rediscovery of original Sicilian cereals cultivated organically by farmers of the Simenza Association, carefully milled in the Famiglia Quaglia mill and worked into dough by pizzeria Simbiosi.

for info and reservations:
055 0640115
contatti@simbiosi.bio
www.simbiosi.bio

à la carte

12:00pm-
6:00pm

Frescobaldi incontra la Puglia: la pasta biologica dell'azienda Motticella e i Pomodori Corbara

Ristorante Frescobaldi Firenze, Piazza della Signoria, 31 - Firenze

Tasting menu: starter (pappa al Pomodoro di Corbara with red prawns from Mazzara del Vallo); first course (organic chitarra spaghetti with Corbara tomatoes); glass of Alie wine, water and coffee. In cooperation with **Az. Agraria Paolo Petrilli**.

for info and reservations:

055 284724

reservation@frescobaldifirenze.it

www.frescobaldifirenze.it

price: 22 euros

from 7:00pm

Pizza & cocktail by chef Alessandro Borghese

Obicà Firenze, Via de' Tornabuoni, 16 - Firenze

On the occasion of Fuori di Taste 2018, chef Alessandro Borghese, Creative Chef at Obicà, will present a special pizza and exclusive cocktail. Also offered at lunchtime.

for info and reservations:

055 2773526

tornabuoni@obica.com

www.obica.com

price: 14 euros pizza / 8 euros cocktail