

## **Bars, Ice Creams, Pizzerias and Trattorias**

### **near Porta Romana**

- Pizzeria "Borgo antico", piazza S. Spirito, 6/red;
- Pizzeria "O' Munaciello", via Maffia, 31/r; live show of Napolitan songs some days of the week;
- Trattoria "Ruggero", via Senese, 89/r, the best beef steak;
- Trattoria "I Raddi", via Ardiglione, traditional place, unfortunately spotted by web lists;
- Trattoria "Pandemonio", via del leone, 50;
- Trattoria "Osteria Vegetariana", Piazza del Carmine, 4/r, vegetarian;
- Trattoria "Serre Torrigiani", inside the huge garden next to Porta Romana, outdoor only;
- Trattoria "Osteria dell'Enoteca", Via Romana, 70/r;

### **in the centre**

- "Trippaio" is a outdoor food kiosk similar to hot dog kiosk, it sells sandwiches with tripes, tripe salad, other boiled awful parts of the cow – you can inquire (closest one is in Porta Romana, on the parking area, do not go to that in via dei Macci);
- Wine Bar "Gustavino", via Condotta, 37/r;
- Wine Bar "Fiaschetteria Nuvoli", Piazza dell'Olio, 15/r, old-style wine bar;
- Wine Bar "Le Volpi e l'Uva", piazza dei Rossi, 1/r; near Old Bridge, drinks, crostini and crostoni;
- Wine Bar "Enoteca Fuori Porta", porta S. Niccolo', lunches and drinks;
- Caffè in bookstore "Todo Modo", via dei Fossi, 15/r, for a drink among the books;
- Caffè in the public library "Le Oblate", via dell'Oriuolo, 26, formerly a convent, for a drink in the covered top terrace – bar closed for Covid, it may reopen, you can relax in the library, read international press, watch movies, listen music etc.;
- Caffè del Verone, terrace on top of museum of Ospedale degli Innocenti, Piazza S.ma Annunziata 13;
- Caffè Letterario, piazza delle Murate, via Ghibellina, inside court of the former jail, night life;
- Ice Cream "Vivoli", via Isola delle Stinche, 7/r, the world famous, very creamy;
- Ice Cream "Festival del Gelato", via del Corso 75/r, best fruit ice cream, 80 varieties;
- Ice Cream "Perche' no!", via dei Tavolini, 19/r;
- Ice Cream "Carabe", via dei Ricasoli, 60/r, Sicilian tradition of "granite", try that with almonds;
- Ice Cream "Il Procopio", via Pietrapiana, 60/r, great ice cream inventions;
- Ice Cream "Cioccolateria Vestri", Borgo degli Albizi 11/R, all sorts of chocolate ice cream;
- Ice Cream "Edoardo", piazza del Duomo, on the right back of the duomo, organic ingredients, try pistachio ice cream;
- Pizzeria "Il Pizzaiolo", via dei Macci, crowded on weekends;
- Pizzeria "O' Vesuvio", via dei Cimatori, 21/r; Napolitan ambiance with cloths hanging to dry;
- Trattoria "Le Mossacce", via del Proconsolo, 55/r, you have to queue outside;
- Trattoria "Cafaggi", Via Guelfa, traditional place, old furniture, good steak;
- Trattoria "Il Fagioli", Corso Tintori 47/r; among the few in the Slow Food guide;
- Ristorante "Cibreo", via dei Macci, 118/r; expensive famous Ristorante;
- Ristorante "Enoteca Pinchiorri", via Ghibellina, 87, word-famous wine cellar (you cannot afford it);

## **in town**

- Ice Cream "Badiani", viale dei Mille, 20/r, cream according to Bountalenti's original recipe (do not miss it);
- Pizzeria "Cigno Bianco", via di Varlungo, 27, outdoor place in a garden, convenient with kids;
- Trattoria "da Tito", via San Gallo, 112/R;
- Trattoria "Vecchio Cigno", next to Cigno Bianco, good steak, with outdoor place.

## **need a car**

- Trattoria Pizzeria "La Capponcina", via S. Romano, 17/r, Settignano (10 km.);
- Trattoria "Piccolo Trianon", via Dante da Castiglione, 20, Cercina (10km);
- Trattoria "Blend", Via A. Gramsci, 460, Sesto Fiorentino (10km);
- endless number of trattorias out of town, on the hills nearby, usually good and less expensive because they do not work for tourists.

Typical prices: pizzeria > 20 euro, trattoria > 30 euro, ristorante > 50 euro.