

Favorite Restaurants Rome, Florence & Tuscany



July 2017

FAVORITE RESTAURANTS

IN ROME, TUSCANY AND FLORENCE

Who doesn't love to discover new places to eat especially when on vacation? With so many choices to choose from it's hard to decide. To me, researching where to eat is just as important as planning the activities. Of course, I have my favorites that I return to year after year and then I find a few new places to add. My recommendations are not only Michelin rated places but I also focus on family owned trattorias, osterias, and cafes.

Many people who come to Italy for the first time are expecting to have the American-Italian style of flavors they grew up with such as pepperoni pizza and spaghetti and meatballs. This type of food is available in the more populated tourist driven areas of the city. Keep in mind that this type of food is not authentic Italian food. Most of the high-traffic tourist areas are selling mass-produced, pre-made frozen meals. With such a short time in Italy, why settle for mediocre foods?

To me, wine is equally as important as the meal. However, I don't mention the wines as much because it is easy to have amazing wine at reasonable prices. Try to taste some of the wines that aren't available in the states. You may not be familiar with them but most are excellent wines and at great prices.

The restaurants in this guide are some of my personal favorites. These restaurants offer the culinary traditions of a country with a rich history and time honored traditions, a diverse landscape, and a variety of seasonal ingredients.

Italian food is regional and each of the different regions has their traditional foods, their preparation, and style of eating. This is a large part of life in Italy and its rituals. Spending time in a region for a least a week allows one to experience the region more like a local. You are able to sit back and enjoy the meal without feeling rushed to go and see something else. Once you are able dine like the locals among friends and family you soon realize this is what life is all about.

Most Italians continue to be true to their culture and upbringing. Eating patterns still following the seasons and religious holidays. They eat what is available in the markets on a particular day. A meat dish is once a week, gnocchi on Thursdays, fish on Friday's, tripe or fettuccine on Sundays, pancakes on St. Joseph's day, and lamb at Easter.

Most restaurants offer a menu in Italian and English, however, you are better off to try and read from the Italian version. When the menu is translated something is lost in translation. For example, baked pasta with egg was actually mac and cheese. Quiche - turned out to be a fabulous flat bread pizza. Nothing like the quiche here in the states.

I enjoy eating where locals eat, however, I'm not much for eating too authentic such as tripe and innards. I'll leave that to the locals and the more adventurous foodies.

RECOMMENDATIONS FOR ROME

In ancient times the wealthy and upper classes enjoyed lavish and sophisticated meals in three stages. First were the appetizers consisting of lighter foods; then the main dishes of roasted meats, wild game and fish and a variety of exotic vegetables; and finally a dessert consisting of lavish cakes. They would begin in the early evening and it would go on until the late night hours.

The peasant's diet was very simple and plain, this was in keeping with the people's agricultural way of life. They lived mainly on cereal, legumes, porridge, olives, fruits, cheese and bread with very little meat. Today it is still an important part of today's Roman cuisine.

In the mid 1800's, peasants from other areas of Italy migrated to Rome from Sicily, Campania, Calabria, Abruzzo, Umbria and Tuscany. They brought their culture and traditions to Rome which has influenced today's local cuisine, commonly referred to as *cucina romana*.

The following restaurant recommendations are in no particular order. They are all good and worth a visit when in Rome.

ROME RECOMMENDATIONS

The Circus at Hotel 47- It is one thing to walk through the Roman ruins but to have dinner overlooking Roman ruins makes for a special day or evening. The chef uses fresh seasonal ingredients and specialties include: carpaccio of Mediterranean red prawns served with fennel salad and kefir lime dressing as a starter, saltimbocco garnished with prosciutto and fried sage leaves for the first course and for pasta try the artisan made spaghetti covered with a creamy caciotta cheese and pepper sauce. The wine list is nice and decently priced for Rome. We've stayed at the hotel and can definitely recommend staying here.



<https://www.fortysevenhotel.com>

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ROME RECOMMENDATIONS

Colline Emiliane - HIGHLY RECOMMENDED - Owners Anna and Paola Latini personally uphold the values of quality and artisanship, handcrafting all their pasta in the kitchen, sourcing the best ingredients and creating an amazing selection of desserts.

We stumbled upon this great restaurant and waited in line with the others for it to open. They open for lunch at 12:45. We were lucky to get a table since everyone else seemed to have a reservation. There are only a few tables in this tiny place and everyone else seemed to be speaking Italian. The food is outstanding and the desserts are made by "Mama".

Apparently, Mama decides if you are lucky enough to be offered one of her desserts. She can only make so many so she chooses who gets them.



<http://www.collineemiliane.com>

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ROME RECOMMENDATIONS

L'Archeologue Ristorante on the Appian Way - We discovered this restaurant when we were walking along the Appian Way towards the Catacombs. We had a table on the terrace with 300 year old Wisteria trees used for shade. In fact, this is the first Wisteria that was brought to Europe. Prior to the restaurant opening in 1890 it was a mausoleum that dates back to the first century After Christ. The appearance from the outside of the building is nothing special. As soon as you enter you realize it is a great find. Be sure and visit the ancient wine cellar. They have a nice wine list that isn't overpriced.

The service was welcoming and friendly and the prices are good. This is traditional Roman food. The salmon cooked with lime and herbs was excellent. All seafood is fresh from nearby waters.



<http://www.larcheologia.it>

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ROME RECOMMENDATIONS

La Terrazza at Eden Hotel - HIGHLY RECOMMENDED - An unforgettable rooftop dining experience at Hotel Eden. Chef Fabio creates award-winning innovative Mediterranean cuisine while you are admiring one of the finest panoramic views of Rome. Yes, it is expensive and worth it. Arrive early enough for a cocktail and watch the sunset over the Vatican.



<https://www.dorchestercollection.com/en/rome/hotel-eden/restaurants-bar/la-terrazza/>

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ROME RECOMMENDATIONS

Antico Arco Restaurant and Wine Bar - Located in the heart of Rome on a hill with beautiful views overlooking the entire city and within walking distance of the Trastevere. The restaurant has no alfresco dining or views from the inside; it makes up for it with its' version of contemporary slow-food.

This young cosmopolitan chef masters the culinary experience of contemporary Italian cuisine where you have the chance to sample traditional ingredients sourced with the utmost care, and handled with flair and passion. Try the classic Roman dish spaghetti all'amatriciana and for dessert they have a fabulous white chocolate tiramisu. The sommelier is always on the lookout for nice wines you don't usually find on other menus.



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

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ROME RECOMMENDATIONS

L'Arcangelo - Located in the city center near the Pantheon and the Vatican in the Prati district. The cuisine truly represents the typical Roman and regional tradition, which is elaborated with refinement and taste. On occasion the chef will visit the tables to see how you liked the meal. The gnocchi is outstanding and so is the squab if you want to try something different.

The dining room is warm and inviting in a comfortable setting. The service is friendly and accommodating. Reservations are a must a few days in advance.



<https://www.larcangelo.com/en/>

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ROME RECOMMENDATIONS

Trattoria Dal Cavalier Gino also known as **Ristorante Parliament Roma di Gino** - This hidden, backstreet trattoria is usually packed with locals, journalists, politicians, and tourists. The food is wonderful and even recommended by Mario Batali. The wine list is handwritten on a piece of paper and at great prices. The owner personally welcomes everyone to his place. The cacio e pepe (pasta with pecorino romano and black pepper) is great and so is the coniglio al vino bianco (rabbit in a white wine sauce). The food is as traditional as you can get. They are open for lunch and dinner. It might be possible to show up when they open to get a table or be sure and make reservations. **PAYMENT IS CASH ONLY!**



<http://www.ristoranteparlamento.roma.it>

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ROME RECOMMENDATIONS

Taverna Giulia - If you can't make it to the Italian Riviera, this is the best place outside of the Ligurian region. The basil pesto is outstanding especially when dipped with a piece of crisp focaccia bread. The fish and fresh vegetables are also wonderful. This is the ideal place to sample genuine and traditional flavors in a classic setting all while being taken care of with a friendly staff.

Open every day except Sunday

Lunch from 12.30 to 15.00

Dinner from 19.00 to 23.00



<http://www.tavernagiulia.it>

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ROME RECOMMENDATIONS

Armando al Pantheon - This is a worthy example of a true Roman trattoria. Appetizers include a variety of bruschetta, caprese salad, prosciutto and melon and eggplant parmigiana. You can't go wrong with the *carbonara* or any of the pastas in the first courses. Second courses offer veal, guinea fowl, lamb and more. The side dishes are also a good choice especially the salad with arugula, parmesan cheese, corn, walnuts, hazelnuts and currants.

The interior is simple but the food is worth it.



<http://www.armandoalpantheon.it>

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ROME RECOMMENDATIONS

Sant' Eustachio il Caffè' - A caffè which roasts its beans on the premises since it opened in 1938. It's located in Piazza Sant'Eustachio – between Piazza Navona and the Pantheon. It's the most famous coffee house in Rome. I've heard most of the credit goes to the water from an ancient aqueduct along with the perfectly roasted beans and skilled baristas that makes the coffee so good. Politicians, locals and tourists mingle together in this tiny place, which is named for the 1000-year old church in the piazza of the same name. The staple specialty is the Gran Caffè'. Other flavors include the granita di caffè', a frozen coffee slushy that is topped with whipped cream; rich, dense hot chocolate; or a homemade coffee liqueur, using Sant'Eustachio's own coffee. After coffee go next door to the chocolate shop.



<https://www.santeustachioilcaffe.com>

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ROME RECOMMENDATIONS

Ciampini Bistrot - HIGHLY RECOMMENDED - Located just off of San Lorenzo Piazza is a great find. Since 1941, this casual eatery is known for people watching. In 2000, it was recognized as "best cafe in town".

The salads and pizza are very good. However, the reason to come is for the gelato. The gelato isn't on display. You just tell them what you would like and they bring it to you. A few minutes later a waiter arrives from down the street carrying a silver tray with your gelato in a pewter goblet. The presentation is first class. Of course, it is all handmade.



<http://www.ciampini.com>

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ROME RECOMMENDATIONS

Giolitti - This is the oldest gelato shop in all of Rome and shouldn't be missed. Because this place is so busy and the lines are always long, the staff can be rude at times. There is a process to get your gelato; first, you must first get a ticket before you order then wait for your number to be called. If you want to sit down you must pay extra for the additional service. Flavors to try: Pompelmo Rosa (Pink Grapefruit), Mozart (chocolate-almond), Grand Marnier, Bacio (chocolate with hazelnut), Visciole (strawberry) and zabaglione. All are excellent, you can't go wrong.

If you don't want to wait in line you can purchase a FASTPASS online. You pay in advance and you get to move to the front of the line.

<http://fastpass.giolittistore.it/en/>



<http://www.giolitti.it>

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ROME RECOMMENDATIONS

Gelateria Fatamorgana - There are three shops in Rome currently. Maria Agnese Spagnuolo the creator of Fatamorgana churns out a variety of all-natural, homemade gelatos. This all natural gelato shop makes an assortment of styles including gluten-free, sugar free, dairy free and others. She selects organic fruits and fresh dairy for premium ingredients.

In 2017, she was awarded #19 out of 37,000 entries for the best gelato.



<http://www.gelateriafatamorgana.com>

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Favorite Restaurants in Florence



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FLORENCE RECOMMENDATIONS

Villa San Michele - HIGHLY RECOMMENDED - Although this is not technically in Florence; it is too good not to mention. This former Monastery turned hotel/restaurant sits just outside of Florence in Fiesole with a magnificent view overlooking Florence. We came for lunch so we could sit on the terrace and admire the view. This is one of my all time favorite restaurants. If you aren't afraid of spending a **lot of money**, this should be on your list. The service was amazing and the food was incredible. The menus incorporate seasonal products from the region, with the emphasis on local Tuscan cuisine.

Step out into their beautiful Italian gardens and savor a cocktail, accompanied by sweeping views of Florence. Lunch: 1:00 – 2:30pm and Dinner: 7:30 – 10:30pm



<https://www.belmond.com/villa-san-michele-florence/restaurants-in-florence>

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FLORENCE RECOMMENDATIONS

Buca Lapi - HIGHLY RECOMMENDED - The oldest restaurant in Florence. It was founded in 1880 in the beautiful 16th century cellars of Palazzo Antinori. As the name says, Buca, means "hole" and as soon as you step down into the basement you will be welcomed by Luciano, the owner.

The kitchen is on display and open to guests for full views. This is a true example of what Tuscan food is all about. For the first course try the ravioli stuffed with spinach and ricotta with sage and butter cream. The *Bistecca all Fiorentina* should not be missed if you haven't tried it. Open for dinner only.



<http://www.bucalapi.com>

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FLORENCE RECOMMENDATIONS

La Loggia del Piazzale Michelangelo - This is in one of the best locations for gorgeous views of Florence. Why go where all of the crowds are (they are standing across the street) when you can come and have a glass of wine while admiring the view. We came for drinks but the menu looks great if you would like to dine *al fresco* on one of the beautiful terraces.



<http://ristorantelaloggia.it>

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FLORENCE RECOMMENDATIONS

Olio Ristorante - HIGHLY RECOMMENDED - We fell in love with this small restaurant when we stopped for lunch. We tried to go back for dinner and they were booked for the next several days. It's located on the Oltrarno side in a historic mansion. The food is Tuscan with a creative twist.



<http://www.oliorestaurant.it>

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FLORENCE RECOMMENDATIONS

Il Caminetto - HIGHLY RECOMMENDED - I asked one of our friends how he enjoyed his meal and he said, "well, it isn't the best pork chop I've had in Tuscany, it is the **BEST PORK CHOP I'VE EVER HAD**"! The restaurant is located in the old town center that overlooks the Duomo square. The atmosphere is warm and refined and the service is nice. When the weather is pleasant you can dine on the terrace and enjoy the architecture of the Duomo!



<http://www.ilcaminettofirenze.it/en>

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FLORENCE RECOMMENDATIONS

Trattoria 4 Leoni - Anthony Hopkins ate here on several occasions for lunch when he was filming. A rustic-turned trendy trattoria, serves upscale versions of Tuscan cuisine. Delicious appetizers such as artichokes with cream cheese, and zucchini with stracchinio cheese, hearty first courses and second courses including their famous bistecca (grilled steak served rare) and for *Pepeoso all'Imprunetina* (peppery stew). Desserts can't be forgotten; pear and chocolate cake is just one of their offerings. If you pass on dessert, there is an excellent gelato shop across the piazza you should give a try. If the weather is nice you will want to make a reservation for one of the tables outside in the small piazza.



<http://www.4leoni.com/>

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FLORENCE RECOMMENDATIONS

Trattoria da Sergio "Family run, simple and inexpensive traditional Tuscan fare and the menu is handwritten daily, of just five or six dishes. For anyone who seeks true traditional fare. Known by locals simply as 'Da Sergio,' they have been serving traditional Tuscan fare since 1915. This is a place where the potatoes are peeled and sliced fresh daily, and where the same locals eat lunch almost daily. Fourth-generation Gozzi brothers, Andrea and Alessandro, run the entire show, the former from the kitchen and the latter from the bustling dining area. Everything in the kitchen is fresh and locally sourced. They don't even have a freezer. They get their ingredients every morning from the market; the meat from Simone Manetti and the fish from Gianni Massimiliano. These same Florentine families of butchers and fishmongers their father, grandfather and great grandfather bought from. OPEN ONLY FOR LUNCH AND THEY DON'T TAKE RESERVATIONS.



NO WEBSITE AVAILABLE FOR DA SERGIO

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FLORENCE RECOMMENDATIONS

Cocquinarius - Located in the heart of the city next to *Piazza del Duomo* is a great find for a seasonal kitchen and wine bar. It's located inside an old barn from the 1300's. The owners were trying to keep it as original as possible without adding or removing any walls when building the kitchen. Other additions to the interior is the beautiful chandelier found in a cellar in Bordeaux and the tables of the original Moulin Rouge in Paris. They offer wines from small local vineyards that are not well known. Pastas are outstanding and they focus on the season - try the pear and pecorino ravioli or the burrata ravioli with pistachio.



<http://www.coquinarius.com>

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FLORENCE RECOMMENDATIONS

Pandemonio - I love this place! I come here every time I'm in Florence. It has a good mix of local Florentines and tourists. Mama Giovanna runs the kitchen and her husband oversees the dining room. The menu is hearty Tuscan cooking offering authentic primi, such as ribollita and pappa al pomodoro, alongside more inventive offerings such as fresh pasta al ragu, and house-made tortellacci (large pasta pockets) with a Gorgonzola and radicchio sauce. Secondi choices may be classic Florentine steak or sliced (tagliata), with either arugula and balsamic vinegar or artichokes and Parmesan. Pale yellow linen tablecloths and candlelight in the evenings. There is a nice garden patio when the weather is nice. Call ahead for reservations. Be sure and ask for some of Mama's limoncello, it is some of the best I've had.



<http://www.trattoriapandemonio.it>

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FLORENCE RECOMMENDATIONS

Trattoria La Grotta Guelfa - This is one of the first restaurants I come to when I'm in Florence. It's extra special if the air conditioned patio is available. In the last few years it has become popular or been discovered. For this reason, I would make a reservation especially for lunch. The appetizers are large enough to share and the pasta dishes are generous as well.

You can't go wrong with the hunter's antipasto or the carpaccio with arugula and parmesan. I never had anything I didn't like here and must be the reason it is so popular now.



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

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FLORENCE RECOMMENDATIONS

Mercato Centrale - Even if you're not a foodie this indoor market is something to see! Located between the San Lorenzo Church and the train station, it's tucked away behind all of the tent vendors who sell their wares in front of the building. Open daily from 10 am until midnight.

On the ground floor are hundreds of farmers, cheese makers, butchers, florists, seafood mongers and wine shops who take center stage. All of the shops are run by artisan traders who share a passion for their craft. There are over 500 places to sit and enjoy a meal that is committed to a high standard of quality and all dishes are prepared inside the Mercato. Similar to a farmers market, you pay each shop owner individually. The displays are beautifully presented and the prices are competitive. You are sure to find the perfect gift to bring back with you. Pizzicheria Baroni is a great shop with cheeses, wine, biscotti and more. They ship to the states at very reasonable prices.

Take the escalator to the second floor and there are several small restaurants similar to a food court at the mall except these have great quality. This is the place to come and try a variety of foods. During the lunch hour it can be very crowded, however, there are plenty of tables and places to sit.



<http://www.mercatocentrale.it/en/>

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FLORENCE RECOMMENDATIONS

Café degli Artigiani - Located in my favorite section of Florence in the San Spirito in the Oltrarno. This is where the locals go for great coffee. Yes, there are plenty of places in Florence to find great coffee but this one is famous for its' rich, dark and somehow creamy coffee. If you love your coffee, then you must give it a try.

They opened a gelateria across the piazza that recently won one of the highest awards in Italy for gelato. Both places are worth searching out.



<http://www.firenze-oltrarno.net/caffeartigiani/>

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THE FOLLOWING RESTAURANTS ARE NOT FOR EVERYONE

It seems all of the restaurant reviews list the same restaurants over and over again. Many of the editors have never eaten at the places they are recommending. They simply research online and read reviews from other writers written throughout the years. The following restaurants will appeal to some in particular while they may not be appreciated by others. While I'm not telling you to avoid these places you should do your research before going and make sure it is right for you.

La Giostra - Owned and run by a Hapsburg prince who is charming and will greet you with a glass of Prosecco. He knows how to put on a show for the tourist. The food was good the first time I went in 2000. Since then I've been disappointed every time. I finally gave up and have found other places worthy of the high priced menu. It is now average food at a high price. Reservations are a must if you decide to go.

Il Latini - This is another place all of the first-timers go. There will be a huge crowd out front waiting for the restaurant to open. Prosciutto and salami are hanging from the ceiling. When the doors open, everyone is seated and the service is quick to start bringing out platters of food. Everyone sits at communal tables with bright florescent lighting. There used to be a set price of about 50 euros per person for all the food and wine you could drink. It is great for large groups, young families and students. The servers start bringing out plates of food and don't stop until you are full. The service is quick so they can get you in and out and start with the second seating.

Trattoria Sabotino - This is a no-frills, bare-bones place with friendly owners. No reservations are required. It is one of the cheapest and most affordable places for a no-frills meal. The tables are covered with plastic tablecloths and the lighting is industrial-strength fluorescent lighting. It is located in the San Frediano area near the entry gates. This is a place where the neighborhood locals come for a quick bite of home cooking.

Tuscany

RESTAURANT RECOMMENDATIONS

ALL ARE HIGHLY RECOMMENDED



Dinner with an amazing view in Siena

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TUSCANY RECOMMENDATIONS

Vivace - Siena - Located just a short walk from the historic area of Siena with an **incredible view**. Service can be a little slow so order a drink and sit back and enjoy the views. You're in Italy and there is no need to rush.

This is the place to come with friends and family and just enjoy! It has a casual, laid back atmosphere and is not the place to come for a romantic dinner. The appetizers, pastas and pizza are very good.



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

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TUSCANY RECOMMENDATIONS

Il Vescovino - Panzano - You won't be disappointed with Il Vescovino's hilltop location. The food is reasonably priced and authentic. The wine list has great local wineries to select from with great prices. It's a great find since it is tucked away from the main pedestrian area. Walk down the main street towards the church. Once you reach the church, turn left and follow the signs.

I realize there is a famous butcher in Panzano but he doesn't offer the views when the tables are set on the sidewalk on the way to the parking lot.



<http://roncaratti70.wixsite.com/ilvescovino/>

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TUSCANY RECOMMENDATIONS

Oltre Il Giardino - Panzano - We've been here several times and sat on the patio under the giant Wisteria tree everytime. Very reasonably priced and excellent local wines at excellent prices. You need to get there early if you don't have a reservation. We usually bring groups of 12 to 18 here and they do a great job with service.



<http://www.ristoranteoltreilgiardino.com/en/>

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TUSCANY RECOMMENDATIONS

Ristoro di Lamole - Lamole - Located up in the steep and scenic hills surrounding Greve in Chianti. If it isn't lunch time then go for a glass of wine and take in the view from the patio. They strive for perfection in all that they offer. My favorite pasta dish is the hand-made ravioli with pear and pecorino. The food is excellent, you won't be disappointed. This is one restaurant I will go out of my way to visit when we are in Tuscany. Make a reservation and ask for a table on the patio.



<http://ristorodilamole.it/en>

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TUSCANY RECOMMENDATIONS

Bel Soggiorno - San Gimignano - Amazing views ! Make a reservation and ask for a window. The food is excellent, staff is great. We LOVE IT! It is located in one of the hotels in San Gimignano and the food is wonderful. We've been coming here since 2008 and will continue to return. You can't go wrong with anything on the menu.



<http://www.ristorante-belsoggiorno.it/new/en/il-ristorante/>

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TUSCANY RECOMMENDATIONS

Il Pozzo - Monteriggioni - This is the first restaurant we ever ate at in Tuscany. It is still one of our all-time favorites. Reserve ahead of time to sit in the tiny garden patio. The wine list is first rate and so is the food. Don't let its appearance fool you!



<https://www.ilpozzo.net/monteriggioni/en/#home-section>

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TUSCANY RECOMMENDATIONS

Villa Bordoni - Greve - What's not to love about Villa Bordoni; breathtaking views, excellent food, full bar, gorgeous setting. The owners are from Scotland and their hospitality is gracious and accommodating. This is one of my new favorite places to come for a lunch or a dinner. For those that like scotch, they have one of the best selection in all of Italy.



<http://www.villabordoni.com>

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TUSCANY RECOMMENDATIONS

Bar Ucci- Volpaia - We stopped in years ago for a light lunch and of course, a glass of wine. Sitting on the patio we watched the *Lamborghini* tractors passing by full of freshly picked grapes. It's easy to sit here for hours and enjoy being in Tuscany. The food is simple and tasty. When you aren't hungry enough for a 3 course lunch, this is the place to visit.



<http://www.bar-ucci.it/barucci.php>

VILLAS-AND-VINES.COM

TUSCANY RECOMMENDATIONS

L'Antica Fonte - Certaldo - Located in the medieval area of Certaldo with a panoramic garden. A beautiful setting and a memorable meal. Every time we've been to Certaldo we feel like we have the town to ourselves. The town itself is good for anyone who loves taking pictures. Come for lunch and enjoy the views, the food, and the vino!



<http://www.tavernaanticafonte.it/index.html>

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TUSCANY RECOMMENDATIONS

Il Vinaino di Greve - Greve - While this is not a restaurant it is one of our favorite wine shops. Just off the main square it is definitely worth a stop if you love wine. The owner, Donatella sources the best wines and packaged foods from all over Italy.

The best part is she will ship them back to the states at very reasonable prices. Her suggestions do not disappoint!



www.ilvinainodigreve.com

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TUSCANY RECOMMENDATIONS

Antica Gelateria Delizia- Castellina in Chianti - Of course Castellina has great restaurants but the reason to come is for the **best gelato we've ever tasted!** In addition to traditional flavors, you will find some of Simone's creativity. Last trip he offered a creamy rich honey and pear gelato with tiny bits of pecorino inside! Traditional flavors like chocolate and hazelnut are outstanding.

Keep in mind they are closed on Tuesday.



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

VILLAS-AND-VINES.COM