



THE FIRENZE 46

It may seem like a long list, but with literally thousands of restaurants in Florence, it barely scratches the surface. An “O” after the name signifies its location in the Oltrarno, (area south of the Arno river). The “r” after an address means “red,” as businesses in Florence are numbered in red. Reservations strongly recommended wherever offered. *Buon appetito!*

4 Leoni (O)

Classic Tuscan trattoria away from the crowds. A favorite with locals. Signature dish, pear pasta, won't disappoint.

Via de' Vellutini, 1/r

<https://www.4leoni.it/>

5 e Cinque (O)

Simple, tasty, wholesome dishes with Ligurian influence, organic and vegetarian options. Closed Monday.

Piazza della Passera 1

<https://5ecinque.it/>

All'Antico Vinaio

Famous sandwich shop made with mouth-watering, homemade schiacciata (bread similar to focaccia). Prepare for long lines.

Via dei Neri, 65/r

<https://www.allanticovinaio.com/>

Buca Lapi

In the basement of Palazzo Antinori. Claims to be oldest restaurant in Florence. Loved by locals and tourists. Dinner only; reservations a must. closed Sun.

Via del Trebbio, 1/r

<http://www.bucalapi.com/it/>

Buca Mario

Bustling, underground institution: Florentine steaks, hearty pastas, delicious antipasti. Dinner only.

Piazza degli Ottaviani, 16/r

<https://www.bucamario.com/>

Cacio Vino Trallallà

Charming, tiny hidden gem (4-5 tables) with wonderful food, warm hospitality, and good value. Try anything with truffles.

Borgo Santi Apostoli, 29/r

caciovotrallalla@gmail.com

Cammillo Trattoria (O)

Old-school Tuscan eatery with starched-apron-clad waiters who have been there forever. Zucchini flowers a must. Closed Tues/Weds.

Borgo San Jacopo 57R

Carduccio (O)

Healthy, biodynamic, gluten-free and vegan options near. Try crostini with homemade hummus, pickled red onions and avocado.

Sdrucchiolo de Pitti 10/r

<http://carduccio.com/>

Cibreo/Cibleo

Japanese-meets-Korean-meets-Tuscan cuisine at this 16-seat spot (8 of which are at the counter). Set menu. Closed Sun/Mon

Via del Verrocchio, 2r

<https://www.cibreo.com/cibleo/>

Cuculia (O)

Imaginative dishes presented with artistic flair by Venezuelan chef/owner. Fine dining at affordable prices. Vegetarian/vegan options. Closed Mon.

Via dei Serragli, 3/r

<https://www.cuculia.it/>

Del Fagioli

Comforting Tuscan specialties in lively, close-quartered atmosphere with open kitchen, affordable prices, and lots of locals. Cash only, closed Sat/Sun.

Corso dei Tintori, 47/r

Floret Artisan Kitchen & Bar

Escape from pasta and pizza overload at this stylish spot with smart/super foods, vegan, and gluten-free options.

Via Roma, 19/21r

<https://www.floret-bar.com/>

Forno Sartoni

Warm, cozy, delicious options for morning pastry, pizza al taglio (by the slice), and schiacciata filled with grilled meats and mixed veggies. Closed Sun.

Via Cerchi, 34/r

Gucci Osteria di Massimo Bottura

Savor the experience, along with every tasty (and beautiful) bite at this glam, intimate, Michelin-starred treasure.

Piazza della Signoria, 10

<https://gucciosteria.com/en/florence>

Il Latini

A Florentine legend for steak, ribollita (Tuscan bread soup), and a good time. Order a bottle of house red, drink what you can—that's what you're charged for.

Reservations a must, closed Mon.

Via dei Palchetti, 6/r

<http://www.illatini.com/>

Il Palagio at the Four Seasons

Up for a splurge? Luxurious, relaxing atmosphere, unobtrusive service, and a Michelin-star. Vegan options available.

Borgo Pinti, 99

<https://www.ilpalagioristorante.it/>

La Bussola

Grab a seat at the bar and watch what many call "the best pizza in town" being made in the wood-fired oven. Try the pear, honey, and walnut pizza.

Via Porta Rossa, 58/r

<https://www.labussolafirenze.com/>

La Grotta Guelfa

Warm ambiance, consistently good food and friendly service welcome you to this lesser-known treasure. Sit outside if weather allows, or inside/upstairs with the gorgeous vaulted brick ceiling.

Via Pellicceria, 5r

<https://grottaguelfa.it/>

Le Bistrot at Villa Cora (O)

In summer, the renowned Villa Cora welcomes guests poolside to Le Bistrot with gourmet fare and the airy ambience of a garden pavilion.

Viale Machiavelli, 18

<http://www.villacora.it/en/restaurant-bistrot-5-stars-hotel-florence.php>

Libreria Brac

Dine among books, art, and great music at this vegetarian jewel on tiny side street. Try the piatto unico, (mixed plate of three items) for a fantastic value.

Via dei Vagellai 18r

<https://www.librieribrac.net/>

L'Osteria di Giovanni

Homey osteria with prosciutto hanging from the rafters. Scrumptious osso buco, chickpea soup with octopus, and famous homemade lemon cake. Closed Mon.

Via del Moro, 22

<http://www.osteriadigiovanni.it/>

L'OV Osteria Vegetariana (O)

Vegetarian haven in a colorful, quirky, plant-filled setting. Try the fried pumpkin flowers filled with goat cheese.

Piazza del Carmine, 4/r

<http://www.osteriavegetariana.it/>

Lungarno 23 (O)

Home of possibly the best hamburger in Florence, serving only certified Tuscan IGP Chianina meat. Lovely terrace setting.

Lungarno Torrigiani, 23

<https://www.lungarno23.it/>

Melaleuca

Bistro-style café/bakery with hearty breakfast/brunch, cinnamon rolls, cakes, breads, French pastries, all homemade.

Lungarno delle Grazie, 18

Osteria dell'Enoteca (O)

Classic Tuscan fare with a contemporary twist. Exposed brick walls, mood lighting and beautiful finishes add to the rustic, sexy vibe and great meals. Same owners as Enoteca Pitti e Gola. Closed Tues.

Via Romana 70/r

<http://www.osteriadellenoteca.com/>

Osteria Cinghiale Bianco

On the ground floor of a 13th-century tower. Pappardelle al ragù di cinghiale, pumpkin ravioli with sage and butter sauce...yes please.

Borgo San Iacopo, 43/R

<http://cinghialebianco.com>

Panini e Vini di Nante

Centrally-located panini shop; grab a porchetta sandwich for fuel then climb the 463 steps to the top of the Duomo!

Piazza Duomo 52/r

Pescepane

Fresh, delightful seafood options in a casual setting with colors reflecting the sea. Go for fish burgers or anything with grilled octopus (They also have a popular food truck!)

Via Giosuè Carducci, 15/r

<https://www.pescepane.it/>

Ristorante Le Fonticine

Fresh homemade pasta and what many tout as the best Bistecca alla Fiorentina they've ever had. Add a side of roasted potatoes, the house red, and enjoy.

Via Nazionale 79/r

Ruth's

Comforting and homey Kosher and vegetarian specialties with Eastern European influence, next to the stunning Jewish synagogue. Closed Saturday.

Via Luigi Carlo Farini, 2a

<http://www.kosheruth.com/>

Trattoria Mario

Simple, no nonsense décor (stacked wine boxes and soccer pennants), but always busy and always satisfying. Closed Sun, lunch Mon-Sat; dinner Wed-Sat.

Via Rosina 2/r

<http://www.trattoriario.com/>

Trattoria San Lorenzo

Solid choice for a great meal, next to Basilica di San Lorenzo (where the Medici are buried). Seating downstairs, upstairs, and outside. Open daily, lunch & dinner.

Via Borgo San Lorenzo, 53/r

<https://sanlorenzotrattoria.com/>

Trattoria Sergio Gozzi

Frozen in time but going strong; no-frills old school eatery in San Lorenzo. Don't miss the peposo, a Tuscan red wine and black pepper beef stew, slow cooked to perfection. Closed Sun.

Piazza San Lorenzo, 8/r

Trattoria Sostanza

All you need to know are three words: petto di pollo. (Buttered chicken breasts). Near Piazza Ognissanti. Look closely or you may walk right by it. Cash only Closed Sat/Sun.

Via del Porcellana 25/r

Zà Zà

From the bold, eclectic décor and lengthy menu to the multiple rooms and huge patio, there's lots to take in at this quirky Florentine favorite. Order anything with their to-die-for creamy truffle sauce.

Piazza del Mercato Centrale, 26/r

<https://www.trattoriazaza.it/>

WINE BARS/COCKTAILS

Divina Terrazza Rooftop Bar at Grand Hotel Cavour

Step off the elevator onto the 6th floor and prepare to for a heart-stopping view of the looming Duomo. Open year-round, so don't let winter stop you—heat lamps and hot chocolate to the rescue!

Via del Proconsolo, 3

<https://www.hotelcavour.com/divina-terrazza-rooftop-bar/>

Dondino

Overlooking Piazza Santa Croce, fun place to stop for a beer or glass of wine and light lunch. Great prices and fantastic view of this author's favorite church in the world.

Piazza Santa Croce, 6/r

Enoteca Pitti Gola e Cantina (O)

Just in front of Pitti Palace, serving wines you won't find everywhere. Tasty food and wine pairings on a lovely terrace. Same owners as Osteria dell'Enoteca.

Piazza Pitti, 16

<http://pittigolaecantina.com/info@pittigolaecantina.com>

Three-Sixty Rooftop Bar at Grand Hotel Minerva

Enjoy wine, cocktails, light bites and 360° views of Firenze's most iconic landmarks at this aptly-named perch on the 6th floor of the Grand Hotel Minerva in Piazza Santa Maria Novella. Open May-Sep.

<https://www.grandhotelminerva.com/en/food-drinks/the-rooftop-bar>

La Terrazza Rooftop Bar at Hotel Continentale

Lungarno degli Acciaiuoli, 2/r

Get your Austin Powers on, baby, at this swanky hot spot perched atop the Hotel Continental. See and be seen while sipping pricey cocktails and gazing over the Arno.

<http://www.lungarnocollection.com/la-terrazza-rooftop-bar/>

LOCALE

Cocktails resembling fine art in a stunning, historic setting with retractable roof and engaging bartenders. Homemade bitters, garnishes, and house-distilled liquors.

Via delle Seggiole, 12

<http://www.locafirenze.it/>

GELATO

Gelateria dei Neri

Creamy, dreamy heaven. Go for the riso (rice pudding), gorgonzola with walnuts, or ricotta & fig. For two flavors in a cup, may be the best 2 euros you'll ever spend. Open until midnight. Closed Mon.

Via dei Neri 9/11r

Gelateria La Sorbettiera (O)

Off the beaten path and worth it. Try dark chocolate sorbet (dairy free), mascarpone, lemon & sage, and their famous pistachio. Open until midnight.

Piazza Torquato Tasso, 11/r

Gelateria Perchè No!

Central location between the Duomo and Piazza della Signoria. Try the milk with honey and sesame seeds, and matcha tea. Vegan options.

Via Dei Tavolii, 19/r

Il Gelato di Filo (O)

Ideal stop after watching sunset at Piazzale Michelangelo. Go for the chocolate fondant, Nutella, and banana flavors. Great prices.

Via San Miniato, 5/r

My Sugar

Artisanal pride shines at this tiny award-winning gem of a gelato shop. Try the mint & basil, rose blossom, and stracciatella (vanilla with chocolate shavings).

Via de' Ginori, 49/r