

**Visitor Information Packet for Florence**



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## Practical Information

### Taxi Services in Florence

Only take cabs that have the *TAXI* sign on top of their car, as these are official union-organized taxis. Additionally, in Florence you generally cannot hail a taxi and will have to either call/text for a pickup or find the nearest taxi stand to pick one up.

**Radio Taxi 4390** - call for a taxi at +39 055 4390 / text for a taxi at +39 333 807755

**Radio Taxi 4242** - call for a taxi at +39 055 4242 / text for a taxi at +39 334 6622550

### Medical/Police/Emergency Services in Florence

#### Emergency Numbers in Italy

112: General Emergencies (911 equivalent-Eng. lang avail.)

#### Police Stations in Florence

In case of theft/loss, you can find assistance in English at the following police stations:

##### [Questura](#)

Via Zara, 2 - Tel. +39 055 49771

##### [Polizia - Commissariato S. Giovanni](#)

Via Pietrapiana, 50r - Tel. +39 055 203911

##### [Carabinieri - Comando provinciale](#)

Borgo Ognissanti, 48 - Tel. +39 055 24811

#### U.S. Consulate in Florence

Lungarno A. Vespucci, 38

Tel. +39 055 2398276

[uscitizensflorence@state.gov](mailto:uscitizensflorence@state.gov)

For U.S. Citizen Services such as lost/stolen passports.

Visit their website for lists of English speaking lawyers and doctors in Florence.

<https://it.usembassy.gov>

#### 24-hour Pharmacies

[Farmacia Comunale - inside Santa Maria Novella Train Station](#)

Tel. +39 055 289435 or +39 055 216761

#### Night Pharmacies in Florence (open until 00 am)

[All'Insegna del Moro - Piazza S. Giovanni, 20 \(Duomo\)](#)

Tel. +39 055 211343

#### Emergency Room Services:

[Santa Maria Nuova-Public Emergency Hospital](#)

[Entrance in Piazza Santa Maria Nuova, 1](#) (near the Duomo)

[Trauma Center Careggi-Pronto Soccorso](#) (Emergency Room)

Entrance in Viale Gaetano Pieraccini (25 min taxi ride from Santa Maria Novella Train station)

#### Non-Emergency Medical Service in Florence:

[English-speaking general practitioners and specialists](#)

[Via Roma, 4](#)

Tel: +39 055 475411

Open clinic: Monday to Friday 11:00am-12:00pm / 1:00pm - 3:00pm / 5:00pm-6:00pm

Saturday 11:00am-12:00pm / 1:00pm - 3:00pm

24-hour service by appointment (call office number for cell phone number of doctor on duty-there is a recorded message on office number in both Italian and English).

### Shopping in Florence

Drawing on a rich tradition of skilled and talented artisans, Florence is a natural choice for shopping. It is known not only for high fashion but also for unique and one-of-a-kind gifts. Italy is known around the world for its high quality and innovative design and Florence is an excellent showcase for both. In Florence, you can find quality leather products, antiques and collectables, gold, silver and precious metals, perfumes, ceramics, stationary/paper products, and art.

Some of the main shopping streets are: Via de' Tornaboni and Via della Vigna Nuova (clothing and boutiques), Via dei Calzaiuoli (clothing and gifts), Via del Corso (clothing, jewelry, and gifts), Via Santo Spirito (clothing, jewelry, art, and antiques), Via Maggio (boutiques, clothing, art, and antiques), and the Ponte Vecchio (jewelry and antiques). Via Gioberti stretches from Piazza Beccaria until Piazza Alberti and is locally called the Via delle Cento Botteghe /the street of the 100 shops. Far from the tourist area, here is where locals go to shop.

See specific suggestions for shopping in the various neighborhoods of Florence below within the Neighborhood Eats Guide.

### Tourist Information for Florence

*Province of Florence Tourist Information:* <https://www.feelflorence.it/en>

*Firenze Card* (72hours, 72museums, 85 Euro): [www.firenzecard.it/index.php?lang=en](http://www.firenzecard.it/index.php?lang=en)

**The Florentine** (respected English-language monthly newspaper in Florence that publishes articles on events and activities in Florence) [www.theflorentine.net/](http://www.theflorentine.net/)

### Tourist Info Points (maps, etc):

- [Piazza Stazione, 5](#) (across from the S.M.N train station main entrance; the back of S.M.N church)
- [Via Cavour, 1r](#) (closed Sunday)
- [Airport A. Vespucci](#)

## Museum Information for Florence

Official Website of the Civic Florentine Museums: [www.museiciviciorentini.comune.fi.it/en/index.html](http://www.museiciviciorentini.comune.fi.it/en/index.html)

List of Museums in Florence: [www.musei.firenze.it/elenco\\_musei\\_a\\_firenze.htm](http://www.musei.firenze.it/elenco_musei_a_firenze.htm) (Italian)

[www.museumsinflorence.com/](http://www.museumsinflorence.com/) (English)

## Travel Information

### Trenitalia (Italian national rail)

[www.trenitalia.com/tcom-en](http://www.trenitalia.com/tcom-en)

### Italo (private rail company-competitive pricing)

[www.italotreno.it/en](http://www.italotreno.it/en)

### To compare costs and different train/bus companies:

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

### How to arrive in Florence:

#### If you fly into **ROME**:

From Rome, Fumicino Airport you should take the train to the Termini train station.

As the airport is far from the city center it will cost 100 euro to take a taxi.

You can purchase your train tickets from a Kiosk at the train departure area in the airport.

You can choose between FrecciaRossa or FrecciaArgento (fast trains) or the intercity (slow trains).

Travel time on the fast trains is 1.5 hours from Termini, 4 hours on the slower trains.

#### If you fly into **PISA**:

Take the bus directly from the airport to Florence central train station, travel time is about 1.5 hours.

You can take the "Pisamover" train (or taxi) to the central train station of Pisa to take the train to Florence as well.

#### If you fly into **MILAN**:

From the Milan airport you can take a shuttle bus or a train to the Central Train Station in Milan.

You can purchase your train tickets from a Kiosk at the central train station or online.

You can choose between FrecciaRossa or FrecciaArgento (fast trains) or the intercity (slow trains).

Travel time on the fast trains is 1 hour 40 minutes from Milan Central and 3.5 on the slower trains.

### Once in Florence:

If you arrive at the Florence airport or Florence central train station in Florence, you can take a taxi to your hotel. From the airport you can also use the T2 tram line to Florence center.

The main train station of Florence is called Santa Maria Novella. You might also see it written as Firenze S.M.N.

### Travel by Taxi

A general rule of thumb for taking taxis anywhere in Italy: only take cabs that have the TAXI sign on top of their car. These are official union-organized taxis.

Additionally, in Florence you generally cannot hail a taxi and will have to either call for a pickup or find the nearest taxi stand to pick one up. The main taxi service numbers in Florence are +39 055 4390 and +39 055 4242.

## More Practical Information about Italy/Florence

### Money and Banking

Card are widely accepted in Florence (and in the rest of Italy) and ATM machines are on every corner. Make sure your ATM card has an international pin number.

## Clothing

You cannot overdress in Italy but the only places with dress codes are a few restaurants, theatres and churches. Specifically, in churches, no shorts, sleeveless shirts or strappy sundresses, and women should carry a scarf to throw over their shoulders. Men should take off their hats before entering.

## Walking

Florence is a pedestrian city, and you will inevitably find yourself doing lots of walking. Bring comfortable shoes! The pavements can be quite uneven (small or large cobblestones) and the sidewalks are narrow.

## Make sure to pack

- Converter for electric appliance (Italy runs on 220 AC)
- Comfortable walking shoes
- Shoulder cover for women if you are planning to visit catholic churches
- Travel gum, wristbands or other for motion sickness
- Passport copies (to carry around instead of your real passport which you can leave in your hotel safe)
- A list of your credit card numbers and the toll free number to call in case of a lost or stolen credit card

\*Even if Florence is considered a pretty safe city, do not wear expensive jewelry or watches or carry a large amount of cash while walking around.

## Tips on Tipping

In general tipping is not mandatory but always appreciated.

In restaurants 1-2 euro per person (or 10%) is sufficient if you enjoy the service.

In restaurants you will often see the word "*coperto*" which is not "gratuity", but a fee paid to cover table costs and often bread.

This will be around 2-3 euro a person and will be written on the menu.

If you have luggage when using a taxi, an automatic fee is added, no tip necessary.

In 4- or 5-star hotels you can tip the maid 1euro per day.

## A Few Notes on Food and Drink

There are those who eat to live and those who live to eat, and then there are the Italians, for whom food has an almost religious significance, linked with love, *La Mamma* and tradition. Few Italians are gluttons, but all are experts on what is what in the kitchen. For the visitor, this culinary obsession comes as an extra bonus - along with the remarkable sights, music, and the warm sun you can enjoy some of the best tastes and smells in the world prepared in Italy's kitchens and fermented in its countless wine cellars.

**Breakfast (*colazione*)** is no lingering affair, but an early morning wake-up shot to the brain.

*Espresso* - espresso is coffee brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans. It has more caffeine per unit volume than most coffee beverages, but because the usual serving size is much smaller, the total caffeine content is less than a mug of standard American brewed coffee.

*Cappuccino* - espresso with hot foamy milk - first thing in the morning is the only time of day at which any self-respecting Italian will touch the stuff.

*Caffè latte* - coffee with a lot of milk (no foam)

*Caffè lungo* - a generous portion of espresso

*Caffè macchiato* - espresso "stained" with foamed milk.

*Cornetto* or *brioche* (breeosh) - a breakfast roll with or without filling

\*\*\* note that if you order a "latte" you will receive a glass of warm milk

**Lunch** (*pranzo*) is generally served around 1pm and is traditionally the most important meal of the day although that is changing with many people now only allowed 1 hour for lunch.

*Antipasto* is a starter or appetizer

*Primo piatto* is any kind of pasta dish, soup, or rice

*Secondo piatto* is an entrée (usually meat or fish)

*Contorno* is a side dish or vegetable/salad

**Cena (*dinner*)** is usually eaten around 8pm and is similar to pranzo.

Very few restaurants have open hours between lunch and dinner. Most re-open for dinner at 7:30pm, so beware of looking to sit down for a meal at 4pm.

In Italy the various terms for restaurants are: 'ristorante', 'trattoria', 'osteria' and these days there is really no way to tell the difference, generally speaking 'restaurants' are fancier than 'trattoria' or 'osteria' but it's not always accurate.

## **Pizza**

Its origins are almost certainly Arab. Some people claim its name is derived from *pita*, the unleavened bread eaten throughout Greece, Turkey, and the Middle East. Modern pizza evolved from similar flatbread dishes in Naples, Italy in the 18th or early 19th century. Prior to that time, flatbread was often topped with ingredients such as garlic, salt, lard, cheese, and basil. It is uncertain when tomatoes were first added and there are many conflicting claims. Until about 1830, pizza was sold from open-air stands and out of pizza bakeries, and pizzerias keep this old tradition alive today. A popular contemporary legend holds that the archetypal pizza, pizza Margherita, was invented in 1889, when the Royal Palace of Capodimonte commissioned the Neapolitan pizzaiolo (pizza maker) Raffaele Esposito to create a pizza in honor of the visiting Queen Margherita. Of the three different pizzas he created, the Queen strongly preferred a pizza swathed in the colors of the Italian flag: red (tomato), green (basil), and white (mozzarella). Supposedly, this kind of pizza was then named after the Queen as "Pizza Margherita". Generally, the most authentic topping is *pomodoro fresco* - fresh tomatoes chopped over a bed of *mozzarella*, with fresh basil and liberally doused with olive oil. However, you order it, pizza should really be eaten with beer rather than wine. Pizza is usually eaten as a meal, sometimes for lunch but more often in the evening. Pizzas are made to be consumed by one person unless otherwise stated.

There are two styles of pizza in Italy, one is the most famous Neapolitan pizza: it has a soft dough and a high crust; the other one is loved by Italians and is the Roman pizza: it has a thin and crunchy dough and a crumbly crust.

## **Wine**

Italy is a country where everyday wine is cheaper than Coca Cola or milk, and where nearly every rural family owns some vineyards or has some relatives who supply most of their daily needs. Italians however indulge relatively little and only at meals. Unless you are eating at a restaurant with an exceptional cellar, do as the Italians do and order a carafe of the house wine (*vino della casa*). House wine is not always the best, depending on the restaurant, but they can be! Most Italian wines are named after the grape and district they come from.

Keep in mind these acronyms: IGT, DOC and DOCG (are letters that you see on bottles of Italian wine).

Do you know what these letters stand for? And what is the difference between them?

IGT stands for *Indicazione Geografica Tipica* (Typical Geographical Indication). The IGT category is the broadest category of Italian wines. All grapes within any IGT wine should come from the region stated on the label. There are no other requirements for this category in terms of style, and it allows foreign grape varieties to be included. This does not mean that all IGT wines are lower quality. Some non-traditional wines, such as Super Tuscans, are released under this classification as the producer does not wish to adhere to the stricter rules for more traditional DOC or DOCG classification.

DOC and DOCG are both quality classifications.

DOC stands for *Denominazione di Origine Controllata* (Denomination of Controlled Origin). The DOC designation for wines was introduced in the early 1960s. It equates to the French AOC/AC system. The regulations for each DOC wine delimit the production area, wine color, permitted grape varieties and max/min proportions, styles of wine, max/min alcohol levels as well as permitted or mandated viticultural, vinification and maturation techniques. There are 330 DOC wines in Italy today. Before they can become DOC, they must have been IGT for at least 5 years, which means that at least 85% of the grapes used to make the wine must come from that geographical area.

DOCG stands for *Denominazione di Origine Controllata e Garantita* (Denomination of Controlled and Guaranteed Origin). The DOCG wine designation was created in 1980 to differentiate the top Italian wines, as there was a general feeling that the DOC status was graded too liberally. The regulations for DOCG wines are tighter and more restrictive. For example, maximum permitted grape yields are lower. Also, each wine must pass an in-depth technical analysis and tasting to receive the official DOCG seal of approval from the Ministry of Agriculture. Under Italian wine law DOCG is the highest designation of quality among Italian wines.

## **Want to avoid tourist scams?**

Florence hosts every year about 10 million tourists, for this reason unfortunately it's frequent to end up in a tourist overpriced restaurant or gelateria, especially downtown. Florence is also very famous for its delicious food so don't worry, with some simple basic rules you can recognize in a second if it's a tourist place or an authentic one.

First rule: always read the menu before sitting at a table, in this way you'll know the prices and what kind of food they have. Usually, you can understand if the place is touristy if the menu is suspiciously too long with tons of variety, ranging from pizza and pasta to fish and meat. Generally, it is more likely that a restaurant tends to do one thing well than everything well. Also is better to avoid places with waiters standing outside calling your attention: "try our pasta!" and any restaurant with a giant plastic chef outside holding up a menu.

Gelato is made by using less fat compared to ice cream and is churned at a slower speed to ensure less air gets mixed in. This is why gelato is denser and richer in flavor and ice cream has a whipped and fluffy consistency. Gelato is one of the best products in Florence and it's loved by the locals, it's very easy to understand if gelateria is authentic or industrial, you just need to avoid mountains of brightly colored gelato. For example, pistachio should never be green like you might think, but brownish; banana should be white, not yellow. They say don't judge a book by its cover, but you should absolutely judge gelato by the container it's served in, look for flat metal tins, which may have lids on them. Most gelaterias in Florence have vegan gelato, dairy-free gelato, and gluten-free gelato.

## Florence Neighborhood Eats Guide

### Piazza della Signoria

Since the Middle Ages, Piazza della Signoria has been considered Florence's political center. On the left of the Palazzo Vecchio, there are the equestrian statue of Cosimo I (1594) and the fountain of Neptune, which the Florentines call *Biancone* (recently restored). To the right you will find the Loggia di Lanzi housing antique and renaissance sculptures including Cellini's bronze Perseus with the head of Medusa and Giambologna's marble Rape of the Sabine Woman. The U-shaped building to the right of the Piazza della Signoria is the Uffizi art gallery. Where the Uffizi meets the Arno River to the right is the Ponte Vecchio bridge, the shortest and most famous of the 9 Florentine bridges spanning the Arno. Long gone are the butchers' shops that were there originally. Today, it is best known for the wooden-shuttered goldsmiths' jewelry shops that line both sides of it, and for the Vasari Corridor that runs over it (a private aerial walkway built in 1561 so the Medici family could move between the Palazzo Pitti and the Palazzo Vecchio, safe from risk of assassination in the streets below).

### Quick Bites and Aperitivo

#### [I Due Fratellini](#) (sandwiches)

Via dei Cimatori, 38r

Open daily 11am-3pm / 7pm-12am

Since 1875 this tiny spot (no seating) has maintained the old tradition of preparing sandwiches with quality Tuscan products combined with an excellent glass of wine.

#### [Cantinetta dei Verrazzano](#)

Via dei Tavolini, 18

Tel. +39 055 268590; Open daily 8am-4pm. Closed on Sunday.

They bake their own bread in-house and you can enjoy with cheeses, oil, salame, eggs, and vegetables. They offer *Chianti Classico* and other wines from the namesake producer, *Castello di Verrazzano*. It's an ideal place if you cannot get out to the Chianti region to taste its local fares.

#### [Coquinarius Bistrot](#)

Via delle Oche, 11r

Tel. +39 055 2302153; Open daily for lunch, aperitivo and dinner

Just around the corner from the hotel Brunelleschi, this wine bar offers cold and hot dishes, soups, salads, and some of the best hot chocolate in town.

### Lunch/Dinner

#### [Antico Fattore](#)

Via Lambertesca, 1-3r

Tel. +39 055 288975; Open daily for lunch and dinner. Closed on Monday

With its charming interior, very good service, nice owner, Antico Fattore offers rustic country cooking at its best including Florentine favorites such as white-bean soup and *ribollita*.

#### [Antico Ristorante Paoli](#)

Via Dei Tavolini, 12

Tel. +39 055 216215; Open daily for lunch and dinner

Warm, festive décor. Fantastic fresh salads baked pastas and an amazing dessert cart.

### [Da Pennello](#)

Via Dante Alighieri, 4

Tel. +39 055 294848; Open daily for lunch and dinner.

Try the well-stocked antipasto table. They make wonderful pastas, especially a spicy spaghetti called “*alla carrettiera*”. Friendly service and reasonably priced.

### [Ostaria Ganino](#)

Piazza de' Cimatori, 4r

Tel. +39 055 214125; Open daily lunch and dinner. On Sunday opens only for lunch.

You can start with the rich mixed Tuscan salumi and warm *burrata* cheese on a bed of crispy spinach. Follow with the homemade pappardelle with wild boar ragu, the *gnudo Fiorentino* with butter and sage sauce, *tagliatelle* with porcini mushrooms or truffle, or the traditional *ribollita*. Among the second courses you will find the *bistecca fiorentina*, filet steak with green pepper or truffle, *ossobuco* (veal shanks containing the marrowbone) cooked in a traditional style, and sliced beef with arugula and Parmesan cheese. Among the sweets: truffles, *tiramisu* and *biscotti di prato* (almond biscuits) with *Vin Santo* (sweet dessert wine).

### [Osteria Vini e Vecchi Sapori](#)

Via dei Magazzini, 3

Tel. +39 055 293045; Open daily lunch and dinner. Closed on Sunday

Very small family run trattoria that is always packed with locals. Make sure you reserve days in advance. Very traditional simple Italian dishes packed with flavor.

### [Buca dell'Orafo](#)

Via Volta dei Girolami, 28r (close to the Ponte Vecchio)

Tel. +39 055 213619; Open Tuesday-Saturday for lunch and dinner and Monday for dinner only, closed Sunday

This is an authentic neighborhood restaurant whose cuisine is firmly rooted in Tuscan cooking and traditions. It's named after the *orafa* (goldsmith shop) which occupied the premises during the Renaissance. Pasta is homemade.

## International Eats

### [Tehran](#)

Via dei Cerchi, 25/R

Tel: +39 055 094 5695; Open daily for lunch and dinner.

Tehran is a small and cozy restaurant in the heart of Florence, here are served typical Persian dishes like *kebab*, *celo gheime* and *disi*. On top of their regular menu every day you can find a chef's special dish. Don't miss the pistachio desserts at the end!

Reservations are suggested.

## Gelato

### [Venchi](#)

Via Calzaiuoli, 65r

### [Carabè \(Sicilian\)](#)

Via Ricasoli, 60r

## Santa Croce

The Santa Croce quarter, on the southeast fringe of the historic center, was built in the Middle Ages outside the second set of medieval city walls. The centerpiece of the neighborhood was (and is) the *Basilica of Santa Croce*, which could hold great numbers of worshipers; the vast piazza could accommodate any overflow and also served as a fairground and, since the middle of the 16th century, as a playing field for no-holds-barred soccer games. Since the Middle Ages, the neighborhood is still packed with leatherworkers and leather shops. Ancient tanneries used to line the streets on Via dei Conciatori (Tanners' Street) and Corso dei Tintori (Dyers' Street). For those wishing to learn about leather making or if just after a quality handbag, Scuola Del Cuoio (Via San Giuseppe, 5r) is the ideal place to visit. Other places of interest include *Casa Buonarrotti*, *Horne Museum*, *Piazza dei Ciompi*, *Sant' Ambrogio fresh market*, and the *Synagogue*. For another unique and artesian experience check out *Aquaflor* (Borgo Santa Croce, 6) which offers special tours and fragrance tastings, workshops on artistic perfumery, as well as the creation of your bespoke fragrance in a private session with *Aquaflor* perfumer. Advanced reservations are required for these activities; however, the shop is open for perusal and purchase of their signature scents.

## Quick Bites and Aperitivo

### [Pino's Sandwiches](#)

Via Giuseppe Verdi, 36r

Open Monday-Saturday from 8am-9pm. Closed Sunday.

Favorite among students and staff alike. Hearty sandwiches on the best *schacciata*. Selection of pasta dishes as well.

### [Note di Vino](#)

Borgo dei Greci, 4/6r

Open daily from 10.30am until late.

Here you will find simple and delicious aperitivo platters consisting of mixed tuscan *crostini*, sliced salami, *prosciutto* and cheeses.

Pair that with a great wine and you have a nice pre-dinner or afternoon snack. The space is very small and has an outdoor patio that looks over the Basilica of Santa Croce. Aim to arrive before sunset to see how beautifully the facade takes the fading sun.

## Lunch/Dinner

### [Cibreo Ristorante](#)

Via Andrea del Verrocchio, 8r

Tel. +39 055 2341100; Open Tuesday-Saturday for lunch and dinner. Closed on Saturday and Monday

Cibreo is a gastronomic oasis, combining an elegant restaurant with a trattoria at its back door that share the same kitchen. Fabio the owner does not believe in serving pasta as a first course. However, with the heavenly dishes he offers in its place, you won't miss it. Let the staff help you order. Reservations needed.

### [Cibreo Trattoria](#)

Via de' Macci, 122r

Same contact information as Cibreo Ristorante above

Also known as the *sala dei poveri* (the poor room), serves a smaller selection of the same food. No tablecloths or stemmed glassware, and you won't see Fabio near your table. One can enjoy a meal consisting of eggplant with a goat cheese mousse, fish soup and bread and tomato soup, a fabulous dish of sausage, beans, and cabbage, and veal meatballs with ricotta. Leave room for dessert. Not bad for one-third the price of the front room! No credit cards.

### [Osteria del Caffé Italiano](#)

Via dell'Isola delle Stinche, 11/13r

Tel. +39 055 289080; Open daily for lunch and dinner

This place features high quality meat dishes and a few traditional Neapolitan style pizzas. The incredible homemade desserts are a must-try (Chocolate lava cake with mint-infused cream and Rum Baba'). Very popular with the after-theatre crowd. You will love the wine cellar, visible through the glass floor.

### [Trattoria Il Franceseano](#)

Largo Bargellini, 16 (in piazza Santa Croce)

Tel. +39 055 241605; Open daily for dinner. Lunch served on weekends

Traditional Tuscan dishes that change seasonally. The pasta dishes are simple yet very flavorful. The *ribollita* is especially good here.

### [Il Pizzaiuolo](#) (Pizza and more)

Via de' Macci, 113r

Tel. +39 055 241171; Open daily for lunch and dinner.

This is one of the oldest and best pizzerie in town, known for their pizza maker from Naples. Reservations a must!

### [Mercato di Sant'Ambrogio](#)

Piazza Lorenzo Ghiberti

Open Monday-Saturday 7am-2pm

This is one of the two main indoor/outdoor fresh food markets in Florence. Here you will find mainly fresh vegetables, meats, cheeses, and fish. There is one small inexpensive trattoria open from noon-2:30pm Monday-Saturday called [Trattoria da Rocco](#).

Here you can try Tuscan specialties such as *pasta and ceci*, *pappa al pomodoro*, *melanzane alla parmigiana* and more. Try the poached pear for dessert!

### [Ristorante del Fagioli](#)

Corso dei Tintori, 47r

Tel. +39 055 244285; Open Monday-Friday lunch & dinner

Reserve in advance.

This is a busy casual restaurant serving one of the best Florentine steaks in Florence and other Tuscan classics. For dessert, try the warm biscotto with chunks of chocolate.

## International Eats

### [Malaleuca](#)

Lungarno delle Grazie, 18

Tel: +39 055 6146894; Open daily 8am-4pm (weekends 9am-4pm).

*Malaleuca* is an Australian/American bakery on the river in Florence. Brunch menu is served from Friday to Sunday.

From-scratch international cakes and French pastries every day. Ingredients are fresh and when it's possible from Tuscany. No reservations.

### [Ararat](#)

Via Borgo La Croce, 32r

Tel: +39 375 5721739; Open from Tuesday to Sunday for lunch and dinner.

Ararat is the right place if you are looking for Armenian and Georgian cuisine in Florence. The menu is mostly meat based but vegetables are also delicious. Dinners are a little pricey, but lunches are cheaper!

### [Kalimera, l'Angolo Greco](#)

Borgo la Croce, 33/R

Tel: +39 055 2001719; Open daily for lunch and dinner.

*Kalimera* is a tiny greek restaurant with a little patio in the back. The food is fresh and authentic: *moussaka*, *baklava*, *fried feta* and much more! For lunches you can find an affordable fixed menu!

### [Ba'Ghetto](#)

Via Luigi Carlo Farini, 5r

Tel: +39 055 2302567; Open daily for lunch and dinner. Friday opens only for lunch and Saturday opens only for dinner.

At Ba'Ghetto you can find authentic Jewish-Roman and Middle Eastern kosher cuisine. The ingredients are fresh and they offer remarkable dishes such as Carbonara (with dry meat) and fried artichokes.

## Gelato

### [Vivoli](#)

Via Isola delle Stinche, 7

### [Gelateria dei Neri](#)

Via dei Neri, 9/11r

### [Gelateria La Carraia 2](#)

Via de' Benci, 24r

## Between Santa Croce and Piazza della Signoria

Places of interest include the *Badia of Florence*, *Galileo Museum*, and the *Bargello Museum*. The *Bargello Museum* looks like a fortress with strong embattlements surrounding an austere facade. Begun in 1255, the building served many judicial functions until 1574, when it became the living quarters for the Captain of Justice (chief of police) and then functioning as a prison. In 1859 it became a museum, bringing together many important Renaissance sculptures including works by Donatello, Luca della Robbia, Verrocchio, Michelangelo, and Cellini. The *Bargello* is to sculpture what the Uffizi is to painting. The museum also houses a collection of gold work, enamels, seals, coins and various metal objects, rare ivory carvings from ancient times up to the 15th century, weapons and armor as well as tapestries.

## Quick Bites and Aperitivo

### [Antico Noe](#)

Volta di S. Piero, 6/8/r

Open daily for lunch (12:30-3pm) and dinner (7-10:30pm). Closed on Sunday

Both quick and delicious sandwiches and sit down "trattoria" style meals.

### [Albizi Bistrot](#)

Borgo degli Albizi, 68/r

Open Tuesday-Thursday 10:30am-7pm, Friday and Saturday 10.30am-9pm. Daily lunch and dinner buffet (11€).

Part bookshop, part artisanal shop, part wine shop and part restaurant this place has a very eclectic feel. Come for the shopping, stay for the lunch or dinner buffet.

## Lunch/Dinner

### [Enoteca Pinchiorri](#)

Via Ghibellina, 87

Tel. +39 055 242777; Open Tuesday-Saturday for dinner only, closed Sunday and Monday

Three Michelin stars and delicious gourmet cooking. Extraordinary wine list. Booking required.

### [Le Mossacce](#)

Via del Proconsolo, 55r

Tel. +39 055 294361; Open Monday- Saturday for lunch and dinner. Closed on Sunday

Opened in the 1900s, and within its 300-year-old walls, serves Florentine and Tuscan dishes such as *ribollita*, baked lasagna, roasted pork, and *bistecca Fiorentina*.

### [Vecchia Firenze](#)

Borgo degli Albizi, 18

Tel. +39 055 2340361; Open Tuesday-Sunday for lunch and dinner. Closed Monday

Housed in a 14<sup>th</sup> century palace, this trattoria combines atmosphere with budget meals. Simple and hearty Tuscan options.

### [La Giostra](#)

Borgo Pinti, 12r

Tel. +39 055 241341; Open Monday-Friday for lunch and dinner. Saturday and Sunday only open for dinner.

Servers will describe favorite dishes from the constantly changing menu, which regularly has terrific vegetarian and vegan options. Any meal that does not include truffles is significantly less expensive than those that do. For dessert, try the tiramisù or the wonderfully gooey Sacher torte. Booking required online and a deposit as well via credit card.

## International Eats

### [Dim Sum](#)

Via Antonio Magliabechi, 9r

Tel: +39 055 284331; Open Tuesday-Sunday for lunch and dinner. Closed on Monday

Dim sum is the term used in southern China to indicate a meal, especially on Sundays or special holidays, composed of small portions of dishes with meat, fish or vegetables, but also desserts or fruit. Restaurants inspired by this tradition have spread in recent years in all major capitals European becoming more and more fashionable.

Here you can find traditional Chinese food and more modern revisited dishes. Take out available.

## Gelato

### [Vestri](#)

Borgo degli Albizi, 11r

### [Rivareno Gelato](#)

Borgo degli Albizi, 46r

### [Perché no?](#)

## San Lorenzo

This bustling, chaotic, neighborhood with tightly packed streets between the train station and the Duomo is the market district of Florence. The vast indoor Mercato Centrale is here, and many of the streets are filled daily with stalls selling leather products (be weary of the vendors without an actual store, as their products may not be authentic or real leather). The neighborhood centers on the Medici's old family church of San Lorenzo and its Michelangelo-designed tombs and the Riccardi Medici Palace. In 1444, Cosimo the Elder commissioned Michelozzo to design the first palatial home of the Medici family. The palace functioned as both a residence and a space where the Medici conducted their business as bankers. It was the workplace of artists of the caliber of Donatello, Michelangelo, Paolo Uccello, Benozzo Gozzoli and Botticelli.

### Quick Bites and Aperitivo

#### *Mercato di San Lorenzo*

Located in central Florence with entrances on via dell'Ariento, via Sant'Antonino, and via Panicale.

This is one of the two main indoor/outdoor fresh food markets in Florence. On the **ground floor** you will find mainly fresh vegetables, meats, cheeses, and fish which is open Monday-Saturday until 2pm. Check out the mozzarella demonstration on Friday mornings.

There are a few stalls on the ground floor serving quick bites too. [Da Nerbone](#) has been serving up its speciality, lampredotto to hungry workers since 1872. They serve pasta and roast meat as well for the less adventurous. [Pescheria Sugarello](#) located in the fresh fish section, serves fried seafood street food style at a low price.

The **1st floor food court** is a great spot for lunch or dinner (open until midnight daily). Here you will find more than 20 individual "Stores" serving up things like vegetarian/vegan foods, sushi and dim sum, fresh pasta, pizza, burgers, roasted meats and more! You pay at the store and find a seat anywhere. There is also an enoteca and birreria inside to quench your thirst.

#### [La Divina Enoteca](#)

Via Panicale, 19r

Tel. +39 055 292723; Open Tuesday-Sunday from 10:30am-8:30pm

Intimate wine bar where the owner treats you like a part of the family. Not only do they have an excellent selection of wines, but the owner will also pair them with some great snacks such as truffle butter and prosciutto sandwiches.

### Lunch/Dinner

#### [Trattori Antellesi](#)

Via Faenza, 9r

Tel. +39 329 6027473; Open daily for lunch and dinner

A great trattoria where you'll instantly feel at home. English is spoken and great food is served. Traditional Tuscan food prepared with a light hand and some new variations. Be sure to try their *crostini misti* to start. Don't overlook the Pecorino and pear salad. The beef here is fabulous! If they have *tagliata* with gorgonzola, it's a must. Save room for dessert--the *pannacotta*, molded cream with berries or hot chocolate sauce, great *tiramisu* and chestnut flan.

#### [Trattoria Mario](#)

Via Rosina, 2r (corner of Piazza del Mercato Centrale)

Tel. +39 055 218550; Open daily for lunch only, Closed Sunday. Dinners served from Thursday and Friday.

Florentines flock to this narrow family-run trattoria near San Lorenzo to feast on Tuscan favorites served at simple tables under a wooden ceiling dating from 1536. A distinct cafeteria feel and genuine Florentine hospitality prevail: you'll be seated wherever there's room, which often means with strangers. The menu is daily changed but you can always find the steak, the *Florentine ragu* and *ribollita*.

The reservation is recommended since the place is very small.

#### [Trattoria ZàZà](#)

Piazza del Mercato Centrale, 26r (right next door to Trattoria Mario)

Tel. +39 055 215411; Open daily for lunch and dinner

Large outdoor seating area for warm weather. The extensive menu includes *bistecca fiorentina* and many other cuts of meat,

ribollita, several pasta choices and desserts. Good wine list, delicious large salads and an impressive seafood menu. Reservations are highly recommended for dinners, a must on weekends. Lunches are less crowded, but in fine weather you may have to wait for an outside table.

## International Eats

### [Crown of India](#)

Via Faenza, 102r

Tel: +39 055 933 7735; Open daily for lunch and dinner 12pm-3pm/6:15pm-11pm. On Tuesday, it is closed for lunch.

Indian Restaurant Crown of India offers a typical Indian menu in an elegant and welcoming environment and a large variety of Indian and International wine and liquors. They also offer vegan, vegetarian and gluten-free options. In the menu, rich and varied, you will find dishes from the traditional Indian for all tastes. They use genuine fresh ingredients like fresh chicken from the Central Market (which is just a few steps away).

### [Woody - Ravioli e Ramen](#)

Via Nazionale, 113r

Tel: +39 327 734 7364. Open daily except on Tuesday. Hours: 11:30am-3pm / 6pm-10pm.

Small restaurant serving typical Chinese street food like bao buns, dumplings and Chinese pancakes. The ingredients used in this small restaurant are fresh and the atmosphere is cozy. Vegetarian friendly.

## Gelato

### [Antica Gelateria Fiorentina](#)

Via Faenza, 2a

## Santa Maria Novella

Santa Maria Novella is one of the central neighborhoods in Florence, mostly known for its stunning basilica and busy train station. Other places of interest include the Museo Novecento (collection of works from 1900 until the current day), the Old Pharmacy (Officina Farmaceutica) of Santa Maria Novella (est. in 1221) where you can find new and ancient perfumes, herbal elixirs, natural soaps, and more. Piazza Santa Trinita and its namesake church is worth a look as well as Palazzo Strozzi, a Renaissance palace that hosts major temporary art exhibitions. Via Tornabuoni is characterized by the concentration of high fashion boutiques belonging to designer brands such as Gucci, Salvatore Ferragamo, Enrico Coveri, Roberto Cavalli, Emilio Pucci and others; also boutiques of jewelry are here such as Damiani, Bulgari and Buccellati.

## Quick Bites and Aperitivo

### [Procacci](#)

Via de' Tornabuoni, 64

Tel. +39 055 211656; Open daily for lunch and aperitivo (until 9pm)

Since 1885, Procacci has been serving elegant *sandwiches tartufati*, small truffle sandwiches that you may enjoy with a glass of wine. Very chic.

### [Obica'](#)

Via de' Tornabuoni, 16

Tel. +39 055 2773526; Open daily for lunch, aperitivo, and dinner

This restaurant is on the ground floor of the *Palazzo Tornabuoni*. Their tour de force is fresh *Mozzarella di Bufala* along with good Tuscan cold cuts and salads and a nice wine list. Their lunch and dinner menu is the same and they have a happy hour buffet.

### [Odeon Bistrò](#)

Piazza degli Strozzi, 8r

Tel. +39 055 5134648; Open daily for lunch, aperitivo and dinner

This bistro is a part of the Odeon Cinema (original language movie theater). Here they serve dishes with seasonal and fresh ingredients in a square that overlooks the Renaissance *Strozzi Palace*.

## Lunch/Dinner

### [Trattoria Coco Lezzone](#)

Via del Parioncino, 26r

Tel. +39 055 287178; Closed on Sunday and Tuesday for dinner

Very small family owned restaurant that fills the streets surrounding it with the aroma of stews and tomato sauces being prepared every day. Special Dishes: *pappa al pomodoro, baccalà alla livornese, biscotti e morello*

### [Ristorante Il Latini](#)

Via dei Palchetti, 6

Tel. +39 055 210916; Open Tuesday-Sunday for dinner. Lunch served on Saturday and Sunday. Closed on Monday

The place to eat "Bistecca alla Fiorentina," rustic interior crowded with locals and you are seated at long tables with other diners.

The *crostini toscani* (slices of bread with liver pate) are very good. Arrive early to get a good table.

### [Buca Mario](#)

Piazza Ottaviani, 16r

Tel. +39 055 214179; Open daily for dinner only. Closed on Sunday

In business for over a century, Buca Mario is one of Florence's most famous cellar restaurants, in the *1886 Palazzo Niccolini*.

While diners sit at tables beneath vaulted ceilings, waiters recommend an array of fine-textured homemade pastas, grilled stewed wild boar with polenta, and filet of lamb, followed by a selection of desserts. There's a wonderful exuberance about the place.

Reservations recommended.

### [Ristorante Sabatini](#)

Via de' Panzani, 9/a

Tel. +39 055 282802; Open daily for lunch and dinner.

One of the oldest and best-known restaurants in Florence. Excellent service, elegant interior, a dress-up place. Special dishes: *antipasto alla Sabatini, trippa alla fiorentina, semifreddo al croccantino*. Reservations suggested.

### [Trattoria 13 Gobbi](#)

Via del Porcellana, 9r

Tel. +39 055 284015; Open daily for lunch and dinner. On Monday open only for dinner.

A dining spot popular with both locals and tourists. The menu changes with the seasons to ensure the ingredients are all fresh. Try the *rigatoni* or the *peposo di manzo*.

### [L'Osteria di Giovanni](#)

Via del Moro, 22

Tel. +39 055 284897; Open every night for dinner.

Located in a very characteristic street, this historical osteria serves traditional Florentine dishes. Reservations recommended.

## International Eats

### [Banki Ramen](#)

Via dei Banchi, 14R

Tel. +39 055 213776; Open every day for lunch including Sunday. From Tuesday to Saturday also open for dinner.

During the day, when the restaurant is strictly closed, Banki Ramen is one of the most famous and well-known historic bars in Florence, *Bar Galli*, but during lunches and dinners the place transform in a typical Japanese restaurant serving a variety of dishes, their main dish is *ramen*, but you can taste also *gyoza and yakisoba*. The place is pretty small, so the reservation is suggested.

### [Tijuana](#)

Via Il Prato, 57-59 R

Tel: +39 055 287247; Open daily for dinner, lunch served only on Saturday and Sunday

Tijuana serves typical Tex-Mex dishes such as nachos, burritos, tacos, enchiladas and much more. Vegetarian options are available and sometimes you can find live music! They have a second location in Via Ghibellina 156R.

## Gelato

### [Gelateria Caffè Dei Fossi](#)

Via dei Fossi, 65

## [Gelateria B. ICE](#)

Borgo Ognissanti, 150

## Piazza San Marco

The neighborhood around Piazza San Marco, itself a busy transport hub, is home to, the Accademia, the Church and Museum of San Marco where you can see Fra' Angelico frescos inside each of the monks' living quarters, and the archeological museum of Florence. A block away is located Piazza Santissima Annunziata, the most architecturally unified square in the city. Here you can visit the Foundling Hospital designed by Brunelleschi and the church of Santissima Annunziata.

## Quick Bites and Aperitivo

### [Nab Firenze](#)

Via Ventisette Aprile, 28

Tel. +39 055 475087; Open daily for breakfast, lunch and aperitivo

### [Kitsch 2](#)

Via S. Gallo, 22

Tel: +39 348 2435950; open daily from 5.30pm for aperitivo.

## Lunch/Dinner

### [Trattoria Tiberio](#)

Via delle Ruote, 26r

Tel. +39 055 3841266; Open daily for lunch and dinner. Closed on Sunday.

Trattoria Fiorentina with typical Tuscan family-run cuisine. Each dish is treated and cooked according to tradition.

### [Ristorante Accademia](#)

Piazza San Marco, 7

Tel. +39 055 217343; Open daily for lunch and dinner

You can find anything here from fresh pasta and pizza to fish and meat dishes.

## International Eats

### [Atomic Falafel](#)

Via Camillo Cavour, 116

Tel: +39 055 0139570; open daily 11am-9.30pm. Closed on Monday.

Simple and intimate restaurant serving Middle Eastern street food, such as *falafel* and *manakish*. Here you can enjoy everything from *falafel sandwiches* to *bulgur salads*, accompanied by *hummus*. There are also traditional pizzas with *zaatar* (typical mountain oregano) or *kibbe croquettes*.

### [Rosalia - Salad Gourmet](#)

Via dei Servi, 37

Tel: +39 320 7069331; Open daily 8am-8pm.

Rosalia is the perfect spot for a healthy lunch, dinner or snack. Here you can create your own salad choosing the freshest vegetables one by one and combining them with light and tasty dishes. They have a wide selection of seasonal, organic and front porch ingredients. In addition, you can find vegan street food, vegetarian and non-vegetarian dishes. To cool off there are also many fruit and vegetable extracts, juices and smoothies.

## Gelato

### [Ara: E Sicilia](#) (Sicilian)

Via degli Alfani, 127r

Piazza della Libertà is located on the most northern apex of the old city walls. Built in the 19th century when the old walls were demolished to make way for the ring roads (*Viali di Circonvallazione*) surrounding the city, it features an original city gate (*Porta San Gallo* from 1285) and *The Triumphal Arch of the Lorraine* finished in 1744. After becoming the Italian capital in 1865 (lasting only 5 yrs), Florence's role changed and the need to resolve problems of the old urban center was quickly apparent. Under the guidance of Architect Giuseppe Poggi, Florence underwent an extensive urban renewal effort between 1865 and 1895. Along with the creation of *Viale dei Colli* and *Piazzale Michelangelo*, development of new residential districts both inside and outside the ring road occurred.

*Piazza Savonarola* (home to Syracuse Florence) was also created during the renewal efforts. The area was very popular in the 19th century with artists who set up many studios and workshops. These new spaces were sorely needed as between 1890 and 1915; the population of Florence grew by fifty thousand. The character of the new middle class residential areas emerges from this passage by Aldo Palazzeschi, an Italian novelist, poet, journalist, and essayist:

*"Two months later, I found myself on the opposite side of the city in what were - and still are - the new districts of Florence at Barriera delle Cure, known to the Florentines simply as alle Cure. Here the farmland has only recently started to be licked, violated, strewn and invaded by the new buildings. Farewell to the grand and austere mansions, the severe and magnificent architecture, the cantilever roofs, capitals and cornices. Another life, another light, a different air."*

### Quick Bites and Aperitivo

#### Caffè Lietta

Piazza Libertà 6-7-8r

Tel. +39 055 269 6874; Open Mon-Sat 7.00-20.30

#### Deposito Bagagli Bistro

Piazza della Libertà, 29r

Tel. +39 055 472792; Open daily from 5pm until late.

#### Fancy Pasticceria & Caffetteria

Via F. Valori, 4r

Tel. +39 05576763; Open Wednesday-Sunday for breakfast and light lunch.

The pastry served are French-style and of the highest quality.

### Lunch/Dinner

#### Ristorante Perseus

Viale Don Minzoni, 10r

Tel. +39 055 588226; Open Monday-Saturday for lunch and dinner. Closed Sundays

Delicious food in a great setting. You come here for the *bistecca alla fiorentina* and other roasted meats.

#### Edi House

Piazza Savonarola, 8-9r

Tel. +39 055 588886; Open daily for lunch and dinner. Closed on Monday

A favorite among students and staff alike. They have a good selection of pizza and pastas as well as meat dishes.

#### La Farina Pizza+Grill

Viale G. La Farina, 29

Tel. +39 055 576763; Lunch is only from Thursday to Sunday and dinner is served daily.

Great pizzas. Take out available.

#### Antica Trattoria da Tito

Via San Gallo, 112r

Tel. +39 055 472475; Open daily for lunch and dinner.

Da Tito offers a fresh fish menu on Fridays. Favorite second courses: *Polpette* (meatballs), the *peposo* (peppered beef stew), and of course the *Bistecca Fiorentina*.

### [Trattoria Cesarino](#)

Via Giovan Battista Niccolini, 16r

Tel. +39 055 2479169; Open daily for lunch and dinner

Menu changes daily at this family run trattoria a block away from Piazza d'Azeglio. You will find traditional Tuscan fare with a very friendly wait staff who treat you like you are a part of their family.

### [Pizzeria Spera](#)

Via della Cernaia, 9r

Tel. +39 055 495286; Open Tuesday-Friday for lunch and dinner. Saturday and Sunday for dinner only. Closed Monday

No reservations taken here. This very small pizzeria owned by Elena Spera, the world champion pizza maker, fills fast so you might want to be there as it opens at 7pm to put your name on the list. The specialty pizzas here are very delicious and creative.

## International Eats

### [Braumeister](#)

Via Madonna della Tosse, 12/r

Tel: +39 055 5000822; Open daily from 6pm.

Braumeister is a classic German pub that serves German and international food with a nice selection of craft beers. The location is particular; it was an old metal workshop transformed now into a convivial place where sometimes you can even find live music. Reservations can be made on their website and they accommodate big groups as well.

### [Rosticceria Cinese Il Panda](#)

Via Fra Bartolomeo, 58

Tel: +39 055 573876

"Il Panda" is a typical Chinese place serving rotisserie meats and side dishes ready-made to go for fair prices.

## Gelato

### [Gelateria Badiani](#)

Viale dei Mille, 20

## Oltrarno (across the Arno River)

The Oltrarno, deemed by *Lonely Planet* as one of the coolest in the world, will encompass the districts of San Frediano, Porta Romana, Santo Spirito and San Niccolò. The City of Florence, the Oltrarno Promuove 2.0 committee and the Chamber of Commerce have worked together on what has been a two-year project to promote and preserve this modern and 'hip' area also home to the many of the city's artisans. Oltrarno sites of interest include *Piazzale Michelangelo*, *Palazzo Pitti* and the *Boboli gardens*, *Villa Bardini* and its gardens, *Basilica of Santo Spirito* (designed by Brunelleschi) and the *Branccacci Chapel* of the church of *Santa Maria del Carmine* with its celebrated frescos by Masaccio and many more.

## Quick Bites and Aperitivo

### [Volume](#)

Piazza Santo Spirito, 5r

Open daily from 5pm until late.

Located directly on the Piazza of Santo Spirito, in good weather, you can enjoy the outdoor seating. During the afternoon, it is a typical Italian café with coffee and snacks, but in the evening, they have a nice aperitivo spread and sometimes live music.

### [Ditta Artigianale](#)

Via dello Sprone, 5r

Open daily 8:30am-8pm

More well known for their experimental coffee combinations, they also serve Italian and American style breakfast and in the evenings, they have an aperitivo spread. The food is flavorful, and the place has a fun design too. The Ditta Artigianale has several different locations around the city (Via dei Neri, Sant'Ambrogio, Piazza Ferrucci, Lungarno Soderini).

## Lunch/Dinner

### [Osteria Cinghiale Bianco](#)

Borgo San Jacopo, 43r

Tel +39 055 215706; Open daily for dinner. Lunch is served only on Saturday and Sunday.

One of the best restaurants in town. Small, charming medieval interior. They offer a good selection of Tuscan red wines and interesting menus including Florentine steaks and antipasto. Friendly owner, usually two seatings for dinner. Reservations needed.

### [Il Santo Bevitore](#)

Via Santo Spirito, 64/66r

Tel. +39 055 211264; Open daily for lunch and dinner.

Florentines and other lovers of good food flock to "*The Holy Drinker*" for tasty, well-priced dishes. Unpretentious white walls, dark wood furniture, and paper placemats provide simple decor; start with the exceptional vegetables *sott'olio* (marinated in olive oil) or the *terrina di fegatini* (a creamy chicken-liver spread) before sampling any of the divine pastas, such as the fragrant spaghetti with shrimp sauce. Count yourself lucky if the extraordinary potato gratin, served in compact triangular wedges, is on the menu. The extensive wine list is well priced, and the well-informed staff is happy to explain it.

### [La Casalinga](#)

Via Michelozzi, 94

Tel. +39 055 218624; Open daily for lunch and dinner. Closed Sundays

*Casalinga* means "housewife," and this place has the nostalgic charm of a 1950s kitchen with Tuscan comfort food to match. If you eat *ribollita* anywhere in Florence, eat it here, it couldn't be more authentic. Mediocre paintings clutter the semi paneled walls, tables are set close together, and the place is usually jammed. The menu is long, portions are plentiful, and service is prompt and friendly. For dessert, the lemon sorbet perfectly caps off the meal.

### [Trattoria Quattro Leoni](#)

Piazza della Passera/Via del'vellutini, 1r

Tel. +39 055 218562; Open daily for lunch and dinner

Hip place to eat in Florence. The interior is funky, the menu is inventive and it's the place for the chic Florentines to dine. Reservation suggested.

### [Ristorante Trattoria Angiolino -Ai 13 Arrosti](#)

Via Santo Spirito, 36r

Tel. +39 055 2398976; Open daily for lunch and dinner

This bustling little trattoria in the Oltrarno district is popular with locals and visitors. It has a real charcoal grill and an old wood-burning stove to keep customers warm on nippy days. The menu offers Tuscan specialties such as *ribollita* and a classic *bistecca alla fiorentina*. The bistecca can push the bill up, as you pay by weight (order one for two people).

### [Lungarno23](#)

Lungarno Torrigiani, 23

Tel. +39 055 2345957; Monday-Friday open for dinner only, Saturday and Sunday open for lunch and dinner

This relative newcomer to Florence specializes in Chianina beef served every way imaginable. The burgers are absolutely heavenly, but this is no fast-food place. Must reserve.

### [O'Munaciello](#)

Via Maffia, 31r

Tel. +39 055 287198; Open daily for dinner only. Closed on Monday.

Here at this eclectically decorated Neapolitan restaurant, your delicious pizza will be cooked in the traditional wood burning stoves. On Wednesday evenings they have Neapolitan singers who entertain with traditional music.

It is a very large restaurant and can accommodate many people, however reservations are highly recommended as they have only two seating times.

### [Le Barrique](#)

Via del Leone, 40r (San Frediano)

Tel. +39 055 224192; Open Tuesday-Sunday for lunch, aperitivo and dinner. Closed Monday

Good mix of fish, land and vegetarian options. Try the special version of Tiramisu that uses *cantucci di prato* and *vin santo* instead of ladyfingers and espresso. They have a lovely romantic garden but, in the summer, it tends to have a lot of mosquitos so bring some spray.

### [l' Pizzacchiere](#)

Via S. Miniato 2 (San Niccolo)

Tel. +39 055 2466332; Open from Friday to Monday (6pm-10pm)

Really delicious pizzas.

## International Eats

### [Santo Falafel](#)

Via Sant'Agostino, 28r

Tel: +39 055 19982050; Open daily from 11.30am.

Santo Falafel is a small take-away serving healthy, organic and vegan cuisine typical from Middle-east and Arabian countries.

Falafel is their strength but also *pitas and babaganush* are worth to try. They opened a new location also in Via De Cerchi, closer to the Duomo.

## Gelato

### [Gelateria della Passera](#)

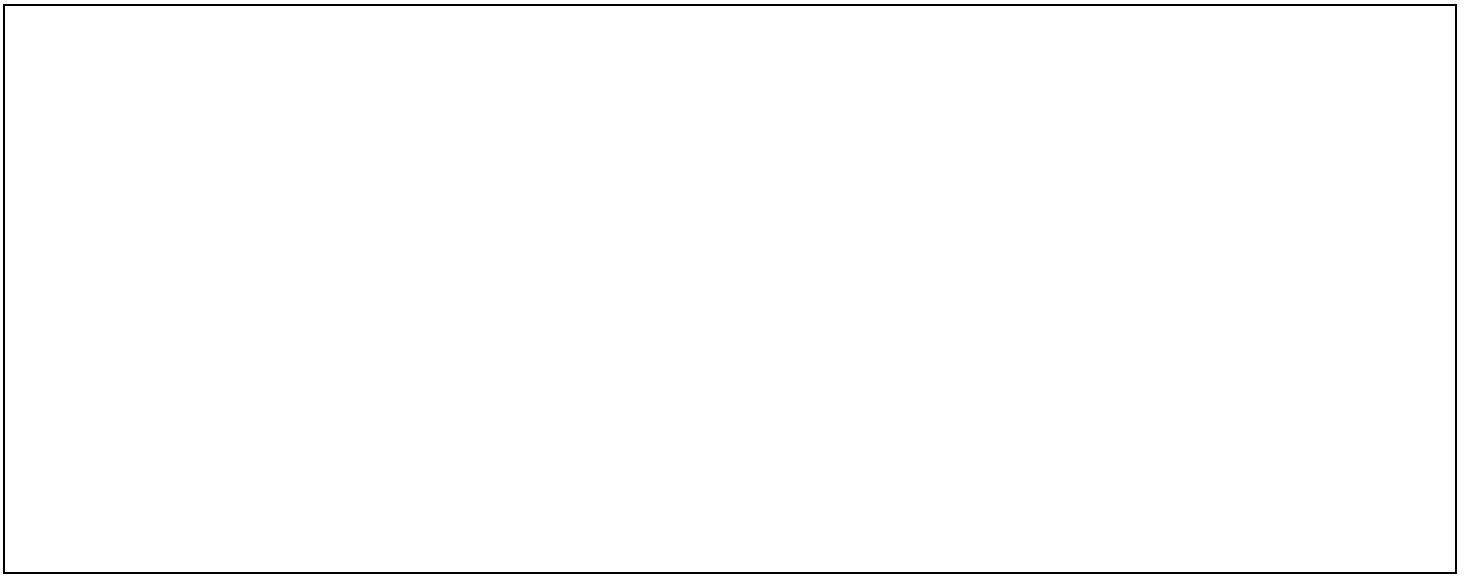
Via Toscanella, 15r

### [Gelateria La Carraia](#)

Piazza Nazario Sauro, 25r

### [Sbrino](#)

Via di S. Niccolò, 58 and Piazza dei Nerli



## Fiesole (take AT bus #7- departs from Piazza San Marco)

A few kilometers away, on twin hills overlooking Florence is Fiesole, an ancient Etruscan city famed for its healthy atmosphere. Nestled above a hillside of olives and cypresses, Fiesole strikes the visitor as rich in culture. In the 14th century, it became known as the new living quarters for the wealthy and famous Florentines looking for new territory to build their villas and spectacular gardens. Here visitors can enjoy its most typical products, wine, and olive oil. Sites to see include The Archaeological Museum and Etruscan-Roman Archeological area you'll find the remains of Roman baths and the Roman theater, while in the Civic Museum, you'll see many artifacts from both the Roman as well as Etruscan period. The Bandini Museum is the home of some very beautiful Florentine paintings from the 12th-14th centuries, and several Della Robbia terracotta works of art. Head back toward the main square (Piazza da Mino di Fiesole) and visit the cathedral of Fiesole containing the shrine to St. Romulus, which according to legend was the first Bishop of Fiesole. Finally, make your way to the top of the hill to reach the monastery of San Francesco offering a stunning panorama of Florence 295 meters below.

### Lunch/Dinner

#### [La Reggia degli Etruschi](#)

Via S. Francesco, 18

Tel. +39 333 3556126; Open daily for dinner. Lunch served only on Saturday and Sunday.

Located on one of the most panoramic terraces of Fiesole, La Reggia degli Etruschi (once a monastery and later a tearoom) is today one of the most exclusive restaurants in the city with a breathtaking view over Florence and its monuments.

#### [Terrazza 45](#)

Piazza Mino da Fiesole, 45

Tel. +39 055 597259; Open daily for dinner. Lunch is served only on Saturday and Sunday. Closed on Tuesday.

Excellent traditional Tuscan dishes paired with superb wine selection. Wonderful views of Florence on the terrazza, when weather permits. Reservations must be made in advance.

#### [Le Lance](#)

Via G. Mantellini, 2b

Tel. +39 055 5978356; Open daily for lunch and dinner (Monday only dinner)

Fresh homemade pasta and a lot of typical Tuscan dishes will be served in front of a stunning view of Florence. The atmosphere is warm and cozy.

### International Eats

#### [Ristorante India](#)

Via Antonio Gramsci, 43/A

Tel: +39 055 599900; Open daily for dinner. Closed on Tuesday

This restaurant is among the first Indian restaurants ever opened in Italy. They have vegetarian and vegan options. The atmosphere is cozy and welcoming.

### Gelato

#### [Gelateria Siciliana](#)

Piazza Mino da Fiesole, 44

## Vegetarian and Vegan

#### [Il Vegetariano](#)

Via delle Ruote, 30r (between piazza Libertà and San Lorenzo)

Tel. +39 055 475030; Open Tuesday-Friday for lunch and dinner. Saturday and Sunday only for dinner. Monday only for lunch.

No table service. Vegetarian and Vegan dishes that change daily.

### [La Sana Gola](#)

Via Leonardo Da Vinci, 29/a-b (near piazza Libertà)

Tel. +39 055.571257; Open Monday-Saturday for lunch. Closed Sunday

This biological lunch spot near the Syracuse Florence campus is a local favorite. Here you can find healthy lunch options including soups, pasta, meat, and fish dishes. They also have gluten free options.

### [Quinoa](#)

Piazza Santa Maria Maggiore, 1 (near the Duomo)

Tel. +39 055 290876; Open daily for lunch and dinner from Tuesday to Sunday. Open Sunday for American Brunch and Thai.

The first fully gluten free restaurant in Florence. They have a few meatless options too.

### [L'OV l'Osteria Vegetariana](#)

Via Faentina 2/r

Tel. +39 055 012 3589; Closed Sunday. Open daily for dinner from 7.30-11:00pm

The restaurant that says, "why should vegetarian food be boring?" This is a charming, plant filled, and thoughtfully decorated spot in the San Frediano part of town has some of the best vegetarian and vegan dishes around. They are completely seasonal, so their menu changes weekly.

### [#RAW](#)

Via Sant'Agostino, 11r (Oltrarno side of Florence)

Open daily for lunch and dinner. Closed on Monday.

Menu has a great variety of vegan and raw food dishes, and many drinks and desserts to satisfy every palate. Everything they do is gluten-free, with no refined sugar, lactose and preservatives or additives. They study new recipes from around the world and produce them by enhancing the nutritional properties of each ingredient, with no cooking at all or using low temperatures. Thanks to the low temperatures it is possible to keep intact all the nutritional elements, vitamins and minerals that would be lost through traditional cooking. Even their desserts, ice creams, juices and smoothies are totally natural: they contain only fruit, cereals, nuts and seeds. No added sugars or artisanal sweeteners, no gluten and lactose

### [Santo Falafel](#)

Via Sant 'Agostino, 28r (Oltrarno side of Florence)

Open daily from 11:30am-midnight

An all-vegan, fast-food restaurant specializing in falafel. Also serves various flavors of hummus, fattoush salad, soups and other traditional Middle Eastern dishes. Also available for Delivery on Just eat / Deliveroo / Glovo

### [5eCinque, Cucina Naturale Vegetariana](#)

Piazza della Passera, 1.

Tel: +39 334 7421258. Open from Wednesday to Sunday 12pm-14.30pm / 7.30pm-10pm.

Vegan and vegetarian dishes prepared with seasonal and biological ingredients. The menu is short because everything is made from scratch!

## Gluten Free 'Cibo senza glutine' in Florence

### **Overview:**

The Associazione Italiana Celiachia (or AIC for short) are the Italian Celiac Society. They are the Italian national organization supporting people living with Celiacs. Check out their app/[website](#) to help discover loads of gluten free places in Florence and around Italy. You will also be on the lookout with the official accredit with the **AIC logo** on the doors of restaurants when you're walking around Florence and hungry! **AIC App available on [Apple](#) and [Google Play](#) stores**). In that app, they have an interactive map where you can see certified restaurants in each area, including the user ratings.



### **COMPLETELY GLUTEN-FREE PLACES**

#### [Quinoa](#)

Piazza Santa Maria Maggiore, 1 (near the Duomo)

Tel. +39 055 290876; Open daily for lunch and dinner from Tuesday to Sunday. Open Sunday for American Brunch and Thai.

Website: <https://ristorantequinoa.it/>

Is the first 100% gluten free restaurant in Florence. That means no risk of cross-contact in the kitchen, which comes as a breath of fresh air. They were the first completely gluten-free restaurant to open in Florence and have continued to provide the celiac community with remarkable food. The menu ebbs and flows with the seasons, so it's always a fresh glance into what's growing locally in Tuscany while combining elements of oriental cuisine. They have a beautiful herb garden in their internal courtyard that supplies the kitchen with fresh herbs every day.

### [Risotteria Melotti](#)

Via dei Servi, 65r

Tel. +39 055 2396188; Open daily 11am-11pm

Website: <https://www.risotteriamelottifirenze.it/en/>

The Melotti family has multiple locations around Italy (and even one in New York) with Florence being the newest to open. Just a few steps from the Duomo, it is the perfect place to stop for dinner after a day of sightseeing. My favorite risotto on the menu is adorned with beautiful black truffles, but keep in mind it is not available year-round. When risotto al tartufo is not on the menu, I recommend the risotto con anatra, arancia e pinoli tostati (duck, orange and toasted pine nuts). Risotteria Melotti is also 100 per cent gluten-free, so there is no concern of cross-contact.

### [Sgrano](#)

Via dei Neri, 49r

Tel. +39 055 219934; Open daily from noon-10:30pm

Website: <https://www.sgranoglutenfree.it/>

All'Antico Vinaio might be the sandwich shop with the longest lines, but Sgrano is just a few doors down and does practically the same thing, but completely gluten-free. After all the trouble we regularly face finding safe food, it is a liberating experience to walk past a line of people and grab a gluten-free sandwich without any inconvenience. The *schacciata* is a Tuscan classic, a sandwich made with different filling options (typically cheeses and meats) between two pieces of focaccia.

## OTHER PLACES OFFERING GLUTEN-FREE OPTIONS

### [La Sanagola](#)

Via Leonardo Da Vinci, 29/a-b (near piazza Libertà)

Tel. +39 055 571257; Open Monday-Saturday for lunch. Closed Sunday

Website: <http://lasanagolafirenze.it/>

This biological lunch spot near the Syracuse Florence campus is a local favorite. Here you can find healthy lunch options including soups, pasta, meat, and fish dishes. They also have gluten free options (not entirely gluten free restaurant).

### [L'OV l'Osteria Vegetariana](#)

Via Faentina 2/r

Tel. +39 055 2052388; Closed Sunday. Open daily for dinner 7.30-11:00pm.

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

This is a charming, plant filled, and thoughtfully decorated spot in the San Frediano part of town has some of the best vegetarian and vegan dishes around. They are completely seasonal, so their menu changes weekly. Whilst it's focus is on being vegetarian with lots of vegan options as well, it pays special attention to detail on gluten free too. 'But the OV is for everyone above all because its menu has dishes that can be eaten by everyone, vegetarians, vegans, celiacs or gluten intolerant. No difference at the table, same taste.'

### [#RAW](#)

Via Sant'Agostino, 11r (Oltrarno side of Florence)

Open daily for lunch and dinner. Closed on Monday.

Website: <https://rawveganfirenze.com/>

Menu has a great variety of vegan and raw food dishes, and many drinks and desserts to satisfy every palate. Everything they do is gluten-free, with no refined sugar, lactose and preservatives or additives. They study new recipes from around the world and produce them by enhancing the nutritional properties of each ingredient, with no cooking at all or using low temperatures. Thanks to the low temperatures it is possible to keep intact all the nutritional elements, vitamins and minerals that would be lost through traditional cooking. Even their desserts, ice creams, juices and smoothies are totally natural: they contain only fruit, cereals, nuts and seeds. No added sugars or artisanal sweeteners, no gluten and lactose

### [Santo Falafel](#)

Via Sant'Agostino, 28r (Oltrarno side of Florence)

Open daily from 11:30am-midnight

Website: <https://www.facebook.com/santofalafel/>

An all-vegan, fast-food restaurant specializing in falafel. Also serves various flavors of hummus, fattoush salad, soups and other traditional Middle Eastern dishes. Many menu items are gluten-free (but not all). Also available for Delivery on Just eat / Deliveroo / Glovo

### [Ciro and Sons](#)

Via del Giglio, 28/r (Close to Mercato Centrale)

Tel. +39 055 289694; Open daily for lunch (12:00-3:00pm) and dinner (6pm-10:30pm). Closed on Sunday.

Website: <https://www.ciroandsons.com/>

They are proud to be the first restaurant to offer gluten-free and lactose-free menu options in Florence. Past students raved about their pizza. As a part of the *Associazione Verace Pizza Napoletana*, they are the best place to get a Neapolitan style gluten-free pizza that will not disappoint. This charming restaurant is family run and you will feel like a part of the family by the time you finish your margherita pizza. The commitment to their Neapolitan roots and culinary traditions is apparent in both the food and their ability to make you feel at home. It's like a little piece of Naples in the heart of Florence.

## Florence Hotel Guide (by neighborhood)

**Note:** There is a per night city tax that must be paid in cash or by card at checkout.

The city tax is on a sliding scale based on the level of star.

**More Here:** <https://carpediemtours.com/blog/city-tax-in-florence>

### Near Syracuse University Florence campus

#### [Hotel Della Robbia](#) \*\*\*

Via dei della Robbia, 7/9

Tel. +39 055 2638570

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

Friendliest staff around only about four blocks from the Syracuse University in Florence campus. Decorated in the style of the 1920s, this hotel is wheelchair-accessible and well lit. There are 14 rooms, all with private bathrooms.

#### [Hotel Masaccio](#) \*

Via Masaccio, 228

Tel. +39 055 578153

[www.hotelmaccio.net/](http://www.hotelmaccio.net/)

Nine comfortably furnished rooms with bathrooms. All rooms have television and telephones. One block from the Syracuse University campus in Florence.

#### [Hotel Loggiato Dei Serviti](#) \*\*\*

Piazza SS. Annunziata, 3

Tel. +39 055 289592

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

This upscale hotel in a 16th-century structure offers elegant rooms with period furniture, free Wi-Fi, flat-screen TVs with satellite channels, and desks. They also come with minibars, and room service is available. Suites have living areas with sofas and exposed beam ceilings. Some rooms with a view of the Duomo.

#### [Hotel Giglio](#) \*\*\*

Via Cavour, 85

Tel. +39 055 461163

[www.hotelgiglio.fi.it](http://www.hotelgiglio.fi.it)

Located in the heart of Florence in an elegant 19th century building, this newly renovated hotel offers comfort, style and warmth and is located just a few blocks away from Syracuse University Florence campus. Furnished in the classical Florentine style of the late 1800s all rooms have bathrooms, air conditioning, telephone, satellite TV, and safe/deposit boxes.

#### [Soggiorno Michelangelo](#) \*\*\*

Via Fra Bartolomeo, 24

Tel. +39 055 5048268

[www.soggiorno-michelangelo.it/](http://www.soggiorno-michelangelo.it/)

A recently renovated pensione near the Syracuse University in Florence campus. There are only 6 rooms all with private bathrooms.

### [Hotel Cimabue](#) \*\*\*

Via Bonifacio Lupi, 7  
Tel. +39 055 475601  
[www.hotelcimabue.it](http://www.hotelcimabue.it)

A recently refurbished hotel housed in a late-18th Century palazzo. Located in quiet neighborhood about three blocks from Piazza San Marco. Rooms are elegantly furnished in the Liberty style (upgraded rooms have frescoed ceilings!), free Wi-Fi and flat-screen TVs.

### [The Hoxton Florence](#) \*\*\*\*

Via delle Mantellate, 2  
Tel. +39 055 0986070  
<https://thehoxton.com/it/italy/florence/>

A recently renovated hotel near Piazza della Libertà with 158 rooms and a three-bedroom townhouse, a coastal-inspired restaurant, a vibrant wine bar, a sprawling garden terrace, and an exclusive underground event space.

## Historic Center of Florence (Centro)

### [Grand Hotel Cavour](#) \*\*\*\*

Via Proconsolo, 3  
Tel: +39 055 266271  
[www.albergocavour.it/en/](http://www.albergocavour.it/en/)

Set in a building dating back to 1280, this posh 100-room hotel is a block from art at the Bargello National Museum. Polished rooms and suites come with free Wi-Fi, flat-screen TVs and minibars. Upgraded rooms offer city views. Room service is available. Amenities include a refined restaurant, a wine bar and a rooftop bar with cathedral views. The hotel also has a fitness room.

### [Hotel Baglioni](#) \*\*\*\*

Piazza Unità Italiana, 6  
Tel: +39 055 23580  
<http://www.hotelbaglioni.it/>

Since 1903, this high-end hotel is across the block from the Santa Maria Novella train station. The refined rooms and suites feature free Wi-Fi, flat-screen TVs, minibars and desks. Upgraded rooms add private patios, plus tea and coffee making equipment; suites add separate living rooms. There is a rooftop garden/bar that has a spectacular view over the city.

### [Hotel Monna Lisa](#) \*\*\*\*

Borgo Pinti, 27  
Tel: +39 055 2479751  
[www.monnalisa.it/](http://www.monnalisa.it/)

In the historical center of Florence, the 45 rooms, all completely different from each other in terms of space and furnishings (decorated in antiques, fine art and ornate period details). All have Wi-Fi (fee), flat-screens and minibars. Some rooms have balconies overlooking the garden. Upgraded rooms and suites add Jacuzzis, sitting rooms and fireplaces.

### [Le Stanze di Santa Croce](#) (Bed and Breakfast)

Via delle Pinzochere, 6  
Tel. +39 389 5680009  
[www.lestanzedisantacroce.com/it/](http://www.lestanzedisantacroce.com/it/)

This charming property is located near the Church of Santa Croce and has only 4 rooms all with private bathroom, telephone and air conditioning. Distinctive features include canopy beds, stained-glass lamps and skylights. Breakfast (included), served on the garden terrace, includes only natural products: home-made jams and honey and a large selection of breads, cheeses and Tuscan salami.

### [Hotel Guelfo Bianco](#) \*\*\*

Via Cavour, 29

Tel. +39 055 288330

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

The hotel is housed in late 15th Century palazzo that was restored in 1994. The hotel has a total of 29 rooms. Featuring eclectic and rustic decor, the individually decorated rooms are furnished with antique furniture and modern artwork, plus free Wi-Fi, flat-screen TVs and sitting areas. Upgraded rooms add sofas, while suites have additional bedrooms and bathrooms, plus living rooms, kitchenettes and washers.

### **Porta Rossa \*\*\*\***

Via Porta Rossa, 19

Tel: +39 055 2710911

<https://www.nh-hotels.it/hotel/nh-collection-firenze-porta-rossa>

This upscale classic hotel set in a former 13th century tower is only 5 minutes from Ponte Vecchio.

The elegant rooms mix period details with contemporary furnishings (some have ancient frescoes) and offer free Wi-Fi, flat-screen TVs with satellite/international channels as well as minibars. They also come with tea/coffeemakers and desks. Upgraded rooms add sitting areas with sofas.

### **Hotel Brunelleschi \*\*\*\***

Piazza. Sant' Elisabetta 3

+39 055 290311

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

A historical landmark building combining a Byzantine tower of Pagliazza and the medieval Church San Michele in Palchetto. The hotel features a private museum displaying the architectural remains of original Roman baths and various medieval ceramics.

Pagliazza Tower Suite: Feel like you are sleeping in a medieval tower with the Hotel's Tower Suite that offers breathtaking views of the Duomo and Giotto's bell tower. This luxury hotel is a 1-minute walk from Florence Cathedral. The upscale rooms feature oak parquet floors, free Wi-Fi and flat-screen TVs, plus room service and minibars. They also offer scenic views. Upgraded rooms have 4-poster beds, tea and coffee making equipment and iPod docks. Suites offer Nespresso machines, Jacuzzis, and welcome trays with refreshments. One of the two restaurants has terrace dining.

### **Hotel Benivieni \*\*\***

Via delle Oche, 5

+39 055 2382133

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

Set in the elegantly restored home of a 15th-century poet, this relaxed hotel is a 1-minute walk from Florence Cathedral. The bright, simple rooms feature wood floors and desks, as well as flat-screen TVs and free Wi-Fi. Family rooms with additional beds are available.

### **Hotel Pendini \*\*\***

Via Strozzi, 2

Tel. +39 055 211170

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

The hotel Pendini built in 1876 offers the intimate and pleasant atmosphere of a private residence. Located right off Piazza della Repubblica, this hotel has charming, old-world rooms that offer free Wi-Fi and satellite TV, as well as antique furnishings.

### **Hotel Tornabuoni by Hyatt \*\*\*\*\***

Via Tornabuoni, 3

Tel. +39 055 212645

<https://www.hyatt.com/en-US/hotel/italy/il-tornabuoni/flrub>

Fabulous location for a fabulous hotel! Located on Via Tornabuoni, in Florence's posh shopping area, this hotel is one of the best deals in the city. The polished rooms and suites are all individually decorated with period furniture and offer free Wi-Fi, satellite TV and minibars. Some feature original beamed ceilings, chandeliers and/or magnificent frescoes, and suites add separate living areas. Room service is available. Breakfast is served in the rooftop garden, which has wonderful views of the city, or in the formal restaurant. There's also a bar and an elegant library.

### [Hotel Alessandra](#) \*\*

Borgo Ss. Apostoli, 17  
Tel. +39 055 283438

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

Set in a Florentine-style building dating from 1507, this elegant, family-run hotel is in the heart of Florence. Only a 4-minute walk from the Uffizi Gallery and the Palazzo Vecchio. The modern rooms and suites, with antique furniture, luxe linens and parquet floors, feature either en-suite or adjacent bathrooms, plus free Wi-Fi. Upgraded rooms add flat-screen TVs, minibars and river views, while suites have terraces and living rooms.

### [Locanda de' Ciampi](#) \*\*

Via Pietrapiana, 28  
Tel. +39 055 2638034

<https://locandadeciampi.it/>

An antique cozy bed and breakfast inn situated in the Sant' Ambrosio/Santa Croce neighborhood. Five bedrooms all with private bathrooms, TV/Satellite, Internet/Wi-Fi, mini-bar, air-conditioning centralized/heating, hairdryer and soundproof windows.

### [Hotel Executive](#) \*\*\*\*

Via Curtatone, 5  
Tel: +39 055 217451

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

Occupying a former royal residence built in the 16th century, this polished hotel is located between the Santa Maria Novella train station and the Arno river. The traditionally furnished, warmly decorated rooms and suites feature smart TVs and free Wi-Fi, plus minibars. Some offer balconies, while upgraded rooms add marble bathrooms and antique furniture. The 2 suites have living rooms, with 1 offering an 18th-century ceiling fresco. Additional amenities include a cocktail lounge and a reading room.

## Oltrarno (Across the Arno river)

### [Sopr'Arno Suites \(guest house\)](#) \*\*\*\*

Via Maggio, 35  
Tel. +39 055 0468718

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

Boutique guest house located in the artistic Oltrarno district is only a 5-minute walk from the Ponte Vecchio bridge. It offers free WiFi and 13 elegant individually designed spacious rooms. Each air-conditioned room at the Soprarno will provide you with a TV, kettles, parquet or terracotta flooring and high ceilings.

### [Ad Astra \(bed and breakfast\)](#) \*\*\*

Via del Campuccio, 53  
Tel: +39 055 0750602

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

Ad astra is a Latin phrase meaning "to the stars" and this bed and breakfast treats you like one. It overlooks the largest private garden in Europe, with the fragrance of flowers and plants and a blissful quiet in the air. Ad Astra occupies the first floor of the ancestral family mansion, where the main rooms and the splendid salon are surrounded by a magnificent terrace of 270 square meters overlooking the garden. Each of the 14 rooms has a different look and feel, each personalized in its own way. The furnishings throughout combine original Italian design pieces from the '50s, '60s and '70s with touches of Florentine tradition flavored with elements from distant travels, lighting and objects produced by local artisans and craftsmen, alongside a sprinkling of Anglo-American pop.

### [Hotel Relais Il Cestello](#) \*\*\*

Piazza di Cestello 9  
Tel: +39 055 280632

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

The cozy rooms are decorated with tapestries and handcrafted furniture. They are equipped with free Wi-Fi, satellite flat screens and minibars. Room service is available. The free breakfast buffet is served in the fashionable breakfast hall. There are also a bar and a sitting room.

### **La Scaletta \*\*\***

Via Guicciardini, 13

Tel: +39 055 283028

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

For a tremendous view of the Boboli Gardens, look no further than this exquisite pensione near the Ponte Vecchio and Palazzo Pitti. Simply furnished yet rather large rooms and a sunny breakfast room make this place cozy. The unpretentious rooms feature parquet floors and come with free Wi-Fi, flat-screen TVs and minibars, as well as tea and coffee making facilities. Selected upgraded rooms have modern styling, iPod docks and lounge areas, while suites add whirlpool tubs and some have frescoed ceilings, 4-poster beds and Juliet balconies. In warm weather two flower-bedecked terraces are open; one has a stunning 360-degree view of Florence and provides a perfect spot to sip a glass of wine. During the warmer months, dinner can be had on that panoramic terrace, and you don't even have to be a guest. A breakfast buffet and welcome cocktail are complimentary.

### **Palazzo Guadagni \*\*\***

Piazza Santo Spirito, 9

Tel: +39 055 2658376

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

Located right in the main piazza of the Oltrarno, Piazza Santo Spirito, this hotel offers elegant rooms with antique furnishings and desks, plus TVs, minibars and free Wi-Fi. Some have balconies or terraces, and/or fireplaces, frescoed ceilings and cathedral views. Some quarters are stair-access only. Room service is available. A breakfast buffet is complimentary and is served in a posh cocktail bar with a grand, rooftop terrace offering city views.