

## Thursday 24 March

### **Fuori di Zen - The street food you don't expect**

**FROM 7:00PM** **FirenZen Noodle Bar** Via Guelfa 3, Firenze

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Aperitif with Asian street food tasting menu and excellent Italian craft beers by FirenZen, in collaboration with **Birrificio I Due Mastri**.

price 25€

T +39.055.9062056

[www.firenzen.it](http://www.firenzen.it)

### **Zicity Taste: a journey through Sicilian tradition to taste**

**TIME 07:00 PM - 11:00 PM** **Ristorante Loungebar Inferno** Via Ghibellina 80r, Firenze

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A journey through food&wine from Sicily. Tasting of typical products and dishes focused on fish and vegetables by Zicity-Sicilian food. Sarde and finocchietto, caponata siciliana, bottarga di tonno, macco di fave and much more.

price 20€ (drinks excluded)

T +39.333.3806491

[taste@zicityfood.it](mailto:taste@zicityfood.it) - [www.zicityfood.it](http://www.zicityfood.it)

### **The fish goes to the hills**

**TIME 07:30 PM** **Locanda Le Tre Rane Ruffino - Tenuta Poggio Casciano** Via Poggio al Mandorlo 4, Bagno a Ripoli

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Itinerant tasting of Ruffino wines curated by Leonardo Romanelli. Following dinner at the inn Le Tre Rane with the **Shark - bottega del pesce** sea cold cuts and the dishes by chef Stefano Frassinetti.

price 45€ by reservation only

T +39.378.3050220

[leterane@ruffino.it](mailto:leterane@ruffino.it) - [www.ruffino.it](http://www.ruffino.it)

### **Uramaki Fusion Pizza: when the best Italian and Japanese gastronomic traditions meet**

**FROM 7:30PM** **Momoyama** Borgo San Frediano 10r, Firenze

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Manuel Maiorano's new experimental venture lands at Momoyama for an unprecedented 4-handed menu, seasoned with **Savini Tartufi's** excellence.

à la carte menu

T +39.055.291840

[www.ristorantemomoyama.it](http://www.ristorantemomoyama.it)

## Friday 25 March

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## Lietta Spritz SELECTION!

**TIME 06:00 PM - 09:00 PM** Caffé Lietta Piazza della Libertà 6/7/8r, Firenze

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An evening with live music and 3 special Select-based spritz drinks by Caffé Lietta bartenders.

price 6€ each spritz

T +39.055.2696874

[www.caffelietta.it](http://www.caffelietta.it)

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## National presentation of 52 Mule Road Prealps Dry Gin

**TIME 06:00 PM** Harry's Bar Lungarno Vespucci 22r, Firenze

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An aperitif for the national presentation of 52 Mule Road, the first gin from the Vicenza Pre-Alps with the creators Mauro Feltrin and Tamara Gelaini Fardelli. Distilled with local botanicals such as wormwood, gentian, and sourd (locally *maresina*), 52 Mule Road also wants to be a tribute to one of the most iconic works in local history: the Pasubio 52 tunnels road. The event is in collaboration with **Alpex** tonic water, 100% Italian caviar [Cru Caviar - Iran Darya](#) and charcuterie by [Le Follie by Carlo Giusti](#).

free admission by reservation only

T +39.338.5624777

[marco@ilforchettiere.it](mailto:marco@ilforchettiere.it)

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## Vetrina Toscana: full on!

**TIME 06:00 PM - 08:00 PM** Manifattura Tabacchi (Birra BVS tap room interno B9) Via delle Cascine 35, Firenze

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A journey through craft beers and local products. With the breweries: Birra BVS, Birra Brùton, [Birrificio del Forte](#), [Birrificio I due Mastri](#), La Petrognola.

free admission by registration only

[vetrinatoscana@toscanapromozione.it](mailto:vetrinatoscana@toscanapromozione.it) - [www.vetrina.toscana.it](http://www.vetrina.toscana.it)

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## Cuddles in grains

**TIME 07:45 PM** Pizzeria Lo Spela Via di Poneta 44, Greve in Chianti FI

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Tasting dinner with craft beers from **Birrificio del Forte** presented with a selection of contemporary and traditional pizzas curated by Lo Spela. Master brewer Francesco Mancini will also be present.

price 42€

T +39.055.850787

[www.lospela.it](http://www.lospela.it)

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## Mimesi Taste

**TIME 08:00 PM Dimora Palanca** Via della Scala 72, Firenze

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Tasting dinner at Dimora Palanca's restaurant Mimesi, narrated by Leonardo Romanelli, who will guide guests to discover the different protagonist products in the hands of chef Giovanni Cerroni: [Laudemio Frescobaldi](#) oil, Peter in Florence gin, [Shark - La bottega del pesce](#) sea cold cuts, and the Tenuta il Palagio wines.

à la carte menu

T +39.055.0317816 - +39.055.295369

[www.dimorapalanca.com](http://www.dimorapalanca.com) - [contact@dimorapalanca.com](mailto:contact@dimorapalanca.com)

## The insolito balsamico – The unusual balsamic

**TIME 08:30 PM Insolita Trattoria** Viale D'Annunzio 4, Firenze

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An exclusive dinner by Michelin chef of the Insolita Trattoria, Lorenzo Romano, featuring **Aceto Balsamico Del Duca** since 1891. A 5-course menu exploring the uses of Modena black gold in haute cuisine.

price 75€ (95€ with wine pairing)

T +39.055.679366

[www.insolitatrattoria.it](http://www.insolitatrattoria.it) - [prenotazioni@insolitatrattoria.it](mailto:prenotazioni@insolitatrattoria.it)

## Sicily in the glass, a journey through Julian Biondi's cocktails

**FROM 9:00PM Manifattura** Piazza San Pancrazio 1, Firenze

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The man behind the Manifattura bar, Julian Biondi, will offer drinks based on Italian products. The protagonist is the Amaro di **Amara – Rossa**, a Sicilian IGP blood orange bitter.

à la carte menu

T +39.055.2396367

## Saturday 26 March

### TASTE TALK

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### Evolution of the Ho.Re.Ca. channel, new actors, and opportunities for agri-food SMEs and artisans

**TIME 10:30 AM UniCredit Taste Arena – Fortezza da Basso, Main Pavilion, Upper Floor**

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With Febo Leondini (tutor master trade management of Luiss Business School), Carlo Vischi (advisor and head of Postalmarket food&beverage), Giancarlo Carniani (General Manager Of The To Florence Hotels Group), and Andrea Gori (Da Burde restaurateur and blogger).

Check Taste [entry instructions here](#).

## Snap the goodness

11AM-1PM / 3PM-5PM / 6PM-8PM **Mercato Centrale (first floor)** Piazza del mercato centrale, Firenze

-

A food photography course with Nedo Baglioni to take impeccable food shots on your smartphone. A mini-tour of 5 shops to discover tricks and techniques, complete with a final tasting experience!

free admission by registration only

info and reservations [info.firenze@mercatocentrale.it](mailto:info.firenze@mercatocentrale.it)

[www.mercatocentrale.it/firenze/](http://www.mercatocentrale.it/firenze/)

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## 3 days on the farm: the great Palagiaccio products meet Foody Farm for a Fuori di Taste experience

12:00-15:00 / 19:00-23:00 **Foody Farm** Lungarno Corsini 2a, Firenze

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À la carte menu with dishes based on raw materials from small Tuscan farms, in collaboration with the **Storica Fattoria Il Palagiaccio** and its Mugello delicacies. Menu available from 26 to March 28 for lunch and dinner.

à la carte menu

T +39.055.242327

[www.foodyfarm.it](http://www.foodyfarm.it)

### TASTE RING



#### The observation of eco-systems: A method for processing new products

TIME 12:00 PM UniCredit Taste Arena - Fortezza da Basso, Main Pavilion, Upper Floor

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With Davide Paolini and Valeria Mosca (researcher, environmentalist, forager).

Check Taste [entry instructions here](#).

## SANTI days!

FROM 12:30PM **Il Santo Bevitore** Via Santo Spirito 64r, Firenze

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A tasting menu dedicated to Santo Bevitore, Santino (via Santo Spirito 60r) and S.forno (via Santa Monaca 3r) featuring San Daniele DOP **La Glacere** prosciutto.

price from 6€

T +39.055.211264

[www.ilsantobevitore.com](http://www.ilsantobevitore.com) - [www.laglacere.it](http://www.laglacere.it) - [info@ilsantobevitore.com](mailto:info@ilsantobevitore.com)

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## TESTO FA TASTE

Csaba dalla Zorza presents *The modern baker. 120 ricette per riscoprire il piacere del*

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*forno* [120 recipes for rediscovering the pleasure of baking] (Published by Guido Tommasi Editore)

TIME 02:30 PM UniCredit Taste Arena - Fortezza da Basso, Main Pavilion, Upper Floor

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Check Taste [entry instructions here](#).

## TASTE TALK

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**Rice that produces the environment**

TIME 03:30 PM UniCredit Taste Arena - Fortezza da Basso, Main Pavilion, Upper Floor

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With Vincenzo Della Monica (Brand Manager Food NeoruraleHub).

Check Taste [entry instructions here](#).

## TASTE TALK

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**Valorizing instead of wasting**

TIME 04:30 PM UniCredit Taste Arena - Fortezza da Basso, Main Pavilion, Upper Floor

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With Matteo Guidi (ceo Last Minute Market), Ilaria Ricotti (Pr Manager Too Good To Go Italia) and Leonardo Carrai (Emeritus President Banco Alimentare Toscana). Moderator Martina Liverani.

Check Taste [entry instructions here](#).

## Booksigning with Csaba dalla Zorza

TIME 05:00 PM La Ménagère Via de' Ginori 8r, Firenze

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Csaba dalla Zorza meets readers for a booksigning of her latest book *The modern baker. 120 ricette per riscoprire il piacere del forno* (Guido Tommasi Editore).

free admission

T +39.055.0750600

[www.lamenagere.it](http://www.lamenagere.it) - [info@lamenagere.it](mailto:info@lamenagere.it)

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## Vino al vino spacca di nuovo! (i sassi)

TIME 05:00 PM - 09:00 PM **Vino al vino** Borgo Ognissanti 70r, Firenze

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The [Rinci](#) crew is back with their Paccasassi, which will enhance [Troticoltura Cherubini's](#) trout and other combinations – all from the Marches region! Featuring wines from Azienda Agricola Alla Costiera and [Progettivini](#).

free admission

T +39.320.7106727

[www.vinoalvinofirenze.com](http://www.vinoalvinofirenze.com) - [info@vinoalvinofirenze.com](mailto:info@vinoalvinofirenze.com)

## TESTO FA TASTE



Giulio Castoro presents *Prosecco, pannolini e pappa per il gatto. Piccole grandi storie della nostra vita in 150 liste della spesa* [Prosecco, diapers and cat food. Little big stories of our life in 150 shopping lists] (Il Saggiatore).

TIME 05:30 PM UniCredit Taste Arena - Fortezza da Basso, Main Pavilion, Upper Floor

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Check Taste [entry instructions here](#).

## ARTaperò

TIME 06:00 PM - 09:00 PM **Obicà Mozarella Bar** Via de' Tornabuoni 16, Firenze

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A special aperitif in the cloister of Palazzo Tornabuoni to taste the products of **Pastificio Gentile di Gragnano** and the specialties of Obicà, with an exclusive live painting experience by Florentine artist PoMo and accompanying DJ set.

price 13€

T +39.055.2773526

[www.obica.com](http://www.obica.com) - [eventifirenze@obica.com](mailto:eventifirenze@obica.com)

## Aperitivo Falorni on the roof

TIME 06:00 PM - 09:00 PM **Angel Bar, Hotel Calimala** Via Calimala 2, Firenze

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**Antica Macelleria Falorni** presents an all-Tuscan aperitif on the suggestive terrace of the Hotel Calimala with the most representative products of the company accompanied by Chianti Classico wine.

price 15€ tagliere + glass of wine / 25€ tagliere + alcohol drink

[www.falorni.it](http://www.falorni.it)

## Masterclass – Venetian Botanicals: Discovering River Mentana Gin

TIME 06:00 PM **Harry's Bar** Lungarno Vespucci 22r, Firenze

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A masterclass dedicated to authentic Venetian gin **River Mentana Gin**, produced by Rime Craft Distillers (5th generation of the Maschio dynasty, master distillers for two centuries). The production, helmed by Michela Maschio, is artisanal and recalls the great distillation tradition of the territory.

free admission by registration only

T +39.338.5624777

[www.rivermentanagin.it](http://www.rivermentanagin.it) – [marco@ilforchettiere.it](mailto:marco@ilforchettiere.it)

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## Stories in black

TIME 06:00 PM – 09:00 PM **Procacci** Via de' Tornabuoni 64r, Firenze

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In the Procacci historic location, the products of [Green Heart Distillery](#), **Az. Agr. San Piero a Pettine** and [Noalya](#) Cioccolato Coltivato will deliver an aperitif experience based on fun drinks, truffles and chocolate.

price 8€–15€

T +39.055.211656

[www.greenheartdistillery.com](http://www.greenheartdistillery.com) – [www.sanpietroapettine.com](http://www.sanpietroapettine.com) – [www.noalya.com](http://www.noalya.com)

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## Peter in Taste

TIME 06:30 PM **Ditta artigianale** Via dei Neri 30/32r, Firenze

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An aperitif led by Leonardo Romanelli, including stories about the **Peter in Florence** gin and a series of cocktails to discover it in different recipes. Also available for tasting is a selection from the [Macelleria Falaschi Sergio](#).

à la carte menu

T +39.331.5410645

[www.peterinflorence.com](http://www.peterinflorence.com) – [info@peterinflorence.com](mailto:info@peterinflorence.com)



## TESTO FA TASTE

Martina Liverani presents *Provviste*

TIME 06:30 PM UniCredit Taste Arena – Fortezza da Basso, Main Pavilion, Upper Floor

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Check Taste [entry instructions here](#).

## Alba on the Lungarno – Dawn on the Lungarno

TIME 07:00 PM – 09:00 PM **Il Borro Tuscan Bistro** Lungarno Acciaiuoli 80r, Firenze

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Tartuflanghe's gastronomic creativity within an explosion of perfumes at Il Borro Tuscan Bistro. Tuscany and Piedmont meet, enhanced by the experience and inspiration of chef Andrea Campani. For the aperitif with Il Borro, the wines are paired with tapas from **Tartuflanghe** and Orto del Borro. And lunch on Sunday 27 is served from 12:00.

price 45€ tasting menu / also à la carte menu available

T +39.055.290423

[www.ilborrotuscanbistro.it](http://www.ilborrotuscanbistro.it)

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## Firenze Made in Tuscany Magazine & Consorzio Franciacorta al Cibreo

FROM 7:00PM **Cibreo Caffé Helvetia & Bristol** Via dei Pescioni 8r, Firenze

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Tasting of Franciacorta wines on the occasion of the the new issue of Firenze Made in Tuscany Magazine.

by invitation only

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## The new forms of Aceto Balsamico [Balsamic Vinegar] Giusti

TIME 07:00 PM – 09:30 PM **Enoteca Alessi** Via delle Oche 27r, Firenze

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A special aperitif dedicated to the world of **Aceto Balsamico Giuseppe Giusti**, with guided tastings and mixing of drinks based on balsamic vinegar and vermouth aged in the ancient barrels of the vinegar factory.

à la carte menu

T +39.055.214966

[www.enotecalessi.it](http://www.enotecalessi.it) – [info@enotecalessi.it](mailto:info@enotecalessi.it)

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## Extra virgin olive oil and truffle in a cocktail dress

DALLE 19:30 **Olivia Bistrot** Piazza Pitti 14r, Firenze

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Two Tuscan excellences: the extra virgin olive oil of [Fratoio Santa Tea](#) and the fine truffles of [Stefania Calugi Tartufi](#) will be the stars of an unusual aperitif curated, for the cocktail offers, by bartenders Simone Alocci and Adriné Britz. In the kitchen, Elena Rindi, chef of Bistrot Olivia, will propose pairings of original finger food.

price 15€

T +39.328.2350186 – +39.055.2670359

[www.oliviafirenze.com](http://www.oliviafirenze.com)

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## The art of design meets the art of taste

**TIME 08:30 PM Terrazza Rinascente Firenze** Piazza della Repubblica, Firenze

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The design makes the packaging of preserves collectible. With: Nju Comunicazione, Auge Design and Casa Marrazzo.

free admission

T +39.081.916128

[www.casamarrazzo.it](http://www.casamarrazzo.it) - [info@casamarrazzo.it](mailto:info@casamarrazzo.it)

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## Fumoir once again @La Ménagère

**TIME 09:00 PM La Ménagère** Via de Ginori 8r, Firenze

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An exclusive venue to host a tasting of top pairings with Domori chocolates, Birrificio San Quirico craft beers and Nonino spirits. Not to miss the cocktails by Luca Cinalli.

price 16€

T +39.055.0750600

[www.lamenagere.it](http://www.lamenagere.it) - [info@lamenagere.it](mailto:info@lamenagere.it)

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## La Cité + Forte

**TIME 09:30 PM La Cité** Borgo San Frediano 20r, Firenze

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During the days of Taste, La Cité will host the craft of the **Birrificio del Forte** and a tasting experience of IGA beer, produced with the classic method Il Tralcio vintage 2019. Francesco Mancini, master brewer, will be present.

à la carte menu

[www.lacitelibreria.info](http://www.lacitelibreria.info) - [lacitelibreriacaff@gmail.com](mailto:lacitelibreriacaff@gmail.com)

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## Sunday 27 March

### Delights and Desideri

**TIME 10:00 AM - 07:00 PM 25hours Hotel Firenze** Piazza San Paolino 1, Firenze

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The most refined **Famiglia Desideri** products featured in an original tasting. Discover unexpected new flavors and combinations, where tradition blends with innovation. The Famiglia Desideri excellences you will enjoy are Cialde di Montecatini, Brigidini di Lamporecchio, Il Cestino di Cantuccio.

price 5€

T +39.366.7714654

[www.cialdedesideri.it](http://www.cialdedesideri.it) - [alimentari.sanpaolino@25hours-hotels.com](mailto:alimentari.sanpaolino@25hours-hotels.com)

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## TASTE TALK

### Why is it so difficult for restaurants to find staff? curated by Grande Cucina

TIME 10:00 AM UniCredit Taste Arena – Fortezza da Basso, Main Pavilion, Upper Floor

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With Federico Loreface (editor in chief Grande Cucina), Filippo Saporito (chef and president Jre), Francesco Briglia (editor in chief Italian Gourmet), Roberto Carcangiu (educational director Congusto Gourmet Institute and advisor), Gentian Shehi (executive chef del The St. Regis Florence) and Simone Bonini (teacher). Moderator Lydia Capasso.

## At Neptune's table

TIME 11:00 AM Caffè Rivoire Piazza della Signoria 5r, Firenze

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Seafood brunch. An exquisite menu with avocado and salmon French toast, citrus ravioli and caviar, smoked swordfish with Catalan vegetables, and more. Dishes featuring Italian caviar, smoked swordfish, anchovies, salmon, and eggs, all produced by **Calvisius**.

price 50€

T +39.055.214412

[www.rivoire.it](http://www.rivoire.it) - [rivoire.firenze@rivoire.it](mailto:rivoire.firenze@rivoire.it)

## Slow invitation: discovering the world of Arcenni snails

11AM-3PM / 4:30PM-7PM Scuola di arte culinaria Cordon Bleu Via Giusti 7, Firenze

-

An invitation to slowness, the good one: starring the snails of the **Arcenni** farm. Guests of the Cordon Bleu cooking school, where the habitat of snails will be recreated. An opportunity to discover the curiosities and secrets of the tasty land mollusk. Each guest will be welcomed with a drink from the Chioccioli Altadonna company and a tasting experience, both traditional and innovative, rigorously based on Arcenni snails, curated by the Cordon Bleu.

free admission, reservation preferred

T +39.055.2345468

[www.cordonbleu-it.com](http://www.cordonbleu-it.com) - [www.arcennituscany.com](http://www.arcennituscany.com) - [info@cordonbleu-it.com](mailto:info@cordonbleu-it.com)



## TASTE TALK

### Tourism, food&wine and sustainability: the experience of Vetrina Toscana

TIME 11:00 AM UniCredit Taste Arena – Fortezza da Basso, Main Pavilion, Upper Floor

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Check Taste [entry instructions here](#).

## The garden of art. Works, collections

TIME 11:00 AM - 08:00 PM Centro per l'arte contemporanea Luigi Pecci Prato Viale della Repubblica 277, Prato

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The exhibition presents a selection of works created by artists of different generations, from Italy and abroad. Works from the Centro Pecci collection, private collections and emerging artists. Curated by Stefano Collicelli Cagol.

Open to public until July 24th, 2022.

Ticket: full 10 €, reduced 7 €

[www.centropecci.it](http://www.centropecci.it)

## Vino al vino spacca di nuovo! (i sassi)

**TIME 11:00 AM – 06:00 PM** **Vino al vino** Borgo Ognissanti 70r, Firenze

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The [Rinci](#) crew is back with their Paccasassi, which will enhance [Troticoltura Cherubini](#)'s trout and other combinations – all from the Marches region! Featuring wines from Azienda Agricola Alla Costiera and [Progettivini](#).

free admission

T +39.320.7106727

[www.vinoalvinofirenze.com](http://www.vinoalvinofirenze.com) - [info@vinoalvinofirenze.com](mailto:info@vinoalvinofirenze.com)

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## Divine cheese and mustard

**TIME 11:30 AM – 06:30 PM** **Formaggioteca Terroir** Via dei Renai 19, Firenze

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Three pairings of **Fredo** cheeses, wines & mustards not to be missed:

### *Hell*

Erbolino cheese and clementines mustard, Munster and cherry mustard with a glass of Cotes du Jura Blanc (FR) - 18€

### *Purgatory*

Dante Pecorino and fig mustard, Auvergne Bleu and quince mustard with a glass of Pacherenc Doux (FR) - 18€

### *Heaven*

Marzolino and pear mustards, Brillat-Savarin and orange mustard With a glass of Champagne (FR) - 20€

T +39.055.215901

[www.formaggiotecaterroir.com](http://www.formaggiotecaterroir.com) - [formaggioteca@gmail.com](mailto:formaggioteca@gmail.com)

## The Tavoletta d'Oro 2022 award ceremony

**TIME 12:00 PM** **UniCredit Taste Arena** - Fortezza da Basso, Main Pavilion, Upper Floor

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Curated by La Compagnia del Cioccolato.

Check Taste [entry instructions here](#).

## A sea of pasta

**TIME 12:30 PM** **Villa Cora** Viale Machiavelli 18, Firenze

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A reference to the Sunday lunch of Italian families, where the stars are the products of [Verrigni Antico](#), [Pastificio Rosetano](#), [Fattoria di Maiano](#), De Magi Alchimia de' Formaggi and Le Selve di Vallolmo.

price 90€

T +39.055.228790

[www.villacora.it](http://www.villacora.it)

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## Acquerello and its interpretations

TIME 12:30 PM Il Palagio Four Seasons Hotel Borgo Pinti 99, Firenze

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A gastronomic experience across different countries and traditions in the menu of Michelin-starred chef Paolo Lavezzini, with **Acquerello**.

price 120€

T +39.055.2626450

[www.ilpalagioristorante.it](http://www.ilpalagioristorante.it) - [ilpalagio@fourseasons.com](mailto:ilpalagio@fourseasons.com)

## Let's make a taste!

12:30-15:00 / 19:30-22:30 Calistro Lungarno Benvenuto Cellini 43, Firenze

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A day dedicated to **Grigio del Casentino de i Commensali** cheese with dishes created for the occasion for lunch and dinner.

à la carte menu

T +39.055.6812904

[www.calistroofficial.com](http://www.calistroofficial.com) - [contact@calistroofficial.com](mailto:contact@calistroofficial.com)

## m'Agnoni at Santo, Santino and S.forno

DALLE 12:30 Il Santo Bevitore Via Santo Spirito 64r, Firenze

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**Agnoni's** vegetables in oil for tasting in a menu dedicated to Santo Bevitore, Santino (via Santo Spirito 60r) and S.forno (via Santa Monaca 3r).

price from 6€

T +39.055.211264

[www.agnoni.it](http://www.agnoni.it) - [info@ilsantobevitore.com](mailto:info@ilsantobevitore.com)

## TESTO FA TASTE



Lydia Capasso presents *Il passato è servito. Racconti e ricette di piatti che hanno fatto la storia* (Guido Tommasi Editore)

TIME 02:00 PM UniCredit Taste Arena - Fortezza da Basso, Main Pavilion, Upper Floor

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Check Taste [entry instructions here](#).



## TASTE TALK

No Waste also passes through communication

TIME 03:00 PM UniCredit Taste Arena - Fortezza da Basso, Main Pavilion, Upper Floor

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With Chiara Buzzi (founder Forketters), Marco Ambrosino (founder Collettivo Mediterraneo and chef at 28 Posti), Gianni Tratzi (Q-grader and founder mezzatazza). With the participation of On. Maria Chiara Gadda. Moderator Anna Prandoni (Director Gastronomika).

Check Taste [entry instructions here](#).



## TASTE RING

### Spreco Zero – Zero Waste: How much can be salvaged from catering

TIME 04:00 PM UniCredit Taste Arena – Fortezza da Basso, Main Pavilion, Upper Floor

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With Davide Paolini, Vito Mollica (chef at Chic Nonna, Florence), Alessandro Cozzolino (chef at Belmond Villa San Michele, Fiesole), Paolo Lavezzini (chef at the Four Seasons Hotel, Florence) and Riccardo Monco (chef at the Enoteca Pinchiorri).

Check Taste [entry instructions here](#).



## TESTO FA TASTE

### Davide Paolini presents *Confesso che ho mangiato* [I confess I've eaten] (Giunti Editore)

TIME 05:00 PM UniCredit Taste Arena – Fortezza da Basso, Main Pavilion, Upper Floor

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Check Taste [entry instructions here](#).

## Goodness from Mugello

TIME 06:00 PM La Ménagère Via de' Ginori 8r, Firenze

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A little aperitif and tasting menu born out of the collaboration between Storica Fattoria Il Palagiaccio and La Ménagère, all focused on cheeses.

price 55€

[www.lamenagere.it](http://www.lamenagere.it) – [www.palagiaccio.com](http://www.palagiaccio.com)

## Masterclass – Discovering Franco Cavallero and his gins

TIME 06:00 PM Harry's Bar The Garden, Sina Villa Medici Via Il Prato 42, Firenze

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A masterclass dedicated to Gin Agricolo, with the owner of the company Franco Cavallero presenting his four gins during a unique taste experience: Gadan, Blagheur, Evra, and Nimium with their botanicals (cultivated by Franco himself).

free admission by reservation only

T +39.338.5624777

[www.francocavallero.com](http://www.francocavallero.com) – [marco@ilforchettiere.it](mailto:marco@ilforchettiere.it)



## TESTO FA TASTE

### Alessandra Iannello presents *Venezia da bere. Viaggio tra i cocktail bar, i luoghi e le storie della mixology della Serenissima* (curated by Marco Gemelli Il Forchettiere)

TIME 06:00 PM UniCredit Taste Arena – Fortezza da Basso, Main Pavilion, Upper Floor

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Check Taste [entry instructions here](#).

## Volcanic Drinks @Atrium Bar

FROM 6:30PM **Atrium Bar Four Seasons** Borgo Pinti 99, Firenze

-

A special evening in the company of **EtnaTwist**, with a dedicated cocktail list and musical entertainment.

price 22€

T +39.055.2626450

[www.ilpalagioristorante.it](http://www.ilpalagioristorante.it)

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## Mr. Salumi

FROM 7:00PM **Signorvino Firenze** Via dei Bardi 46r, Firenze

-

In the splendid location of Signorvino Firenze, a day filled with Italian food and wine excellences, and in the company of taste artisans [Piazza Prosciutti](#) and [Palmieri – Mortadella favola](#).

à la carte menu with free tastings

T +39.055.286258

[firenze.pontevecchio@signorvino.it](mailto:firenze.pontevecchio@signorvino.it)

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## Pizza immagine

DALLE 19:30 **Ristorante Hortus** Via delle Seggiole 14r, Firenze

-

A dinner experience to taste gourmet pizzas paired with glasses of wine designed specifically for pizza ingredients. In collaboration with the **Storica Fattoria Il Palagiaccio**, from the entrees to the dessert.

price 50€ (appetizer + glass of wine, 4 pizzas + 4 glasses of wine, dessert + glass of wine)

T +39.055.2466462

[www.ristorantehortus.com](http://www.ristorantehortus.com) - [ristorantehortus@gmail.com](mailto:ristorantehortus@gmail.com)

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## Pizza, dough, dough point, and stretched-curd

DALLE 19:30 **Mercato Centrale (first floor)** Piazza del Mercato Centrale, Firenze

-

Shots of taste with Ciccio Vitiello and [Renato Bosco Bakery](#). 4 pizzas and 1 dessert to investigate the similarities between fiordilatte mozzarella and pizza dough through the combination of excellences. With Latteria Sorrentina il [Fiordilatte di Napoli](#) and [Armatore Cetara](#). At the table: Vincenzo Pagano, Giovanni Amodio, Umberto Montano and Luigi Armatore. At the table: Vincenzo Pagano, Giovanni Amodio, Umberto Montano, and Luigi Armatore.

price 25€

T +39.055.2741150

[www.scattidigusto.it](http://www.scattidigusto.it)

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## Eataly's hamburgeria

**TIME 08:00 PM Eataly Firenze** Via Martelli 22r, Firenze

-

Tasting of 3 special hamburgers (vegetarian, meat, fish) with wine or beer of your choice. With products from [Caseificio Il Fiorino](#), [Falaschi Sergio](#), [Friultrota](#), [Antica Enotria](#), [Fattorie Fiandino](#) e [Antonio Mattei Biscottificio](#).

price 30€

T +39.055.0153610

[www.eataly.net](http://www.eataly.net) - [eatalyfirenze@eataly.it](mailto:eatalyfirenze@eataly.it)

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## Il Forte dà Cartabianca

**TIME 08:00 PM Cartabianca Club** Via del Pozzo Rosso 2v - Largo Misericordia 9, San Mauro FI

-

Tasting dinner menu with craft beers from **Birrificio del Forte**, presented by master brewer Francesco Mancini, proposed in combination with Cartabianca courses.

price 40€

T 055.8737037

[info@cartabiancacafo.it](mailto:info@cartabiancacafo.it)

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## Koob Taste

**TIME 08:00 PM Koob Experience** Borgo Ognissanti 24r, Firenze

-

A tasting experience among works of art. Leonardo Romanelli leads the evening to discover the Castello di Vicchiomaggio wines, finger food made with cured meats, and the unique products of [Le follie di Carlo Giusti](#), Tuscan breeder and gastronome, and the patisserie and artisan leavened products of [Olivieri 1882](#).

à la carte menu

T +39.055.9338339 - +39.327.9204658

[www.koobexperience.it](http://www.koobexperience.it) - [info@koobexperience.it](mailto:info@koobexperience.it)

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## Laudemio Frescobaldi meets the signature cheeses of Caseificio Il Fiorino from Maremma

**TIME 08:00 PM Ristorante Frescobaldi** Piazza della Signoria 31, Firenze

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A menu featuring the products of [Caseificio Il Fiorino](#) with sheep milk marzolino cheese salad, fried artichokes and fresh beans, Tuscan ham and [Laudemio Frescobaldi Extra Vergine](#); cacio e pepe seasoned with Riserva del fondatore served in its form; mignon beef fillet with light Morbidoso cheese sauce, baked glazed endivia; pear tart and sheep milk fior di ricotta, Vin Santo ice cream and Pomino Frescobaldi honey. Wines Attems Ribolla Gialla 2021; Benefizio Riserva 2020; Castelgiocondo Brunello 2016; 40 Altari 2018; Vin Santo del Chianti.

price 60€

T +39.055.284724

[www.frescobaldifirenze.it](http://www.frescobaldifirenze.it) - [reservations@frescobaldifirenze.it](mailto:reservations@frescobaldifirenze.it)

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## The king and the queen. Risotto alla milanese by Vito Mollica and Fiorentina by Vincenzo Di Lorenzo

TIME 08:30 PM Regina Bistecca Via Ricasoli 6, Firenze

-

A food dialogue between risotto alla Milanese and Fiorentina steak. through the dishes of the chefs Vito Mollica and Vincenzo Di Lorenzo. The event originates from two publications by Gruppo Editoriale, curated by Aldo Fiordelli, which tell the great regional dishes. Wines from cantina donne Fittipaldi.

price 60€

[www.gruppoeditoriale.com](http://www.gruppoeditoriale.com) - [eventi@gruppoeditoriale.com](mailto:eventi@gruppoeditoriale.com)

### Monday 28 March



#### TASTE RING

##### New distribution models for short supply chain products

TIME 11:00 AM UniCredit Taste Arena - Fortezza da Basso, Main Pavilion, Upper Floor

-

With Davide Paolini, Oscar Farinetti (founder of Eataly), Marco Porcaro (ceo and founder of Cortilia), Riccardo Uleri (ceo of Longino & Cardenal), Alessio Badia (general manager of Postalmarket) and Chiara Brandi (ceo and founder of Genuino.Zero).

Check Taste [entry instructions here](#).



#### TASTE TALK

##### The food of the future: finance supporting a sustainable food supply chain

TIME 12:00 PM UniCredit Taste Arena - Fortezza da Basso, Main Pavilion, Upper Floor

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With Livio Stellati (Head of Territorial Development Centro Nord UniCredit), Alessandro Iacomoni (Salumeria di Monte San Savino), Giusy Stanzola (UniCredit Stat LAB), Niccolò Calandri (ceo & Co-Founder 3Bee), Osvaldo de Falco (ceo & Co-Founder Biorfarm) and Daniele Rossi (ceo & Co-Founder Tomato+). Moderator Massimiliano Tonelli.

In collaboration with UniCredit.

Check Taste [entry instructions here](#).

## Pizza&Scarpetta. The new frontier of pizza by Stefano Canosci

TIME 12:30 PM THE STUDENT HOTEL Viale Lavagnini 70-72, Firenze

-

A tasting experience of the new pizzas by Stefano Canosci inspired by the most delicious delicacies of the Italian tradition. Trippa&Mentuccia dedicated to Antonello Colonna, Michelin-starred chef who will be present at the event. The pizzas are made with the 5-seasons flours of Agugiaro&Figna. Cocktails created by Palmira Bertuca, Student Hotel bartender, with Floressence gin.

by invitation only

[www.chiccolle.it](http://www.chiccolle.it)



## Food Couture – The first Italian catwalk of hospitality & kitchen clothes

TIME 06:00 PM **Dome Cocktail Bar** Via Il Prato 18r, Firenze

-

The first Italian catwalk of hospitality & kitchen clothes: 24 garments from the collection created by La Casa della Divisa for the waiter – influencer Gabriele Bianchi. On the catwalk, real Florentine waiters and bartenders. Event partners: Casa Emma wines by Andrea Aringhieri and Agr. Elisabetta.

by invitation only

T +39.338.5624777

[marco@ilforchettiere.it](mailto:marco@ilforchettiere.it)

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## Masterclass –ElektroGIN and the absolute preview of Amarea

TIME 06:00 PM **Harry's Bar The Garden, Sina Villa Medici** Via Il Prato 42, Firenze

-

A masterclass dedicated to ElektroGIN, a distillate from Livorno produced by Fabio and Piercristian Elettrico and their liqueur factory Il Re dei Re, with saffron and Tuscan juniper as dominant botanicals. On this occasion, Amarea, a seawater liqueur with sapid notes and processed with algae and citrus groves, will be previewed.

free admission by reservation only

T +39.347.8409809

[www.liquorificioilredeire.it](http://www.liquorificioilredeire.it) - [liquorificioilredeire@gmail.com](mailto:liquorificioilredeire@gmail.com)

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## Gin & Cheese

TIME 06:30 PM – 08:30 PM **Irene Bistrò – Hotel Savoy** Piazza della Repubblica 7, Firenze

-

Bar Irene and DIAGEO, a leader in the beverage sector with its collection of spirits, come together for a British-style evening of English cheeses accompanied by cocktails based on the iconic gin Tanqueray No. TEN. The drinks, prepared by Andrea Pomo – Italy's best bartender under 30 at the Barawards 2021 – and Federico Galli, the new Head Bartender of the Hotel Savoy; with a cheese selection by chef Giovanni Cosmai.

price 18€ drink with cheese selection / 10€ drink only – by reservation

T +39.055.2735891

[www.roccofortehotels.com](http://www.roccofortehotels.com) - [irenefirenze@roccofortehotels.com](mailto:irenefirenze@roccofortehotels.com)

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## Pasta & cocktails "Highball" of malt

TIME 08:00 PM **La Ménagère** Via de' Ginori 8r, Firenze

-

Let's begin the week with a Fuori di Taste! [Verrigni – Antico Pastificio Rosetano](#) meets [Tosi Gorgonzola](#) inside the new spaces of La Ménagère. Pairing with wine drinks by Luca Cinalli.

price 16€

T +39.055.0750600

[www.lamenagere.it](http://www.lamenagere.it) - [info@lamenagere.it](mailto:info@lamenagere.it)

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## Salmon bubbles

**TIME 08:30 PM The Stellar** Piazza del Cestello 10, Firenze

-

An experience dedicated to the combination of the fine **Upstream** salmon, Italian food and wine excellence and the irresistible lightness of Ferrari bubbles. The tasting menu is by Executive Chef Luigi Bonadonna.

price 60€

T +39.331.1358259

[stellaritaly.it](http://stellaritaly.it)

## Tuesday 29 March

### Masterclass - Discovering Gin's Tuscany

**TIME 06:00 PM Harry's Bar** Lungarno Vespucci 22r, Firenze

-

A masterclass dedicated to Gin's Tuscany, a recent distillate based on 8 botanicals (including cypress berries and olive leaves), born from the passion of Cecina-based Gabriele Vallebona and Riccardo Ceccanti. Paired with appetizers at Harry's Bar Firenze.

free admission by reservation only

T +39.338.5624777

[www.ginstuscany.com](http://www.ginstuscany.com) - [marco@ilforchettiere.it](mailto:marco@ilforchettiere.it)

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