



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/>***

### **Monday February 3rd**

#### **\_ Frontier viticulture in Tuscany and its wines**

*TIME 10:00 Florence Welcome Center*

*Piazza della stazione 5, Florence*

The conference organized by ANCI Toscana - with the patronage of the Accademia dei Georgofili and the Accademia Italiana della Vite e del Vino, and a wine tasting led by Leonardo Romanelli. A journey through the stories and experiences of those who produce wine in mountain and island territories, the difficulties and opportunities of those who courageously challenge climate change by bringing innovation and opening up to a new regional viticulture.

### **Thursday February 6th**

#### **\_ Of Fat and Lean: At the Table with the Oil and Wine of Commissario Bordelli and the Cinta Senese**

*FROM 20:00 Trattoria da Burde*

*Via Pistoiese, 154, Florence*

Marco Vichi presents the book "MEGLIO DI NIENTE" and THE COMMISSARIO'S OLIVE OIL, dedicated to the character Bordelli, produced by the **FRANTOIO PRUNETI** farm. Hand-sliced Prosciutto di Riserva **RENIERI**. On the table, dishes by Paolo Gori feature a comparison between Cinta Senese and EVO oils. In the glass, wines from **I BALZINI** and Tuscan Amaro and Limoncello **DE' MEDICI** to finish

### **Friday February 7th**

#### **\_ Vinum Oleum**

*TIME 18:00 - 20:00 Chiesa di Santo Stefano al Ponte*

*Piazza di Santo Stefano, Florence*

The former Church of Santo Stefano al Ponte hosts the round table "Oleum Di Vinum" in an immersive video setting of **Pieve di Campoli**, wine estate in Chianti Classico. Speakers include Prof. Paolo Nanni, Don Giuliano Landini, Chef Vito Mollica, journalist Aldo Fiordelli. The event concludes with an aperitif. In collaboration with Radio Toscana.



### **\_ Origin party**

*TIME 18:00 – 19:00; second slot TIME 19.00-20.00 Saporium Florence  
Lungarno Benvenuto Cellini, 63/R, Florence*

An event to celebrate the farm-to-plate heart of Riso Vignola 1880 and **Borgo Santo Pietro** through the creativity of Chef Ariel Hagen, set in the cosmopolitan atmosphere of Saporium Lounge. Cocktail selection by Nicola Spaggiari, showcasing contemporary mixology with the green soul of **Borgo Santo Pietro**. Only for the holy, modern, and joyful souls.

### **\_ My changing body second part**

*TIME 19:00- 21:00 25 hours hotel  
Piazza di S. Paolino 1, Florence*

The second part of the video art by LEONARDO ROMANELLI, dedicated to the artist's body, will be showcased at the 25 HOURS HOTEL. Before the screening and throughout the evening, there will be tastings of **SHARK** fish cured meats, **MANNORI** pork cured meats, **SPIRITI DEL BOSCO** distillates, and wines from MARZOCCO DI POPPIANO and CASTELLO VICCHIOMAGGIO.

### **\_ A Stellar Dinner**

*TIME 19:30 Il Santo Bevitore  
Via Santo Spirito 64r, Florence*

The constellation of **Paglione** flavour, between tomatoes and artisanal wines, illuminates the tasting menu created by the kitchen of "Il Santo Bevitore". Two historic realities, one from Puglia and the other from Florence, born over three decades ago, meet to inaugurate the new season of Taste.

### **\_ New Coffee Paradiso**

*TIME 20:00 Cibrèo Ristorante & Cocktail Bar  
Via dei Vecchietti 5, Florence*

ACCADEMIA DEL CAFFÈ ESPRESSO and CIBRÈO bring to life an immersive journey into the world of coffee with a multisensory 5-course and 5-cocktail dinner event that will explore coffee in all its evolution: flower, berry, bean, processing and extraction are the protagonists of a new culinary experience that surprises, intrigues and excites.

### **\_ Silent Pool Gin Experience: tasting and dinner with pairing**

*TIME 20:30 Golden view  
Via de' Bardi, 58r, Florence*

Private tasting in the most exclusive suite in Florence, overlooking Ponte Vecchio. Following, dinner at Golden View with cocktails created by brand ambassador Antonio Franzese paired with dishes by chef Andrea Candito.

## **Saturday February 8th**

### **\_ The cuisine of Nugolo meets the wines of Fattoria La Leccia and the liqueurs and distillates of Morelli**

*TIME 13:00 Ristorante Nugolo  
Via della Mattonaia 27r, Florence*

The Nugolo restaurant on Via della Mattonaia has created an enticing menu to pair with the wines of FATTORIA LA LECCIA. Marco Morelli will present the liqueurs and distillates from LIQUORI MORELLI

### **\_ Couple affinity: Wanda & Terroir!**

*TIME 16:00-21:00 Wanda Caffè  
Via Pisana 12/14 R, Florence*

Couple affinity - Wanda & Terroir! Wanda's specialties by Chef Enrica della Martira paired with Terroir coffees by **Fratelli Bonacchi**



### **\_ Ferragamo's cocktail**

*TIME 18:00 Picteau Bistrot & Bar*

*Borgo S. Jacopo, 14, Florence*

The Picteau Bistrot & Bar, in collaboration with Museo Ferragamo, hosts a cocktail party with a special drink list inspired by Salvatore and Wanda Ferragamo's recipes. From 1920s glam parties in Hollywood to family notes for guests, every drink celebrates insight, creativity and unique memories.

### **\_ Make Pennette alla vodka Great Again**

*TIME 18:30 - 20:00 Degusteria italiana*

*Via Lambertesca, 7r, Florence*

Can superpremium ingredients make the most iconic dish of the Eighties current again? Degusteria Italiana host a tasting by chef Fabio Nistri and a talk with producers - **28Pastai**, Schiavo and **Grigio del Casentino** - to find out the ingredients that make the difference

### **\_ Sensation in pairing**

*TIME 19.00 Le Giubbe Rosse*

*Piazza Della Repubblica, 13-14/r, Florence*

During the Taste of Florence, **Molina** offers a sensory experience in Le Giobba Rosse in Piazza della Repubblica, with craft chocolate and fine drinks. An emotional journey between music and tasting in an historic atmosphere.

### **\_ Under the sign of pizza**

*TIME 19.00 19:00 Mercato Centrale Florence*

*Piazza del Mercato Centrale, Via dell'Ariento, Florence*

From February 8th to 10th, on the first floor of Mercato Centrale Firenze, come and discover the special Pizzeria menu inspired by the four elements of the zodiac. On the evening of Saturday, February 8th, an illustrator will create a special themed drawing as a gift.

### **\_ Secret Romagna**

*TIME 20:00 Teatro del Sale*

*Via dei Macci 111r, Florence*

Teatro del Sale hosts the dinner event "Romagna Segreta" curated by **Enio Ottaviani - Vini e Vigneti**. The chefs of Teatro del Sale and Cibrèo present a menu featuring the top producers of the region: **Enio Ottaviani – Vini e Vigneti**, **Birra Viola**, **Biscotti Bizantini**, **Cioccolateria Gardini**, **Clai**, **Fresco Piada**, **NeroFermento**, **Vongole Bernardi**.

### **\_ Chianina Flavours**

*TIME 20:00 - 22:30 Trattoria dall'Oste*

*Via De' Cerchi, 40r, Florence*

A special dinner in collaboration with **Agricola San Giobbe**, supplier of certified Chianina IGP. A unique experience to celebrate the flavors and quality of the Chianina breed, in one of the most appreciated locations for Tuscan cuisine in Florence

### **\_ Truffles & tradition**

*TIME 20:00 - 22:30, Antico Ristorante Paoli*

*Via De' Tavolini 12r, Florence*

A special event in collaboration with **San Pietro a Pettine**, an excellent partner for the fine black truffle. For the third time during Taste, the Paoli restaurant celebrates the authentic and dainty flavors of Italian tradition, hosting an exclusive event dedicated to truffle lovers.

### **\_ Journey into Organic**

*TIME 19.30 30 La Ménagère*

*Via De' Ginori, 8R, Firenze*

In the setting of La Ménagère, **Bio Orto** will guide us on a "Journey into Organic" to discover unique



preparations, surprising pairings, and the unmissable Bloody Mary with organic tomato. The event is promoted as part of the "Be Good with Organic Food from Europe" promotional campaign.

### The farms in the city

*TIME 20:30 Ristorante Lo Spaccio della Fattoria di Maiano*

*Via Benedetto da Maiano, 11 - Fiesole (FI)*

The Miari Fulcis family, owner of **Fattoria di Maiano** and the Bolli family of the **Storica Fattoria Il Palagiaccio**, combine the kitchens of their restaurants and organize a tasting dinner with their flagship products: cheeses, meats, honey and the highly prized Laudemio extravergin olive oil. It will be an opportunity to discover not only new flavors but also the history and experience that characterize these two important realities. The event will be held in the rooms of the restaurant Lo Spaccio at Fattoria di Maiano.

### Exploring the historic Antonio Mattei Biscuit Factory

*TIME 08:45 - 11:45 Biscottificio Antonio Mattei*

*Via Ricasoli, 16, Prato*

**Antonio Mattei Biscuit Factory** has decided to open its historic workshop in Prato to the public. On the occasion of Taste, on the morning of Saturday, February 8th, the workshop will open for free to all holders of a fair ticket, from 8:45 AM to 11:45 AM. Visits will be limited to a maximum of 10 people at a time, with mandatory reservation (by writing to [elisabetta@antoniomattei.it](mailto:elisabetta@antoniomattei.it) - subject: RESERVATION VISIT LAB. TASTE 2025). The visits will occur every 45 minutes (20 minutes for the visit + tasting).

## Sunday February 9th

### What kind of juice are you?

*TIME 7:30 S.forno*

*Via Santa Monaca, 3r, Florence*

The products of the **Podere Francesco** farm in the S.forno pastry shop and in a dedicated menu from breakfast to snack, where each zodiac sign finds its similar fruit.

### Breakfast with Gustiamo at Ditta Artigianale

*TIME 9: - 11:00 Ditta Artigianale*

*Piazza Ferrucci, 1 R, Florence*

**GUSTIFICIO** pastries meet DITTA ARTIGIANAL coffees for a delicious and inviting breakfast

### Gin Tonic on the Lungarno

*TIME 18:00 Posh Firenze*

*Lungarno Vespucci, 26/R, Florence*

In the elegant location of the Posh Lounge Cocktail Club we will taste the legendary Gin di **Risorgimento 5**, which will be accompanied by a gourmet selection of the **Laboratorio Falaschi**, an ancient pork butcher with its tasty products. All with the mise en place of **Parentesiquadra Food** that will dress the evening. Set design provided by Firenze LA BELLA.

### Taste of Elegance: Vodka Altamura among the gold of Ponte Vecchio

*TIME 18:00 Boutique Cassetti*

*Ponte Vecchio, 56r, Florence*

The golden wheat of Altamura, distilled into the vodka of the same name, finds its home on the Florentine goldsmiths' bridge. For the very first time at Taste, the Cassetti boutique host a private party with the bartender Simone Corsini and a tasting of the superpremium distillate

### Da Luca's Restaurant, the first Party Box by Cru Caviar

*TIME 18.30 - 20.00 La Gemma Hotel*

*Via dei Cavalieri, 2c, Florence*

Luca's Restaurant, by Paulo Airaudo at La Gemma Hotel, presents a preview of the **Cru Caviar** Party Box. The highlight will be the opening of a 1 kg tin of caviar by the Caviar Maitre,



offering a taste in its purest form. An aperitif will follow, featuring the restaurant's iconic dishes paired with **Cru Caviar** and top-quality Italian sparkling wines.

### **\_ Five friends fuori di Taste - Stories and crossroads of Italian excellence**

*TIME 19:00 ATTO di Vito Mollica*

*Palazzo Portinari, via del Corso, 6, Florence*

Tomatoes, cheeses, EVO oil, Modena balsamic vinegar and Sicilian blood oranges: 5 producers - **Paolo Petrilli**, Lodovico Giustiniani (**Borgoluce**), Mariangela Grosoli (**Acetaia del Duca**), Cristina Bini Smaghi (**I Tattoli**) and Gerardo Diana (**Tenuta Serravalle**) - meet in the palace where Beatrice lived to celebrate their respective excellences

### **\_ Historia Triticum: from farro to Primograno**

*TIME 19.30-22.00 Desinare*

*Via dei Serragli, 234R, Florence*

Tasting of pastas made following the history of Triticum: from spelt, primordial wheat, to Primograno 100% Abruzzese, via Saragolle, Marzuolo and Senatore Cappelli.

### **\_ The Bundle of Gioachino Rossini - Tribute to Marche Cuisine**

*TIME 19:30 - 23:00 Teatro del Sale*

*Via de' Macci, 111/r, Firenze*

LINFA SPECIAL company of the CCIAA of Marche presents itself at the Teatro del Sale with an opera show and a dinner dedicated to the composer from the Marche Gioacchino Rossini, gourmet and cook by passion.

### **\_ Girotolio - prize dinner with 4 extra virgin olive oils from as many regions**

*TIME 20:30 Osmo Cucina*

*Via Panzani, 17, Florence*

The Osmo Cucina restaurant will prepare a 4-course menu inspired by 4 regional cuisines (Tuscany, Umbria, Puglia, Calabria) with as many oils (**Frantoio Santa Tea**, Villa della Genga; **Ciccolella**; **Tenute Librandi**). Diners will have to guess which oil was used in each dish, and whoever matches the 4 dishes will win a sample.

## **Monday February 10th**

### **\_ Dinner Party by Officine Gullo House**

*TIME 19:00 Officine Gullo House*

*Borgo Ognissanti 32, Florence*

On the occasion of the presentation of the book *The Go-to Restaurant, Restaurants not to be Missed in Florence*, published by Gruppo Editoriale, edited by Davide Paolini by invitation only

### **\_ Dinner at the restaurant awarded by INTOSCANA.IT as the Tuscan Character of the year**

*TIME 20:00 Ristorante Le Torri*

*Via delle Torri, 7, Florence*

At the restaurant of the Fondazione Solidarietà Caritas, managed by volunteers under the guidance of chefs Gabriele Andreoni, Francesco di Maio, and Carlo Mazzola, a solidarity dinner will take place with a four-course menu. The meal will be accompanied by wines from FATTORIA SELVAPIANA.