

FIND.
EAT. DRINK.

Tuscany, Florence, Venice
City Guide



TUSCANY, ITALY

EAT - RESTAURANTS

BOCCON DIVINO

Recommended by Italian wine shop owner Gabrio Tosti di Valminuta (DeVino Wine Boutique).

Tuscany / Montalcino
Italian

Localita' Colombaio Tozzi, 201
53024 Montalcino
T: +39/(0)577.84.82.33
www.boccondivinomontalcino.it

LA VALLE DELL'INFERNO

Recommended by Italian wine shop owner Gabrio Tosti di Valminuta (DeVino Wine Boutique).

Tuscany
Italian

Localita' Acquaborra, 58
52028 Terranuova Bracciolini
T: +39/(0)55.918.0031

EAT - RESTAURANTS

OSTERIA DELL'ACQUOLINA

Recommended by Italian wine shop owner Gabrio Tosti di Valminuta (DeVino Wine Boutique).

Tuscany
Italian

Localita' Paterna, 96
52028, Terranuova Bracciolini
T: +39/(0)55.97.74.97
www.acquolina.it

IL CANTO

Recommended by chef Andrea Cavaliere (Cecconi's West Hollywood).

Siena
Italian

Hotel Certosa di Maggiano
Strada di Certosa, 82
53100 Siena
T: +39/(0)577.288.180

DRINK

ENOTECA GUSTAVO

Recommended by Ricotta Makers Salvatore Bklyn.

Tuscany

Italian Wine Bar
Via San Matteo, 29
53037, San Gimignano
T: +39/(0)57.794.0057



FLORENCE, ITALY

FIND - MARKETS

SANT AMBROGIO

Recommended by chefs Johanne Killeen and George Germon (Al Forno, RI)

Open weekdays

Piazza Ghiberti and Piazza Sant'

Ambrogio

50122, Florence

EAT - RESTAURANTS

CIBREO RISTORANTE

"My favorite restaurant in the world."

- Chef Bill Telepan (Telepan, NY)

Santa Croce

Italian

8r, Via del Verrocchio

50122, Florence

T: +39/(0)55.234.1100

www.edizioniteatrodelsalecibreofirenze.it

it

ENOTECA PINCHIORRIO

"It's three-star Michelin. It's a place where I like to go and try new things.

The chef is amazing and one of my mentors."

- Chef Jacopo Falai (Falai, NY)

Santa Croce

Italian

Via Ghibellina, 87

50122, Florence

T: +39/(0)55.24.27.57

www.enotecapinchorri.com

EAT - RESTAURANTS

TRATTORIA LA CASALINGA

"It's mamma-style. Tomato spaghetti with a little parmesan. They serve roast beef with a nice juice and roasted potatoes. It's a very classic Italian place. Veal scallopini with a little piece of lemon and they serve liver as well. The nice thing is you don't pay \$25, you pay \$8."

- Chef Jacopo Falai (Falai, NY)

Florence / Oltrarno

Florentine

Via Michelozzi 9r,

50125, Florence

T: +39/(0) 55.267.9243

www.trattorialacasalinga.it



VENICE, ITALY

FIND - MARKETS

RIALTO MERCATO

"Where live specimens wriggle on the tables."

- Chefs Johanne Killeen and George Germon (Al Forno, RI)

San Polo District

Food Market

(Tuesday through Saturday)

Campo San Giacomo / Campo della Pescheria

30135, Venice

EAT - RESTAURANTS

AL COVO

Recommended by wine importer Kevin McKenna (Louis/Dressner Selections)

Castello 3968, Campiello della Pescaria, 30122, Venice

T: +39/(0)41.522.3812

www.ristorantealcovo.com

ALLE TESTIERE

"Great Venetian restaurant with only 9 tables. Amazing, interesting food that always blows me away. I also love that the chef and owner are there every single night that they are opened."

- Chef Lachlan Mackinnon Patterson (Frasca Food and Wine, Boulder, CO)

Calle del Mondo Novo

30122, Venice

T: +39/(0)41.522.7220

www.osterialetestiere.it

FIASCHETTERIA TOSCANA

"For Risottos, Barolos, Mascarellos."

- Chef Claude Pelletier (Le Club Chasse et Peche, Montreal)

Sestiere Cannaregio, 5719/a

30121, Venice

T: +39/(0)41.528.5281

www.fiaschetteriatoscana.it

EAT - RESTAURANTS

TRATTORIA ANTICHE CARAMPANE

Great Seafood.

The sign outside reads:

No Lasagne

No Pizza

No Menu Turistico.

A FED recommendation.

San Polo, 1911

30125, Venice

T: +39/(0)41-5240165

www.antichecarampane.com

