



TASTE

FUORIDITASTE

Gourmet initiatives around the city and events related to Taste products

At each edition of Taste, the city of Florence comes alive with a series of initiatives dedicated to flavour. A programme that brings together the companies taking part in the event with some of the city's most beautiful venues and locations, and that edition after edition attracts growing interest and increasing participation from gourmet enthusiasts.

We have selected a series of unmissable initiatives. For the full programme and all information: <https://taste.pittimmagine.com/>

Thursday 5 February

_The Flying Pig: A village festival

*TIME: 8.00 PM Circo-lo Teatro del Sale
Via dei Macci 111/r, Florence*

The Consorzio della Cinta Senese DOP and Gruppo Cibrèo with Teatro del Sale present Il Maiale Volante (The Flying Pig). A village festival, an evening combining storytelling, cuisine and music to celebrate one of the breeds that symbolises Tuscan tradition. The programme will begin with a round table discussion featuring some of the leading figures in the world of gastronomy, followed by a dinner event curated by the Cibrèo Group's Executive Chef Oscar Severini, accompanied by live music.

_Bite and Drink – True Food Told in Pintxos and Cocktails

*TIME: 4.00 – 8.00 PM La Gemma Hotel
Via dei Cavalieri 2c, Florence*

From February 5 to 9, from 4:00 to 8:00 PM, La Gemma Café presents “Mordi e Bevi – True Food told through Pintxos and Cocktails,” a tasting journey focused on quality ingredients. Three pintxos, created by Paulo Airaudo, recently awarded a Michelin Star with Luca's Restaurant, are paired with three cocktails designed to enhance their flavors. Guests can choose a single pairing or enjoy the full experience.

Friday 6 February

_The sideboard show with aperitif

*TIME 7.00-11.00 PM 25hours hotel
Piazza di San Paolino 1, Florence*

La credenza, a show by Leonardo Romanelli with videos by Gilberto Bertini, debunks myths and legends of international gastronomy. First, an aperitif with cold cuts from Salumificio Mannori, Le Noir pâté prepared thanks to the collaboration between Enoteca Pinchiorri and Savini Tartufi, with wines from La Querce dell'Impruneta and liqueurs from Cittò: gin, bitters and vermouth. At the end of the show, the trio of Gustiamo in America producers: Pasta Faella dressed with Maida



tomatoes and oil from Frantoio Gaudenzi will be served directly by the producers in the dining room.

_Girotolio - Prize-giving dinner with four evo oil companies

TIME: 8.30 PM Ristorante Ora D'aria

Via Dei Gergofili 11/R, Florence

A dinner during which chef Marco Stabile uses the evo oils of the **Frantoio di Sant'Agata d'Oneglia, Olio Mimì, Madonna dell'Olivo and Montigiani**, inserting them into dishes inspired by their respective regions of origin, but presented in a different order.

_Cook_inc. & Friends – with Gustificio, Tenuta di Valgiano, Feral, Barlotti

TIME: 7.30 PM S. Forno

Via Santa Monaca 3r, Florence

A convivial gathering with **Cook_inc. & Friends, Gustificio, Tenuta di Valgiano, Feral, Barlotti**: an informal moment bringing together friends, collaborators, and partners to celebrate new ideas, projects, and long-lasting relationships. An experience where culture, conversation, and good food come together.

_Pizza, farina e filiera agricola italiana: una cena degustazione tra chi coltiva e chi impasta

TIME: 8.00 PM O' Cor 'e Napule

Via Il Prato 42r, Florence

Molini Fagioli leaves the Taste pavilions to meet the city in an evening dedicated to pizza, flour and the Italian agricultural supply chain.

The stars of the event are Salvatore Montaperto from O'core Napule and Alessandro Guerriero, owner and pizza chef at Pizzeria l'Regolo in Mugello: two chefs who share a keen eye for raw ingredients, from local cheeses and meats to the choice of flour. During the dinner, the dough, techniques and flavours will showcase Oirz flour, produced in Tuscany and Umbria, in the heart of Italy, far from sources of pollution: an ethical, sustainable and traceable supply chain with certified and guaranteed quality. Completing the story is the signature Golden Mary cocktail, created to celebrate the renewed partnership with Florence Cocktail Week, which celebrates its tenth anniversary this year. It is created by bartender Alessio Spetale of Caffè dell'Oro in Florence.

_La viticoltura di frontiera in Toscana e i suoi vini

TIME : 11.00 AM Firenze Welcome Center

Piazza della Stazione 5, Florence

A journey through the experiences and stories of those who produce wine in mountain and island territories, the difficulties and prospects of those who courageously challenge climate change by bringing innovation and opening up to a new regional viticulture.

_Discover Our Artisans: A Food Tour & Tasting Experience at the Market

TIME: 10.30 AM Mercato Centrale Firenze

Piazza del Mercato Centrale, Florence

Participants will take part in a guided tour through the Market's artisan stalls, discovering its concept and the food artisans who bring it to life every day. Each artisan will offer a finger-sized tasting, which participants can enjoy along the way during the tour.

_Out of... Giubbe! Finger food, chocolate and artisanal leavened delights in Florence

TIME: 7.00 - 10.00 PM Caffè le Giubbe Rosse

Piazza della Repubblica

At Caffè Giubbe Rosse, a dinner aperitif featuring finger food and briciole, the Florentine tapas. Plus, signature bites by pizza master chef Romualdo Rizzuti. Fine pastries from La Molina chocolate



makers and a preview of Loretta Fanella's Sacher Colomba. Vallepicciola wines, Opificio 77 spirits, Club del Sigaro Toscano cigars. DJ set.
From 8:30 PM, the event will be open to the public at a cost of €20.

Saturday 7 February

Presentation of the book Una Favola di Mortadella by Davide Paolini

TIME 7.00 PM Circo-lo Teatro del Sale

Via dei Macchi 111/R, Florence

On the occasion of the presentation of Davide Paolini's book Una Favola di Mortadella (A Mortadella Fairy Tale), which tells the story of Palmieri -Mortadella Favola, created in 1996 at the Palmieri salami factory in San Prospero. An exclusive event featuring Favola & Champagne to celebrate a one-of-a-kind culinary excellence.

Krug Sunset Aperitif

TIME 6.00 PM Cosimo 6° piano – The Excelsior, a Luxury Collection Hotel

Piazza Ognissanti 3, Florence

On Cosimo's iconic terrace, Krug Champagne accompanies a unique experience combining breathtaking views and haute cuisine. Caviar, oysters, and shrimp tempura blend harmoniously with Krug Grande Cuvée, while a live DJ set crowns the most enchanting sunset in Florence.

Acciuga Mon Amour and New Generation Sangiovese

TIME 7.00 PM Le lune ristorante nel Vivaio

Via di San Domenico 36, Florence

Riccardo Serni's Tasting Menu from Le Lune in 4 courses with special guest from Piedmont Mongetto: very special Anchovies. The free range and organic Chianina Beef, Mediterranean and Cantabrian Anchovies, the sauces. Wine Pairing with New Generation Sangiovese: Il Rude di Cantina Dainelli, Neboski di Sassopra, Tenuta di Carleone

The Salt of Two Worlds - Armatore & Salumificio Santoro

TIME: 7.00-9.00 PM Obicà mozzarella Bar

Via De' Tornabuoni 16, Florence

Armatore and Salumificio Santoro meet at Obicà in Palazzo Tornabuoni for an aperitivo with DJ set celebrating the power of salt, an element that preserves and transforms. A journey through the sea of Cetara and the land of the Itria Valley, two worlds united in a sensory journey through tradition, craftsmanship and authentic flavours.

Aldo la'

TIME: 7.30 Il Santo Bevitore

Via Santo Spirito 64r, Florence

Santo Bevitore presents a menu dedicated to La Pasta di Aldo, artisanal dried egg pasta made using traditional methods.

Italiana Vera Première Night Party

TIME: 7.00 PM Companion bar -25hours Hotel

Piazza di S. Paolino 1, Florence

The official premiere of Italiana Vera's new tomato-based product line: an evening party inspired by 1960s Italian aesthetics, featuring signature cocktails and a playlist with a true dolce vita vibe.

The Sicily of Taste: A Sensory Journey Through Culinary Identities, Traditions, and Artisan Stories

TIME: 7.00-9.00 PM Hotel Bernini Palace



Piazza di S. Firenze 29, Florence

A true sensory journey through Sicily, told through the stories of ten master artisans from the island, who will be present with an exhibition corner. Exhibitors out of Pitti Taste Akrille Cutrera | Bastianich Oleum, Sicilia Agostino 1986, Salumi dei Nebrodi, Passo Ladro Espositori coinvolti: Lalina, Feudo Mondello, Tumminello, Caffè Morettino, Testa Conserve, Sabadi, Amara. Priority given to buyers.

Three sips of coffee

TIME: 9.30-11.30 AM Ditta Artigianale

Via Solferino 23R, Florence

Take part in the competition at Ditta Artigianale in Via Solferino 23R! Free trial: 3 blind coffee tastings and 3 questions (1 point each). Those who score 3 points will be eligible for an extra tasting! Pistocchi cake for everyone. Prize: professional coffee machine.

Sunday 8 February

Brunch Fuori di Taste by Binomio

TIME: 12.30-2.30 PM Binomio c/o Hotel Indigo

Via Jacopo d'Acqueto 16/20, Florence

Brunch Fuori di Taste by Binomio: a convivial experience of flavors and music. Sweet and savory buffet, welcome cocktail and a live dish of the day, in collaboration with Infermentum and its iconic warm-served Rose Cake. Vinyl DJ set and dedicated kids' area.

Simbiosi: The Night of the Artisans of Taste – Comedia, De' Magi, and Gabriele Rocchi

TIME: 6.00 PM Ristorante Simbiosi

Via De Ginori 58/r, Florence

Debut of Ristorante Simbiosi at Fuori di Taste: a special evening where Comedia Beers, De magi - Alchimia De' Formaggi cheeses, and the desserts of Gabriele Rocchi accompany two brand-new three-course tasting menus. During Taste, Simbiosi offers an all-day flight of 3 beers or a beer-and-cheese combo. We look forward to celebrating with you!

Ortobello

TIME: 9.00 AM - 4.00 PM Riccardo Barthel

Via dei Serragli 234r, Florence

The Ortobello food market lets you buy Casentino products directly from local growers in the courtyard of Riccardo Barthel's workshop. Browse stalls of vegetables, eggs, flours, cheeses, cured meats, wine and more, enjoying the pleasure of shopping and bringing authentic flavors and tradition to the table.

The Tasting Room

TIME: 6.00 PM Barbar

Via Luna 1, Florence

Enjoy a tasteful evening at Bar Bar Firenze with Must Uva Drink, Caseificio Il Fiorino and Torta Pistocchi. Choose a tasty aperitivo with tapas and à la carte drinks or a themed 4 course dinner served with a paired cocktails for €40. A unique chance to taste iconic flavors and experience the true Pitti vibe.



A Taste of Flea

TIME: 6.30 La Petite

Via Pellicceria 30/R, Florence

Relax, sit down and take your time: that's the spirit of Fuori di Taste. At Le Petite, Birra Flea elevates the aperitivo with a curated selection of its beers, creating space for flavor and the pleasure of enjoying your own time.

True Food, True Pasta: Evolution and Storytelling

TIME: 6.30 Gallery Hotel Art

Vicolo dell'Oro 3, Florence

At the heart of the Lungarno Collection, together with Executive Chef Luca Armellino, Metodo Massi interprets the concept of True Food as a meeting point between carefully selected ingredients and advanced technology. An innovative process that preserves the integrity and value of raw materials, transforming them into a superior sensory experience.

Pastiche Rossiniano

TIME: 7.30 PM Circo-lo Teatro del Sale

Via dei Macci 111/r, Florence

The Teatro del Sale in Florence is hosting an event dedicated to Gioacchino Rossini, the famous composer and food lover. Organised by Linfa, it offers an opera performance followed by a dinner celebrating the gastronomic traditions of the Marche region, with local wines and a sensory journey through music, words and flavours.

Say Cheese

TIME: 6.00 PM Pizzeria Ganza – Mai Abbastanza

Via dei Cimatori 25, Florence

Artigiana & Ganza sign the aperitivo time: cheeses from Puglia meet freshly baked pizzette in Florence. Easy bites, authentic flavour, convivial vibes. Glasses clink, smiles flow, and everyone says cheeeese.