



TASTE

FUORIDITASTE: in Florence, gourmet initiatives and events related to Taste products

At every edition of Taste, the whole city of Florence is energized by a series of gourmet initiatives and events linked to the products at Taste. FuoriDiTaste returns with a calendar of themed tasting sessions, special events and new ways of interpreting food. A program that unites the companies taking part in the fair with some of the city's most beautiful locations and venues which, at every edition, registers growing interest and participation from gourmet enthusiasts.

We have selected a series of unmissable initiatives. For the complete program and all the information, visit: <https://taste.pittimmagine.com/>

Thursday February 1st

_ My changing body

TIME 19:00 25 Hours Hotel

Piazza San Paolino 1, Florence

Vernissage of the exhibition "My changing body" by Leonardo Romanelli and Gilberto Bertini. Video art dedicated to the wine's colors with examples of body art. Aperitif with "Salumeria di pesce" Shark Bottega del Pesce and Salumificio Mannori, with wines from Castello di Vicchiomaggio of Greve in Chianti and La Fattoria La Leccia of Montespertoli, spirits from Spiriti del Bosco Volterra and gin from the Istine farm in Radda in Chianti.

Friday February 2nd

_ Beers and Cheeses - Tuscan Emotions

FROM 18:00 Plaza Hotel Lucchesi

Lungarno della Zecca Vecchia 38, Florence

The great refiners De' Magi - Alchimia De' Formaggi, a preview for Taste, accompany you on a discovery of Comedia beers, an artisan brewery in Florence. A combination united by research and passion, in creating products to satisfy the most demanding palates! A taste experience presented by Andrea Magi and Filippo Scotti master brewer.

_ San Frediano is COOLored: the first Fuori di Taste of the Neighborhood

TIME 19:00 - 21:00 Gastronomia il Giglio - Dolce Emporio - Essenziale - Gunè Next Door

Via Pisana 56r - Borgo S. Frediano 128r - P.za di Cestello 3r - Via del Drago D'Oro 1/3r, Florence

AcquaPazza Gourmet's Alici in barrique di Cetara, DiBaldo Spirits' Vermouth and Gin, Cru Caviar's products, Enio Ottaviani Vini e Vigneti's wines, Stefania Calugi Tartufi's proposals, and Vongole Bernardi 's : these are some of the most interesting products present at Taste and being tasted in the 4 different venues in the historic Oltrarno district, in an all-too-tasting itinerary that winds its way in the span of a very short walk through the streets already voted the world's most COOL. Gastronomia Il Giglio: anchovies in Cetara barrique from Acquapazza Gourmet. Dolce Emporio: small samples of caviar and smoked sturgeon Cru Caviar accompanied by Enio Ottaviani Wines and Vineyards's proposal. Essenziale: samples of Stefania Calugi Tartufi and Vongole Bernardi products always accompanied by Enio Ottaviani's Wines and Vineyards. Gunè Next Door: cocktails developed from DiBaldo Spirits' spirits (Nostradamus Gin, Vermouth 721 and AG 107.86 Dry Gin).



_Blessed Spaghetti

TIME 19:30 Teatro del Sale

Via dei Macci 111r, Florence

A journey of exploration and tasting into the pasta world and everything that gravitates around it as an ever-evolving universe (in tradition). By and with Leonardo Romanelli. Producers imported to the U.S. by Gustiamo are participating: Pastificio Faella with its Gragnano pasta, Maida with its Corbarino tomato from Cilento, and Fratelli Pinna from Sardinia with its Antichi Uliveti del Prato EVO oil. Val di Suga Winery from Montalcino with its Brunello and fish charcuterie from Shark Bottega del Pesce.

_Painting a Dinner

TIME 20:00 Cibrèo Ristorante & Cocktail Bar

Via de' Vecchietti 5, Florence

In the kitchen with colors: an innovative six-course menu dedicated to the endless possibilities of inventing dishes with the most incredible and different nuances, where flavor is the absolute protagonist and explodes as in an incredible painter's palette. Protagonists of this menu and incredible evening-event are Oscar Severini Cibrèo Restaurants Executive Chef and Gabriele Avanzi, Cibrèo Restaurant & Cocktail Bar. Resident Chef.

Saturday February 3rd

_ Aroma Affair: Coffee, Cocktail & Flavours

TIME 18:00 - 21:00 Base V Juicery @ The Social Hub

V.le Spartaco Lavagnini 70-72, Florence

"Aroma Affair: Coffee, Cocktail and Flavours" event is an unmissable sensory experience, an union between the excellent Mokaflor coffee and the mastery of Winestillery spirits. At the new Base V Juicery in the heart of Social Hub, the costumers will be immersed in a unique taste journey, where the best coffee flavours will blend harmoniously with the creativity of the cocktails, offering an unforgettable experience for the palate and for the mixology enthusiasts.

_ At RIVA-K sustainability and circular production...from Parmigiano Reggiano DOP to mushrooms produced from coffee grounds

TIME 18:00 TASTING; ORE 20:00 DINNER Riva Lofts Florence

Via Baccio Bandinelli 98, Florence

Tasting dinner with a selection of the excellent products of two companies that have long collaborated with Michele Berlendis, RIVA-K chef. Agricola Iris, an organic Parmigiano Reggiano DOP farm in the Parma Apennines, which for cheese production uses only milk produced by cows raised on the farm and fed on locally sown and harvested wheat. A family-run farm where freshly milked milk makes only a few meters to directly reach the cooking and cheese production. Circular Farm, an urban circular farm that works by using food waste, such as coffee grounds, to produce mushrooms and raising earthworms to prepare the soil for its microgreens and salads. Producers will be present to tell and introduce us to their wonderful production realities at their best.

_Pieve di Campoli...at Opera!

TIME 18:00 Museo dell'Opera del Duomo

Piazza del Duomo 9, Florence

Pieve di Campoli organizes a cultural and eno-gastronomic itinerary of rare beauty, where the products of the oil and wine company of the Diocesan Institute for the Support of the Clergy (IDSC), are enhanced by Vito Mollica and tasted in the marvelous complex of the Opera del Duomo Museum.

_A Story of pasta and family: the 100 years of Rustichella d'Abruzzo

TIME 18:00 DESINARE at Riccardo Barthel

Via dei Serragli 234r, Florence



Art, food, and culture to narrate the 100 years of Rustichella d'Abruzzo. Chef Emmanuel di Liddo will delight guests with his creations accompanied by unique music and readings.

_ Journey in the heart of Scotland with Benriach and Glenglassaugh

TIME 18:00 - 19:00 Cibrèo Ristorante & Cocktail Bar

Via dei Vecchietti 5, Florence

Claudio Riva (President of Whisky Club Italia) will take us on a tour of the Benriach and Glenglassaugh distilleries, gems in the heart of Speyside. We will have the opportunity to taste some interesting Benriach labels and the new Glenglassaugh range. Both distilleries, part of the Brown-Forman Group, employ the skilled hands of renowned Master Blender Rachel Barrie, who has brought them to new heights.

_ Giusti afterTaste at ToscaNino

TIME 18:30 - 21:30 ToscaNino in Rinascente

Piazza della Repubblica 4, Florence

In the elegant atmosphere of the ToscaNino restaurant on the top floor of Rinascente, Acetaia Giusti signs an exclusive aperitif in which Aceto Balsamico di Modena meets the unmistakable taste of Tuscan cuisine.

_ Colorful Aperitif at the Mercato

TIME 19:00 Mercato Centrale

Piazza del Mercato Centrale - Via dell'Ariento, Florence

The aperitif theme will be color, an aperitif composed of samples from our artisans and a cocktail. Each day the color will be different and the dishes that will be offered by our artisans will have the color of the day as a common ingredient.

_ Capocollo Fever

TIME 19:00 - 21:00 Obicà Mozzarella Bar

Via dei Tornabuoni 16, Florence

An aperitif with Dj set at Palazzo Tornabuoni to tasting Salumificio Santoro excellencies, including the iconic Martina Franca Capocollo, combined with Mozzarella di Bufala PDO and Obicà drinks.

_ Eggs and sparkling wines meet Apulian specialties in the evening

TIME 19:00 Antica Bottega del Pane Caffè

Via Vincenzo Borghini 21r, Florence

At cocktail hour, colorful The Garda Egg will be served with preserves and Apulia's oil by Cusmai 1925. In the glass, wines from the Colli Fiorentini Winery in Montespertoli.

_ 80 fame di te e di paradiso

TIME 20:00 Cibrèo Ristorante

Via del Verrocchio 8r, Florence

Benedetta Vitali and Oscar Severini, Cibrèo Restaurants Executive Chefs, bring back to the table the historic menu created by Fabio Picchi and Benedetta Vitali at the beginning of the Cibrèo adventure in the very early 1980s. To rediscover a cuisine that at the time was against the trend but already absolutely pioneered of the most contemporary vision of high quality catering. Grand master of ceremonies for the evening and attentive connoisseur of the Cibrèo world, Davide Paolini.

_ Sviolino Degusto

TIME 20:00 La Ménagère

Via de' Ginori 8r, Florence

Within the ancient walls of the Ménagère, in the heart of the Bistrot restaurant, an experiential tasting in music dedicated to one of the signature dishes of Italian cuisine for well over 500 years, Contessa 1522 - Original Artisanal Porchetta from Città di Castello - a first of the culinary tradition that gives the palate an inimitable explosion of flavors and taste.



_ The Girotolio- prize dinner with four Evo oils from different regions.

TIME 20:30 Architettura del Cibo

Via Fra' Bartolomeo 58, Florence

Giuseppe Papallo chef will prepare a menu with four courses inspired by regional cuisines (Toscana, Umbria, Puglia, Calabria) with very important oils (La Ranocchiaia, Olio Decimi, Pujje, Tenute Librandi). The diners will guess which oil it has been used in each meal, and whoever has correctly matched the four dishes will win a sampling.

_ The night of the cursed poets

TIME 22:00 25Hours Hotel, Companion Dolceamaro Bar

Via Palazzuolo 11r, Florence

An evening that lies somewhere between the rarefied atmospheres of representatives of the poets society and the beat generation's desire for resolution. A tribute to gin-based cocktails, with poetry readings and readings dedicated to distilled spirits. An after-dinner with Peter in Florence gin and tastings of Torta Pistocchi in various flavors.

Sunday February 4th

_ Terroir Expressions

FROM 19.30 Hotel La Gemma

Via dei Cavalieri 2c, Florence

Laudemio Frescobaldi extra-virgin olive oil, tomatoes grown in symbiotic agriculture Capobianco Organic Farm and pasta with only Tirrena ancient tuscan grains are three highest territories expressions where they are grown, Tuscany and Apulia. In this event the three culinary wonders will be interpreted by Salvatore Pacifico and Cesare Di Bari chefs in the Hotel La Gemma magnificent frame.

_ At Brunch with the Acquerello's colors

TIME 12:30 Il Palagio, Four Seasons Hotel

Borgo Pinti 99, Florence

On the menu by Paolo Lavezzini star chef is his signature dish Acquerello with smoked butter and seasonal cabbage.

_ Presentation of the book L'atlante dei cuochi. I miti, i maestri, gli allievi [The atlas of Chefs. The Myths, the Masters, the Students]

TIME 18:30 Giunti Odeon

Piazze degli Strozzi, Florence

With Marco Bolasco and Enrico Vignoli. A journey through the history of international cuisine told through its protagonists, the chefs. Life stories, bonds, dreams and projects that have contributed and are contributing to defining the trends, ideas, menus and dishes of world gastronomy starting from the glorious past of the great masters and influential protagonists, to arrive at the present of traced catering by the young promises of the five continents, in a double movement that narrates the roots, but also suggests possible paths and evolutions in the kitchen. Speakers with the authors: Riccardo Monco (chef Enoteca Pinchiorri), Takahiko Kondo (chef of Gucci Osteria da Massimo Bottura).

_ Colorful Aperitif at the Market

TIME 19:00 MERCATO CENTRALE FIRENZE

Piazza del Mercato Centrale - Via dell'Ariento, Florence

The aperitif theme will be color, an aperitif composed of samples from our artisans and a cocktail. Each day the color will be different and the dishes that will be offered by our artisans will have the color of the day as a common ingredient.



_ Welcome to America 2.0

FROM 19.00 Fabbrica Pampaloni

Via del Gelsomino 99, Florence

We celebrate 25 years of life of Gustiamo together with the farmers and artisans who [es]bring their products to the Americans tables. Thanks to Pampaloni silver spirit and the culinary direction of Alessandro Frassica and Leonardo Romanelli.

_ Bread Connection

TIME 19:00 Ditta Artigianale Piazza Ferrucci

Lungarno Benvenuto Cellini 1r, Florence

The new Florentine bakery shows up at aperitif time, with savory specialties from their bakery, accompanied by sauces from Salsamenteria Giò and Giuà and wines from the Villa Dianella winery in Vinci.

_ Brugal experience: four-handed tasting and dinner with rum pairing

FROM 19:00 Ristorante Gunè

Via del Drago d'Oro 1-5r, Florence

After a tasting dedicated to authentic Dominican Brugal rum (distr. Velier) at the Next Door cocktail bar, the Gunè restaurant hosts a four-hands dinner between Mirko Margheri resident chef and Marcella Schillaci chef (Bistrot Lo Zero, Montespertoli) in pairing with super-premium Brugal rum innovations presented by Matteo Melara.

_ Wanda Ferragamo's recipes

TIME 19:00 Museo Ferragamo - Caffè dell'Oro

Museo Ferragamo Piazza Santa Trinita 5r - Caffè dell'Oro Lungarno degli Acciaiuoli 4, Florence

Exclusive guided tour of the Ferragamo Museum to discover the exhibition "Salvatore Ferragamo 1898- 1960" followed by a special dinner at Caffè dell'Oro, with a menu by executive chef Antonio Minichiello inspired by Wanda Ferragamo's recipes from the book "Appunti di famiglia."

_ Tasteful Colors - Night party

TIME 19:00 - 22:30 Serre Torrigiani

Via Gusciana 27, Florence

Bonverre and La Giardiniera di Morgan organize a Night Party full of taste! Aperitivo and Standing Dinner, in the magnificent location of Serre Torrigiani, with excellent producers, music and tastings.

_ "Beyond Taste" The Tower of COMO Castello del Nero and The Legend of the Friars.

FROM 19.30 La Leggenda dei Frati a Villa Bardini

Costa San Giorgio 6a, Florence

Dinner by the chefs Giovanni Luca Di Pirro and Filippo Saporito with an 8-courses menu including wines.

_ Saints and Brigands: An aperitif in town with the Ethical Brigands

TIME 19:30 Il Santino

Via Santo Spirito 60, Florence

Passo Ladro invites you for an aperitif at Santino, with organic delicacies and selected wines. A sensory experience that promotes culture, ethics, flavors and sustainability. The event starts at 7:30 p.m. with prices starting at 10 euros.

_ Italo Wagyu - The prized Ca' Negra meats at Trattoria dall'Oste.

FROM 20.00 Trattoria dall'Oste

Via degli Orti Oricellari 29, Florence

For the second year, the award-winning Trattoria dall'Oste is hosting the fine Ca' Negra Wagyu meats, the only Italian company to produce this type of meat. After an appetizer with cured meats,



tartare and carpaccio, Ca' Negra's special menu includes risotto mantecato with crescenza and wagyu; Wagyu tagliata with hazelnut potatoes and a lemon mousse to finish.

Monday February 5th

An "electric" Re-Branding: the Livorno distillery's new labels.

TIME 18:00 - 19:00 Cibrèò Caffè at Helvetia & Bristol

Via dei Pescioni 2, Florence

The award-winning Distilleria Elettrico, owned by Fabio and Piercristian Elettrico, celebrates its 12th year in business by unveiling the new look of some of its most iconic products, from saffron Sambuca to Amarangela. On the occasion, a preview of Livorno-style punch, which after many years returns to be produced in the Labronian city.

Club Sandwich Mania - Flower 1827

TIME 19:30 Atto di Vito Mollica, Palazzo Portinari Salviati

Via del Corso 6, Florence

The challenge to the best Club Sandwich organized by Davide Paolini, Gianni Mercatali and Gruppo Editoriale. A unique opportunity to discover the secrets of the signature dish of the great gastronomic tradition of the international hotellerie interpreted by the best chefs. After the award ceremony, a dinner will follow with a menu dedicated to the Club Sandwich curated by Vito Mollica with wines from the Cecchi Family Estates.

Friday February 9th

Gen Z Chef

FROM 18:00 Scuola Cordon Bleu

Via G. Giusti 7, Florence

Book presentation entitled Crisp written by Demi Singh A.K.A @Demthepesc. The presentation will include a cooking demonstration by the author.