



**Enoteca Pitti  
Gola e Cantina**



## Weekender FLORENCE

Gin sommeliers, sandwiches laced with truffle cream and black sesame seed gelato are shaking up the menus in Tuscany's food hub

Words NARDIA PLUMRIDGE



**Taste Florence**



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**La Bottega del  
Buon Caffè**

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**1 In the family** Mother and son Giuseppina and Alberto Navari serve fresh spring flavours at the 21-seat **Zeb Gastronomia** (zebgastronomia.co.it). Sit at the gallery table and enjoy dishes such as pecorino and pear ravioli (€10), which are made to old family recipes.

**2 Champion coffee** Redolent of cafés in New York and Melbourne, **Ditta Artigianale** (via dei Neri, 32; 00 39 055 274 1541) serves rare coffee blends (from €1.50) by barista Francesco Sanapo. At night, gin sommelier Cecilia creates sublime cocktails – try the Gin Mule (€8).

**3 Fast-food stop** The recently opened food hall at **Il Mercato Centrale** (mercatocentrale.it) is a worthy addition to Florence's legendary culinary scene. Head to SUD for southern-style pizza (from €8) or go for the local delicacy, a tripe sandwich (€5), at Il Lampredotto.

**4 Guided food tour** Visit some of the best food spots in town by joining one of **Taste Florence's** (tasteflorence.com)

morning walks (9.30am–2pm, €79). You'll discover San Lorenzo's renowned food market and family-run shops, with tastings of cheeses, salumi, sweets and wines.

**5 A quick bite** When exploring Florence, a panino is the ideal quick bite between galleries. At **La Prosciutteria** (laprosciutteria.com) choose from an array of freshly sliced meats in ciabatta; other fillings include truffle cream and marinated aubergine. Panini from €3.85, wine from €2.60 a glass.

**6 Fine wines** Oenophiles should head to **Enoteca Pitti Gola e Cantina** (pittigolaecantina.com), where brothers Eduardo and Zeno Fioravanti's extensive list of Tuscan wines range from bold Brunello to softer Chianti Classico (glasses from €6). Resident chef Donatella's delicious Tuscan cuisine complements the booze.

**7 Star cooking** Riverside restaurant **La Bottega del Buon Caffè** (labottegadelbuoncaffè.com) has just received its first Michelin star. Chef

Antonello Sardi creates delicate dishes from the finest Tuscan produce, much of which is grown at the restaurant's country farm. Tasting menus from €80.

**8 Artisanal ice cream** No Italian trip is complete without sampling the local gelato. **Gelateria Santa Trinita** (gelateriasantatrinita.it) hand-makes its selection (from €1.80 a scoop) every morning. Try sesamo nero (black sesame seed) or cioccolato fondente (dark chocolate).

### HOW TO DO IT

Return flights from the UK to Florence cost from £125 return (vueling.com). Double rooms at new boutique hotel SoprArno Suites, in historic Oltrarno, cost from £120, b&b (soparnosuites.com). For more information, visit [firenzeturismo.it](http://firenzeturismo.it)

**TRUST olive** Nardia Plumridge is a Florence-based food and travel writer, and the author of an online guide to the city, [lostinflorence.it](http://lostinflorence.it)