

FUORIDITASTE:

the programme of events outside the fair is increasingly varied.

With dinners, tastings and talks, Florence becomes a single large stage, with Taste products playing the starring roles

The creative ferment of Pitti Taste invades the whole city with FuoriDiTaste, the programme of events outside the fair that every year attracts a wide audience of experts and food lovers. For three days, from Saturday 9 to Monday 11 March, Florence offers multiple opportunities to meet in front of a great chef's dish or an unusual pairing, to discover the latest trends in contemporary food and wine. From morning to late at night, in the most important bars in the city and the most attractive restaurants, a packed calendar of special initiatives.

Here is a selection of what is on offer:

Thursday 7 March

In symbiosis with ancient grains

(Simbiosi Organic Via de' Ginori 56-58-60r)

The Simbiosi Organic Pasta restaurant and the Simbiosi Organic Pizza pizzeria are dedicating an evening to the ancient grains of the Mulino Val d'Orcia farm: first courses featuring fresh pasta and special pizzas. (from 6 pm, info +39 055/0640115)

A taste of Russia in Florence

Fedor Bistrò, Piazza della Signoria 37r, Firenze

Dish of Imperial Caviar from the Russian Caviar House plus something more. Menu includes: oladi pancakes with caviar and sour cream; blinis with salmon roe; wild salmon; smoked sturgeon; Olivier salad; iced Beluga vodka.

(from 6:00 pm to 11:00 pm, info 055/210496).

The Amazing Italian Wine Journey. With Filippo Bartolotta

(Irene Bistrò - Hotel Savoy, Piazza della Repubblica 7)

An exciting and exclusive interactive experience featuring 9 prestigious labels that took part in the recent American road show "The Amazing Italian Wine Journey." Wines are expertly paired with signature dishes from Irene Bistrò. Let the journey begin. With Filippo Bartolotta, wine educator, sommelier and ambassador of Italian wines in the world.

(7:00 pm, info 055/27355891).

Anarchist dinner with Cristiano Tomei & Michele Leo

(Pizzeria Santarpia, Largo Annigoni 9c)

Cristiano Tomei and Michele Leo invite you to their wedding dinner at Pizzeria Santarpia. Pizza and cuisine are getting married! Long live the bride and groom! Special soundtrack chosen for the occasion. "Freedom is not spending your time up a tree; freedom is about taking part" cit. Giorgio Gaber. (8:00 pm, info 055/245829)

Fuori di cinta 7: the Cinta Senese, Roman artichokes... and the wines from Felsina!

(Trattoria da Burde, Via Pistoiese 154)

An evening with meat and ham from the Cinta Senese pig, provided by the Renieri delicatessen, Roman artichokes and marinated vegetables from Agnoni and wines from Felsina. The producers will be present, and will reveal secrets and trivia about their produce to the participants (from 8.30 pm, info +39 055/317206).



Friday 8 March

Slow, healthy and Tuscan

(Italian Tapas, Via Sant'Agostino 11r)

Ready for a taste tour? From March 4th to 11th a special menu to taste. A flavours explosion, with some of the most unique Tuscan productions: appetizer and course with snails and other specialties, matched with drinks Tuscan gin-based. In collaboration with gastronomic excellences, like Arcenni. Official presentation of the menu on Friday, available from Monday 4th to Monday 11th as aperitivo.

(from 6:30 pm to 11:00 pm, info 055/0982738).

Salumi up on high

(Harry's Bar Firenze, Lungarno Amerigo Vespucci 221r)

The Vernaccia di San Gimignano DOCG consortium meets up with Salumificio Mannori for a tasting of wines from the Vernaccia di San Gimignano consortium. Savor the flavors and spices in the salumi and sausages from Salumificio Mannori, based in Prato since 1950 (8:00 pm, info 055/2396700).

Saturday 9 March

Practices: design, dough, tasting, photography

(Tatata, Via Santa Maria 38r)

The programme for the day: at 10 am breakfast with Luna Colombini, 2 hours of colour for children and parents. At 12.30 your sourdough starter with Rebecca Di Benedetto, to start self-production. At 2.30 pm the Nordic way to make bread with Katrine Lokke, to Copenhagen and back. At 4 pm the appetiser with Francesco Procopio, a 3-hour Food Styling & Photography workshop. Design products supplied by Parentesi Quadra (from 10 am, info: +39 055.9367564).

Frescobaldi meets a niche in Friuli: Friultrota

(Ristorante Frescobaldi, Piazza della Signoria 31)

Menu with Friultrota products: appetiser of creamed cod, agretti and focaccia with rosemary and Laudemio oil; first course of creamed spelt in Laudemio oil with smoked trout cheeks and artichokes. All paired with a glass of Alie Rosé from the Tenuta Ammiraglia estate in Tuscany, water and coffee. The event is also repeated on Sunday 10 and Monday 11 March (from 12 pm, info: +39 055/284724).

Snacks in this day and age

(La Buona Novella at Grand Hotel Minerva, Piazza Santa Maria Novella 16)

Snacks with a modern, contemporary twist. Taking centre stage are some specialties related to new trends in the world of pastry making, ranging from tartlets to single-serving desserts to éclairs combined with fantastic products from La Via del Té. The event is also repeated on Sunday 10 March (3.30 pm - 5.30 pm), info: +39 055/27230).

Cioccociak!

(Cinema La Compagnia + Eataly Firenze, Via Cavour 50r + Via De Martelli 22r)

A delicious afternoon featuring the most precious tropical fruit: chocolate. At 15:45 at the Eataly Florence sensory workshop there is the "Discovering the magical world of chocolate." At 17:00 at Cinema La Compagnia there's the screening of "Willy Wonka and the Chocolate Factory" (by Mel Stuart USA, 1971. 100').

(from 2:45 pm to 6:40 pm. info 055/268451 – 055/0153601).



Grappa and liqueurs in Third Millennium cocktails

(Caffè Gilli, Via Roma 1r)

T + T + T = Territory plus Tradition plus Technology. These are the key points to be shown during the master class by Nonino Distillatori 1897. C + C + C = Cuisine plus Creativity plus Cocktails is a winning trinomial that serves as the common denominator for the aperitif. Drinks are developed by the four hands of Mauro Picchi and chef Paolo Nucera, together with the participation of Luca Picchi. (from 6:00 pm, info 055/213896).

Boccondivino with finocchiona & sbrulino

(Toscanino in Rinascente, Piazza della Repubblica)

To mark the opening of Toscanino in Rinascente, Macelleria Falorni and Toscanino present Boccondivino, an all-Tuscan aperitivo with PGI finocchiona salami and Falorni ham accompanied by sbrulino bread made with Pruneti extra virgin olive oil. (from 6:00 pm to 10 pm, info 055/4933468).

La Petrognola under the Loggia

(Emporio Conviviale De Plek e PanicAle, Via Panicale 7/11r)

Draft beer takes over the La Petrognola brewery with the master brewer from PanicAle. De Plek has culinary combinations of street food with bottled beers. (from 6:00 pm to 2:00 am, info 335/5473530).

On the CRESSt of a wave

(Cordon Bleu School of Culinary Arts, Via Giuseppe Giusti 7)

A lesson/aperitif from Cordon Bleu Florence with chef Deborah Corsi from La Perla del Mare in San Vincenzo. All participants will have the opportunity to taste a series of finger foods featuring fish and Koppert Cress microgreens (6.30 pm and 8.30 pm, info: +39 055/2345468 – +39 055/2260228).

Gin&Cheese

(Ditta Artigianale, Via dei Neri 32r)

Gin tasting paired with cheeses. Bartender Ginevra Gabrielli will mix the best international gins and combine them with cheeses from the historic Il Palagiaccio farm (6.30 pm - midnight), info: +39 055/0457163).

Bubbly & Caviar

(Golden View, Via de' Bardi 58r)

Caviar Calvisius meets Louis Brochet champagne overlooking the Ponte Vecchio. (from 7:00, info 055/214502 – 333/4751309).

Taggiasche olives at the Duomo

(Enoteca Alessi, Via delle Oche 27r)

Aperitif/tasting of Taggiasca olives from the Sant'Agata d'Oneglia mill and other typical produce (7 pm, info: +39 055/214966).

The rice @ Sant'Agostino

(Trattoria Sant'Agostino, Via Sant'Agostino 23r)

Tasting menu based around Maratelli rice: timbale of rice with aubergines, risotto with asparagus, arancini with peas and mozzarella, rice fritter (from 7 pm, info +39 055/281995).

Tuscan Spirits

(Fabbricato Viaggiatori, Piazza della Stazione 50)

The journey of the spirits: the Tuscan Spirits association, led by Taccola 1895, proposes an evening dedicated to excellent Tuscan produce: grappa, gin, vermouth, amaro, cocktails, *ponce* and much more. A drinking journey that embraces the whole of Tuscany (7 pm to midnight, info +39 055/2645114).



The shark has a heart? Shark from Benheart

(Benheart, Via dei Calzaiuoli 78)

Aperitivo served with all-natural Shark salami products at the Benheart shop, the high quality leather brand. A selection of fish products paired with Bergère champagne (from 7:30 pm to 9:00 pm, info 335.6695459).

Upstream and Giusti aperitif

(Procacci, Via de' Tornabuoni 64r)

The popular Procacci sandwiches and aperitifs are prepared with Upstream salmon and balsamic vinegars from Acetaia Giuseppe Giusti together with wines from Antinori and drinks prepared with the new Vermouth Giusti aged in barrels of balsamic vinegar (from 7:30 pm to 9:30 pm, info 055/211656).

Get your friends, sit them down at Il Santo, bring out the Agnoni marinated vegetables and the Palagiaccio cheeses

(Ristorante Il Santo Bevitore, Via di Santo Spirito 64r)

The cheeses of the historical Il Palagiaccio farm come together with the delicious marinated vegetables from Agnoni (from 7.30 pm, info +39 055/211264).

La Pizza di Bosco: Verona-Prato and back

(Saporé Prato, Viale della Repubblica 209/211/213, Prato)

A Tuscan-Venetian alliance for a tasting of "Le Forme della Pizza" by Renato Bosco: MozzarelladiPane®, PizzaDoppioCrunch®, AriadiPane® and Pizza Tonda, all strictly using traditional local produce (7.30 pm and 9.30 pm, info +39 0574/966178).

Acetaia Leonardi 1871, Laudemio Frescobaldi and Amedei - Excellence meets excellence

(Ristorante Frescobaldi, Piazza della Signoria 31)

Acetaia Leonardi 1871, Laudemio Frescobaldi and Amedei are organising an aperitif with tastings of their best produce in the attractive setting of Ristorante Frescobaldi (7.30 pm - 10.30 pm), info +39 059/554375).

Superfood: taste the difference! Spirulina Gourmet Dining

(Osteria Pagliazza - Hotel Brunelleschi, Piazza S. Elisabetta 3)

Dinner with a superfood menu, in the splendid setting of the Hotel Brunelleschi, in the heart of Florence. The dishes, designed by chef Rocco De Santis, all feature Spirulina Algae Severino Becagli (7.30 pm - 10.30 pm, info +39 055/27370).

From the earth to the plate

(La Bottega del Buon Caffè, Lungarno Cellini 69r)

A dinner by Erez Ohayon and Giovanni di Giorgio to unveil the flavours of the Fattoria di Borgo Santo Pietro. The chefs will come up with a menu designed to offer guests an extraordinary gastronomic journey, which will allow them to discover the produce of Borgo Santo Pietro and the treasures hidden in the woods (8 pm, info +39 055/5535677).

Laudemio, beer and truffles

(La Fattoria di Maiano, Via Benedetto da Maiano 11, Fiesole)

An evening dedicated to Tuscan excellence with a tasting menu featuring Laudemio oil, Stefania Calugi truffles and Bruton beers (8.30 pm, info +39 055/59432).

Beermouth Party. The first Baladin beer vermouth is also good mixed!

(Locale, Via delle Seggiole 12r)

Cocktail list dedicated to Beermouth, the first Baladin beer vermouth. Special guests Teo Musso and bartender Dennis Zoppi (9 pm, info +39 055/9067188).



Sunday 10 March

Raspberry Place

(S. Forno, Via di Santa Monaca 3r)

Artisanal bakery S.Forno will make breakfast items and snacks using the raspberry foodstuffs from Lampone dei Monti Cimini® by Massimiliano Biaggioli from Viterbo. There are aromatized compotes, sugar crystals, salts and herbal teas along with Lamponella®, a ready-to-drink tea of raspberry leaves suitable for all ages. (from 7:00 am to 7:00 pm, info 055/2398580).

Ortobello®

(Riccardo Barthel, Via dei Serragli 234r)

The Ortobello® slow food-style market offers the opportunity to purchase local products directly from growers in the courtyard of the furniture workshop run by Riccardo Barthel. Booths offer vegetables, milk, eggs, meat and other fresh foodstuffs. Enjoy shopping and traditional tastes and flavors. (from 9:00 am to 4:00 pm, info francesco@riccardobarthel.it).

Cinta prosciutto, snails & truffles

(Badali Osteria, Via dei Renai 11r)

Menu includes quality cinta senese prosciutto crudo and cotto from Renieri; freshly seared Chianina fillet with black salt truffle from Savini Tartufi on carpaccio of bianchetto; stewed Florentine-style snails from Arcenni. (from noon to 11 pm, info 055/2264422).

Brunch with Acquerello

(Il Palagio - Four Seasons Hotel, Borgo Pinti 99)

The Michelin-starred chef Vito Mollica proposes a menu featuring Acquerello risotto with rapini and a crustacean mosaic (12.30 pm, info +39 055/2626450).

Yes we can(nelloni)

(Villa Cora, Viale Machiavelli 18)

A varied buffet and the creations of chef Alessandro Liberatore, starring the produce from Verrigni - Antico Pastificio Rosetano, De' Magi - Alchimia de Formaggi and Le Selve di Vallolmo (12.30 pm - 3.30 pm, info +39 055/228790).

Farm to table at Lune #Chianina and pasta

(Le Lune - Ristorante nel vivaio, Via San Domenico 36)

The farm to table project features the Chianina company and a pasta tasting from Pastificio Fabbri with a simple but intense pairing served with organic olive oil. (lunch from 12:30 pm, dinner from 7:30 pm, info 055/5702222).

Lunch with antipasto and rotisserie (100% Tuscan)

(Regina Bistecca, Via Ricasoli 14r)

Lunch with traditional Tuscan rotisserie-cooked meat. Produce from the Antica Macelleria Falorni butchery, from the award-winning Finocchiona PGI to rotisserie-cooked meat: pork liver, *scamerita* pork neck meat, free-range chicken, pancetta, homemade bread, Zorzettig wines. Side dishes and desserts (12.45 pm, info +39 055/2693772).

Tuscan Spirits

(FOOO Firenze C/O The Student Hotel, Viale Spartaco Lavagnini 70)

The night of the Tuscan "spirits" to drink "OOO - Out Of the Ordinary". The Tuscan Spirits association, led by Taccola 1895, proposes an evening dedicated to excellent Tuscan produce: grappa, gin, vermouth, amaros, cocktails, *ponce* and much more, in the innovative setting of the FOOO in accordance with tradition (4 pm - midnight, info +39 055/4606701).



Mountain essences

(La Ménagère, Via dei Ginori 8r)

Gastronomic interpretation of mountain flavours presented in cocktails and spirits. For the occasion, La Ménagère will offer a culinary journey with a tasting of Saint Marcel for an aperitif and a menu inspired by the mountain in collaboration with the La Valdotaine distillery (5 pm - 10 pm, info +39 055/0750600).

WineMix: Obicà and Mazzei

(Obicà Mozzarella Bar, Via de' Tornabuoni 16)

A special aperitif with DJ set to taste the prestigious wines of the Mazzei family's Tenuta Belguardo estate combined with specialities by Obicà: an unmissable opportunity to discover the new vintage of Vermentino, the Rosé and the premiere of the brand new Belguardo Tirrenico (6 pm, info +39 055/2773526).

A Symbiosis of Organic Pizza and Forte Beer

(Simbiosi Organic Pizza, Via de' Ginori 56r)

The "organic" pizzas from Simbiosi Organic Pizza are paired with craft beer from the Birrificio del Forte brewery. A special menu looks to experiment and propose unusual combinations to dazzle your palate. Francesco Mancini, founder and brewmaster of Birrificio del Forte, will discuss his creations and beer pairings. (from 6:00 pm, info 055/0640115).

Celebrating coffee: Dinicaffè Turns 80

(Dinicaffè, Via dei Bastioni 38/40)

Aperitivo at the roaster. The storied Florentine company opens its doors for the first time to mark 80 years in the business. A chance to discover a selection of coffee cocktails (from 6:00, info 055/6812785).

No tools_Fork 1 by Davide Dutto in the Truffle World

(Truffle Restaurant Savini Tartufi - NH Porta Rossa, Via Porta Rossa 19)

Davide Dutto brings "No Tools_Fork 1" to Florence thanks to Savini Tartufi, an original show in which the fork plays the starring role. The exhibition will be open to the public from 4 to 11 March. Opening by invitation (6.30 pm, info 055/3995913).

Beermouth Baladin Fusion

(Pint of View, Borgo Tegolaio 17r)

An evening where beer, mixology and cuisine come together to focus on an extraordinary beverage: Baladin Beermouth. Special guest Teo Musso talks about his beer-based vermouth and three cocktails that will accompany a menu proposed by Chef Yejin Ha. (from 6:30 pm, info 055/288944).

The ideal food

(Ristorante Konnubio, Via dei Conti 8r)

Journalist-gastronome Leonardo Romanelli interviews Marco Pirozzi. His "Il cibo ideale/The ideal food" book explores the thesis on healthy eating and nutrition during chemotherapy treatment done by his daughter Francesca and which has the support of Michelin-starred chefs. The project aims to fund a therapeutic strategy. Massimiliano Alajmo, who wrote the "The beauty of taste" chapter, will speak.

Aperitivo and buffet to follow by chef Beatrice Segoni and wines from Montepaldi. (from 6:30 pm, info: 055/238118:009).



Dirty Olive: to each cocktail its own olive

(Ristorante Gurdulù, Via delle Caldaie 12-14r)

An event organised by the Fratepietro farm and the Gurdulù restaurant, which highlights how the Bella di Cerignola olive enhances cocktails. Experimentation of new olive/spirit pairings for a “wild taste” (7 pm, info +39 055/282223).

Cipolla Rossa & Antinori

(Osteria Cipolla Rossa, Via dei Conti 53r)

Tasting menu in collaboration with Antinori wines: cauliflower flan in tomato sauce and crispy Renieri cheek, Cav. Giuseppe Cocco paccheri on guinea fowl, Renieri *cinta senese* with balsamic onions from Il Borgo del Balsamico, panna cotta with mint and toasted almond crumble and reduction of balsamic vinegar (from 7 pm, info +39 055/214210).

A very rice time with friends

(Procacci, Via de' Tornabuoni 64r)

Wine tasting with samples of truffle risotto at one of the most renowned and elegant venues in Florence. In collaboration with the Azienda Agricola San Pietro a Pettine (7.30 pm - 9.30 pm, info +39 055/211656).

Edoardo Tilli and the odd couple: parmesan and gin

(Plaza Hotel Lucchesi, Lungarno della Zecca Vecchia 38)

Malandrone 1477 presents four versions of Parmigiano Reggiano with different levels of ageing interpreted by Edoardo Tilli. The original companion for the Parmesan for this evening, the Tuscan gin from the Peter company in Florence, presented in a straight version and mixed by the Plaza Lucchesi barmen (8 pm, info +39 055/2623575).

Tenuta Luce meets the Bifulco's family

(Ristorante Frescobaldi, Piazza della Signoria 31)

A triumph of products and flavors from the Vesuvius area, combined with the wines of Tenuta Luce in Montalcino and Attems in Collio: tuna caponata of Manzetta dei Laghi, carpaccio Belladonna and vesuvio's tartare, ziti alla Genovese with Melannurca and pecorino, cube roll over 200gr dry aged, broccoli and hazelnuts, The Bifulco's quality meats are, since 1890, bred and selected on the slopes of Vesuvius (from 8:00 pm, info 055/284724).

Monday 11 March

The place for raspberries

(S. Forno, Via di Santa Monaca 3r)

In its artisanal production for breakfasts and snacks, S. Forno, the legendary Florentine bakery, will use produce from the Lampone dei Monti Cimini® farm from Viterbo: flavoured compotes, sugars and crystals, salt and infusions featuring raspberries (7 am - 7 pm, info +39 055/2398580).