

*Gastronomic hospitality and recipes: where to buy,
what to see, events and where to eat*



t u s c a n y
MUGELLO



**ulture and
traditions**

*things
to see
and
things
to savour*

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t u s c a n y

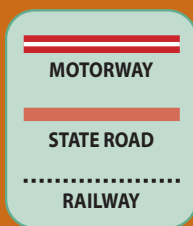
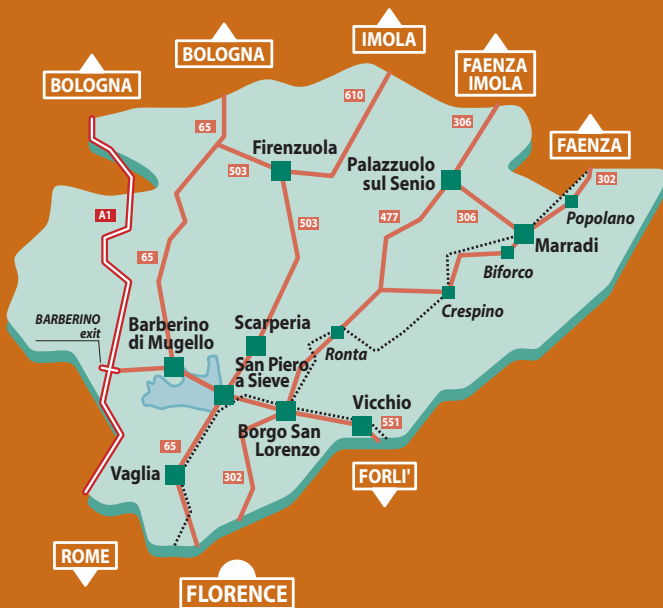
MUGELLO



Culture and
traditions



Comunità
Montana
Mugello



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GASTRONOMY IN MUGELLO



In Mugello, hospitality and gastronomy are traditions that go as far back as the Middle Ages.

Every town and hamlet situated on the main roads soon became, once they were safe enough, market towns for the sale of agricultural produce and local crafts.

Numerous people became "Albergatori" (inn-keepers) offering overnight hospitality to travellers. Here the travellers could find stables for their horses, as well as food and drink for themselves. The meals were simple yet nourishing, (soups, tripe and wine, for example).

There were also the more modest "Osterie" (hostels), which offered similar services, and the "taverne" (taverns), which provided food and wine in abundance, but no accommodation.

These were all run in strict accordance with the rules (found in "Statuti dell'Arte degli Albergatori della città di Firenze e contado" by L. Santini and "L'Arte degli Albergatori a Firenze nel 130" by A. Saporì) set to regulate the relations between

the different inn-keepers, and the inn-keepers and their clients. These regulations included guidelines on how to treat clients with the aim of maintaining a form of order and decorum.



It was, in fact, against these rules to set tables outside on the street, and “at more than two arms-lengths from the entrance”; it was also forbidden to “advertise accommodations, food or drink or buying and sellingor to announce, either loudly or softly, the sale of wine, hay or other merchandise, or to display any goods to those passers-by needing accommodation...”

From that period only a small number of dishes have been passed down to the modern-day Mugello - Sieve Valley territory. They are, however, all important, typical dishes with a ‘natural’ taste that are made with only traditional ingredients and never use the stronger flavouring agents of which food and drink are full nowadays.

Lovers of healthy, simple yet tasty dishes are invited to come to this part of Tuscany – Mugello to be exact – to discover, not only the magnificent historical and architectural landmarks in a setting of great natural beauty, but also the traditional dishes and a variety of local produce that has maintained its authenticity to this day.

The food offered in these localities, closely linked to the city of Florence, fits in perfectly with a modern life-style where quality and authenticity are long sought after: so why not top off a visit to the castles, manors and churches in the area, or a walk in the woods with a visit to one of the restaurants on the way to savour some of the traditional local dishes?



Homemade pasta

MUGELLO: THE LAND OF THE MEDICI



*Villa of
Cafaggiolo
(Barberino
di Mugello)*



Mugello is a huge valley closed in on the north by the Apennine mountains, on the south by the ridge which is shaped by Mount Giovi and Mount Senario and separates it from the Florentine valley, and on the west by Mount Calvana beyond which the city and province of Prato extend. The most important towns in Mugello are **Vaglia**, **San Piero a Sieve**, **Barberino di Mugello**, **Scarpèria**, **Borgo San Lorenzo** and **Vicchio**.

This valley was once extremely rich in game: deer, roe-deer, wild boar, hare, wild duck and geese; and the many rivers and streams were well-stocked with barbell, roach, eel, trout and prawns. The Ligurian Magelli, the Etruscans and the Romans had settlements here, and later, after the Dark Ages, important Medieval families, the Guidi and the Ubaldini, settled here.

After the 14th century Mugello, governed by the Florentine Republic, went through a period of rapid development. A certain Morelli (1371-1444), native of this land, wrote this description of the beauties and the produce of Mugello in his Chronicle of the Fourteenth Century (Cronaca Trecentesca):

“On the Mugello planes we first see the finest and most fruitful orchards of the territory, where they harvest twice or three times a year, and always reap goods in great quantity. And then on the perfect hillocks there is wheat, fodder, fruit and oil in abundance, and they also produce a good deal of wine, loads of wood and chestnuts, and so much livestock that it seems enough to supply a third of Florence.

“Next, a great amount of cheese and lambs-wool, and numerous chickens and other fowl and game come from the Mugello territory.”

The Medici family and, in particular, Lorenzo the Magnificent, have left numerous traces of their dominance in Mugello. Apart from the architectural riches (for example **VILLA OF CAFAGGIOLO** in Barberino, **TREBBIO CASTLE** in San Piero a Sieve, the **VICARI'S PALACE** in Scarperia), their presence is still visible in agriculture, in the constant use of geometric patterns in the fields and woods, and in the system of irrigation.

In the 15th century the Medici family started a cattle farm that bred ‘Swiss’ (Alpine brown) cows for the family and for commerce on their estate in **PANNA**.

Centuries later Mugello carries on this tradition and many farms in the territory still breed cattle, sheep and pigs::

- most of the **cow's milk** is used to supply the city of Florence through the central dairy, which, thanks to the uncontaminated environment and



Scarperia view from above

Brown cows grazing

Mukki Mugello milk



the excellent quality of the product, produces high quality milk known as MUKKI MUGELLO, delicious yoghurt named BIO MUKKI, and Podere Centrale organic milk;

- the **sheep's milk**, much of which is prepared by the shepherds in the area, is made into excellent pecorino (sheep's cheese);
- **beef, mutton and pork** are sold by a network of butchers' shops throughout the territory. The well-established **Centro Carni Mugello**, run by the Cooperativa Agricola di Firenzuola, guarantees the excellent quality of these local products. Today, three main varieties are produced: the **linea BIO** for the production of certified organic meat, the **linea normale**, for the production of quality meat, and the **linea IGP**, based on the production of meat certified to be of Geographically Protected Origin.

Mugello is the land of the "**fiorentina**" steak: here steaks are only of the highest quality.

"Le Mugellane"
meat



THE "FIORENTINA" STEAK

Ingredients: 1 steak cut from the rib of an 18 month young beef, which includes the fillet and counter fillet separated by the classical t-bone (the steak must be from a minimum of 3 cm to 4/5 cm and must weigh 800 grams), salt, pepper, extra-virgin olive oil. Hot smouldering fire.

The steak must be taken out of the fridge and left at room temperature for a few hours.

Put the steak on the hot grill. Cook each side for five minutes. Serve on a hot plate and add salt, pepper and Mugello or Tuscan extra-virgin olive oil.



The annual **FIERA AGRICOLA MUGELLANA (Mugello Farm Fair)**, a revival of the traditional Mugello farmers' market, offers a glimpse of the local agricultural activities, which include several important zoo-technical exhibitions (the national, regional and provincial exposition of the **Limousine beef cattle** and the **Frisone milk cow**), and the exposition of numerous products and machinery.



The "Fiorentina" steak

THE SEASONS IN MUGELLO GASTRONOMY



Gastronomic traditions are as important as ever in Mugello and are associated with the different seasons and festivities.

At **Carnival** time cenci (deep-fried pastry strips, sprinkled with icing-sugar) and migliaccio (millet cakes) are available throughout the territory, while in the period of Candelora, panini di ramerino (sweet rolls flavoured with rosemary) are eaten.

In the town of Borgo San Lorenzo polenta in piazza (cornmeal served to the population in the main square) on Ash Wednesday marks the beginning of **Lent**. In this period numerous families and restaurants serve **FARINATA CON LE LEGHE** (porridge) also known as **FARINATA CON GLI ZOCCOLI**.



Corn flour

PORRIGE AND 'LE LEGHE'

Ingredients: one slice bacon, 2 leeks, 1 clove garlic, 300 g beans, 500 g cornmeal, kale, vegetable broth, salt, pepper and oil

Boil the kale in salted water. Cook borlotti (kidney bean) beans in a small amount of water. Finely chop the bacon, leeks and a clove of garlic. Stir fry in a pot with salt and pepper. Add the broth, the boiled beans, and the shredded kale. Now add the stone ground cornmeal and boil while slowly stirring with a wooden spoon. Cook the cornmeal for 30 minutes and serve hot. If you leave the farinata to cool it can also be sliced and deep fried or grilled.

In spring, when the hens are laying, the feast of St. Joseph is celebrated with sugar covered rice fritters. Easter and the Feast of the Ascension are celebrated with lamb, fried artichokes and ravioli stuffed with ricotta cheese and fresh and aromatic wild herbs such as thyme, nipitella, chicory, and clover.

RAVIOLI (stuffed pockets of fresh pasta), now considered a national dish, can be found almost everywhere. Originally the raviolo was also known as the cappellone and sometimes the spinach was replaced with parsley or nettles.



RAVIOLI WITH HERBS

Ingredients for the pastry:

600 g flour, 6 eggs, salt

Ingredients for the filling:

500 g sheep's ricotta, 500 g spinach or tender mountain spinach, 1 egg, salt, pepper, nutmeg, 100 g of grated Parmesan cheese

Prepare the pasta dough by mixing the flour, eggs and salt until you obtain a smooth elastic roll of pastry. Clean and wash the spinach leaves (which can also be replaced with nettles or borage), scald them in boiling water with a pinch of salt, drain well, and chop finely. Mix the ricotta, eggs, Parmesan, salt, pepper and nutmeg. Add the vegetables. Roll out the pasta dough with a rolling pin. Make long thin strips of pasta. Place a teaspoon of filling every 2-3 cm along the pastry strip. Fold the pasta over the filling and press the pasta together with your fingers to shape and secure the ravioli. Cut into half-moons with a pastry cutter.

Cook the ravioli in abundant boiling salted water. Serve the ravioli with a variety of sauces: butter and sage, tomato, meat sauce, sausage sauce, or mushroom.



Ravioli and tortelli

At the end of spring there are numerous food fairs all through the valley. These offer Mugello's most traditional dish: **TORTELLO DI PATATE** (small pockets of pasta stuffed with mashed potatoes).

This dish, which originated in Mugello, is a masterpiece of cookery. The original humble



*Tortelli
di patate
of Mugello
Valley*



ingredients work together to create a “noble” result. For the filling, we suggest white potatoes from Firenzuola, Upper Mugello.

TORTELLI DI PATATE

Ingredients for the pastry:

500 g flour, 5 eggs, a pinch of salt.

Ingredients for the filling:

1 kg potatoes, garlic, parsley, salt, pepper, nutmeg

Boil the potatoes whole. Peel while still hot and mash finely.

Add nutmeg, salt, pepper and a touch of stir fried garlic and parsley to the paste.

Roll out the pasta dough (see ravioli recipe) with a rolling pin. Make long thin strips of pasta. Place a teaspoon of filling every 2-3 cm along the pastry strip. Fold the pasta over the filling and press the pasta around the filling together with your fingers to shape and secure the ravioli. Cut into half-moons with a pastry cutter.

Cook the ravioli in abundant boiling salted water. Served the tortelli with a variety of sauces: rabbit sauce, duck sauce, or mushroom sauce.



Animals
in a farmyard

Traditionally, summer represented the sacrificial feast of numerous web-footed birds: ducks and geese were the victims of the harvest and the county fairs. In some restaurants you can still order boiled duck or find other tasty chicken and capon dishes, and the incomparable stuffed rabbit roast.

STUFFED RABBIT

Ingredients:

1 rabbit, 250 g of ground veal, 100 g of ground pork, 2 sausages, 2 eggs, bread crumbs soaked in milk, 1 tbsp grated Parmesan, 2 garlic cloves, sage and rosemary, salt, pepper and oil

Eviscerate and wash the rabbit. Chop the rabbit liver and mix with the veal, pork, sausage, drained bread crumbs and eggs. Add the chopped herbs and mix well. Add salt and pepper. Stuff the rabbit and sew shut. Bind with string. Brush the rabbit with oil, salt and pepper. Place in a roasting pan and cook on all sides until brown. Place in 180° oven for 1 hour.



Chestnut season starts in autumn and in Mugello it is the season of ballotte (boiled) or bruciate (roasted) chestnuts and marroni. It is the season of roast game and stewed hare. Tasty dishes are made with venison or wild boar meat: game that now abounds in the Mugello woods.

WILD BOAR STEW

Ingredients:

1 loin of wild boar, 1 glass red wine, celery, parsley, onion, butter, 1 tbsp tomato paste

Cut the loin into pieces. Marinate in water, salt, wine, onion, celery and parsley for a few hours. Drain and marinate again with fresh ingredients. Put the pieces, without rinsing, in a pan and cook at low temperature until all the water evaporates. Stir fry with butter and the other spices in another pan. Add tomatoes, cover and cook the boar gently. The sauce can then be put through a sieve and served on pappardelle pasta.

*Wild boar
stew*



Now is the season for huge feasts where roast pork ribs are eaten together with dishes flavoured with mushrooms and truffles that are not as renowned as those of other areas perhaps, but whose exceptional flavour is very much appreciated by connoisseurs.

Winter and the frost make the kale more "tender" and it is used to make the simple yet tasty kale crostoni sprinkled with "new" olive oil.



CROSTONI DI CAVOLO NERO

Ingredients:

wood oven baked bread, kale, garlic cloves, salt, pepper and Mugello or Tuscan extra-virgin olive oil

Wash the kale and then boil it in abundant water. Drain. Place the cooked shredded kale on toasted slices of bread that have been rubbed with garlic cloves and sprinkled with vegetable broth. Add a dab of extra-virgin olive oil, salt and pepper.



*Ingredients of
crostoni kale*



The cold weather makes hot dishes and soups extremely inviting. Apart from the renowned **RIBOLLITA**, which is served almost everywhere, the Mugello cuisine offers the **CARABACCIA**, an ancient dish present in inns since the beginning of the 16th century.

ONION SOUP OR CARABACCIA

Ingredients: 1 kg red Florentine onions, 1 carrot, 1 celery stick, 1 slice bacon or lard, broth, hard Tuscan bread, Parmesan, pecorino or Gruyere cheese, extra-virgin Mugello or Tuscan olive oil

Stir fry the lard or the bacon with the chopped carrot, celery, salt, pepper and a couple of spoons of olive oil. Peel and finely chop the onions. Add to the stir fry and place the ingredients together in an earthenware pot. Cook for about 40-50 minutes. Add salt and pepper to taste. If the soup becomes too thick, add a ladle or two of broth. Pour the soup into earthenware dishes onto a slice of toast bread and cover with freshly grated Parmesan or pecorino cheese. Place in the oven for a few minutes until the cheese has melted.

The "ribollita"
(vegetable
soup)



The harsh winter temperatures make another historical dish a must. The “torta in balconata” (balcony cake) is a historical dish that dates back to the Florentine Renaissance court. This dessert, recovered by the historian Dr. Greco, has been brought up-to-date by the gastronomist Dr. Cirri. The dessert can be found in a Borgo San Lorenzo pastry shop (see “Where to buy”).



TORTA IN BALCONATA

Ingredients for the pastry:

300 g flour, 3 tbsp oil, salt, water as required.

For the filling:

500 g dates, 250 g almonds, 250 g walnut kernels, 250 g raisins, 150 g brown sugar, 10 cloves.

For the almond milk:

300 g almonds, water as required.

Prepare the almond milk at least three days earlier: mince or finely chop the almonds, put them in a glass or earthenware bowl and cover with water - at least two inches above the surface - and keep in the fridge until necessary. Prepare the pastry: mix the flour with the oil, a pinch of salt and just enough water to obtain soft dough. Knead for about ten minutes and roll out.

Cut four disks 28-30 cm. in diameter. Brush over with the milk and bake for 15-20 minutes.

In the meantime cut the stoned dates into small pieces and mix with the ground almonds and walnuts, the raisins, the sugar and the crushed cloves. Use a high rimmed baking-pan to alternate the pastry disks with the fruit mixture and top the cake off with fruit. Pour the almond milk over the dessert and bake for one hour at very low temperature. Serve the next day. The cake can be kept in the fridge for some days. You might like to decorate the cake with honey, almonds, walnut kernels and dates.



Torta in balconata



*Homemade
pasta*

At Christmas, both in homes and in restaurants, women and cooks are busy preparing 'SFOGLIE' (fine handmade pasta) for the 'cappelletti'; pickled onions and mushrooms; 'crostini' (toast bread with chicken liver and milt pâté); capons; roast pork with potatoes; mixed grills on the spit; crunchy almond biscuits served with sweet wine; and 'GEMMA D'ABETO,' a liqueur made with pine resin by the monks of Monte Senario from a recipe left to them by Father Martini, who was born in Sant'Agata del Mugello.

All in all, one can say that the Mugello cuisine is made of simple flavours, simple dishes prepared with humble but genuine ingredients: bread, oil, poultry, fresh vegetables, a few spices - pepper and nutmeg mainly, and only sometimes a dash of hot pepper, known here as 'zenzero' - chestnuts, corn flour, game, peaches and pears.

where to buy, what to see, events, where to eat
Barberino di Mugello

WHERE TO BUY

AROMATIC HERBS

AZIENDA AGRITURISTICA GIRATOLA
 Via Montecuccoli, 13
 Tel. + 39 055 8417791 - 340 7121036
 Fax + 39 055 8417791
 giratola@virgilio.it
 www.agriturismogiratola.it
Production and sale of organic aromatic herbs and homemade jams.

CHEESES

AZIENDA AGRICOLA SIRIGU PIERO
 Via Mangona, 6
 Tel. + 39 055 8416404 - 339 2938902
 Fax + 39 055 8416404
 az.agrlaiano@tiscali.it
Production and direct sale of ricotta and pecorino cheese.

COLD MEATS

AZIENDA AGRITURISTICA CASA PIPPI
 Via Mangona, 20 - Loc. Terenzana
 Tel. + 39 329 4132798
 agricampus.ter@libero.it
 www.agricampus.net
Production and sale of cold meats and school farm.

EXTRA-VIRGIN OLIVE OIL and...

AZIENDA AGRICOLA FARINA SILVESTRO
 Via Maniera 1 - Loc. Terzalla
 Tel. + 39 055 841096 - 339 7557111
 Fax + 39 055 841096
 info@podereterzalla.it
 www.podereterzalla.it
Production and sale of extra-virgin olive oil.

AZIENDA AGRITURISTICA CASA DEGLI ULIVI
 Via Pimonte, 25

Tel. + 39 055 8420302
 Tel. + 39 333 3611792 - 335 7371891
 Fax + 39 055 8420302
 info@agriturismocasadegliulivi.it
 www.agriturismocasadegliulivi.it
Production and sale of extra-virgin olive oil.

AZIENDA AGRITURISTICA CASANUOVA DEGLI OLEANDRI
 Via Bovecchio, 45
 Tel. + 39 055 8420670 - 333 3444856
 Fax + 39 055 8420670
 ricciarda.romanelli@virgilio.it
Production and sale of extra-virgin olive oil and peaches.

AZIENDA AGRITURISTICA CORZANO
 Via Maniera, 4 - Via Bolognese, 26/C
 Tel. + 39 055 841403 - 338 7012567
 Fax + 39 055 841403
 corzano2001@yahoo.it
 www.corzano.com
Production and sale of extra-virgin olive oil as well as the purest saffron from the surrounding Florentine hills.

AZIENDA AGRITURISTICA IL PALAZZACCIO
 Via Rezzano, 9 - Galliano di Mugello
 Tel. and Fax + 39 055 8428110
 info@ilpalazzaccio.org
 www.ilpalazzaccio.org
Production and sale of extra-virgin olive oil, honey and asparagus.

FRUIT and...

AZIENDA AGRITURISTICA RIMAGGIORI
 Via Montecuccoli
 Tel. + 39 055 841336 - 347 8185934
 info@rimaggiori.com
 www.rimaggiori.com
Production and sale of chestnuts, marroni and chestnuts flour, honey, organic vegetables, organic cherries, wild berries, barley, spelt and hay.

EVENTS

For information:

Commune of Barberino di Mugello

Tel. + 39 055 84771

www.comune.barberino-di-mugello.fi.it

Tourist Information Office

Tel. + 39 055 8420106

barberinomugello@firenzeturismo.it

TORTELLO FESTIVAL

The Tortello festival, a local gastro-nomic speciality, takes place from April to September in various localities.

EXHIBITION OF

WHITE AND BLACK TRUFFLE

Last weekend in October.

The Associazione Tartufai Barberinese (local truffle association) hosts a white and black truffle fair in Cavour square. Sale of typical local products from surrounding area farms.

WHERE TO EAT

RESTAURANTS, PIZZERIAS,
WINE SHOPS

BARONE ROSSO

Via della Lora, 7

Tel. and fax +39 055 8479629

Tuscan cuisine, fish, pizza, first courses, breakfast. Bar. Pool hall. Open from 6 am to 1:30 am. Open 7 days a week.



50 € 25

COSIMO DE' MEDICI

Via del Lago, 19 - Cavallina

Tel. and Fax +39 055 8420370

+39 055 8420528

Tuscan and international cuisine.

Closed Sunday evening and Monday.



120 € 35

ENOTRATTORIA L'OSTE IN PIAZZA

Piazza Cavour, 10

Tel. +39 055 8478027

rena1960@libero.it

Creative Tuscan and Mugello cuisine.

Closed Sunday evening.



30 € 20

GIRO DI BACCO

Via Nazionale, 8

Loc. Cafaggiolo

Tel. +39 055 8418173

Fax +39 055 8486766

girodibacco@inwind.it

www.girodibacco.com

Classical Tuscan and creative

Mediterranean cuisine.

Special dishes for coeliacs.

Open 7 days a week.



60 € 35

GUALTIERI

Via S. Lucia, 5 - Loc. S. Lucia

Tel. +39 055 8423163

Fax +39 055 8423051

Tuscan cuisine.

Closed Monday.



40 € 30

I' BRIGANTE

Viale Don Minzoni, 88

Tel. +39 055 8422536

Fax +39 055 8422644

info@torracchione.it

Pizzeria, bruschetteria.

Closed Wednesday.

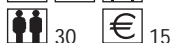


75 € 11

IL CALESSE

Piazza Ughi, 36 - Cavallina

Tel. +39 349 4341430

Tuscan cuisine.
Open seven days a week.

IL CASELLO

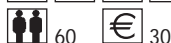
Via del Lago, 41 - Loc. I Boschi

Tel. +39 055 8420277 - 055 8421931

Fax +39 055 8420277

info@continentalrestaurant.it

www.continentalrestaurant.it

Typical Tuscan cuisine and fish.
Closed Saturday.

IL CAVALLO

Viale della Repubblica, 7

Tel. +39 055 8418144 - 055 8418293

Fax +39 055 8479884

info@albergocavallo.it

www.albergocavallo.it

Tuscan cuisine with elaborate dishes and typical produce, homemade
sweets, and fish upon request.
Closed Wednesday.

IL GATTO E LA VOLPE

Via del Lavoro, 7/c

Tel. and Fax +39 055 8418322

www.paginegialle.it/ilgattoelavolpe

Tuscan cuisine, pizza.
Closed Wednesday.

IL PAIOLO

Via Cornocchio, 1

Tel. and Fax +39 055 8420733

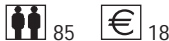
Tuscan cuisine. Closed Tuesday.

IL SERGENTE

Via S. Lucia, 26 - Loc. Monte di Fò

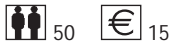
Tel. +39 055 8423127

Fax +39 055 8423001 - 055 8423127

Tuscan cuisine.
Open 7 days a week.

LA BOTTEGA DEL CORNOCCHIO

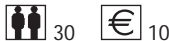
Via Cornocchio, 13 - Loc. Cornocchio

Tel. +39 8420107

Tuscan cuisine, home made pasta and grilled meat. Fiorentina steak only by prior arrangement.
Open only at lunch Tuesday through Saturday. Closed Monday.

LA BOTTEGA DI BILANCINO

Via del Lago, 3

Tel. and Fax +39 055 8420919

Tuscan cuisine and fish.
Open 7 days a week.

LA CAVALLINA

V.le del Lago, 5/7

Tel. and Fax +39 055 8420086

Tuscan cuisine.
Closed Saturday and Sunday evening.


LA LUNA ROSSA

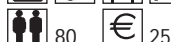
Via della Miniera

Tel. +39 347 7090101 - 339 7920976

*Traditional Tuscan cuisine.**Open 7 days a week.***LA MANGONA**

Via della Soda, 1 - Mangona

Tel. +39 055 8416381 - 055 841264

*Tuscan and Mugello cuisine, and fish by prior arrangement. Closed Tuesday.**In July and August open 7 days a week.***LA TANA**

Corso Marco da Galliano, 11/A

Galliano - Tel. +39 055 8428368

Pizza, Tuscan cuisine. Open for dinner only. Closed Monday and Tuesday.**LA TINAIÀ**

Via Mangona, 15 - Mangona

Tel. +39 055 8479571

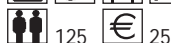
*Mugello cuisine in typically Tuscan setting, specialty of the house: grilled meat and mushrooms.**Open 7 days a week.***LE CAPANNINE**

Viale Don Minzoni, 88

Tel. +39 055 8420777

Fax +39 055 8422644

info@torracchione.it

Tuscan cuisine. Open 7 days a week.**LE MASCHERE**

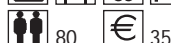
Via Nazionale, 70 - Le Maschere

Tel. +39 055 841354 - 055 8418456

Fax +39 055 8418456

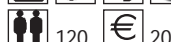
ristorantelemaschere@gmail.com

www.paginegialle.it/ristorantelemaschere

Tuscan and Mugello cuisine, truffles, mushrooms. Closed Monday.**LO SCRICCIOLO**

Via delle Voltate, 1 - Montecarelli

Tel. +39 055 8423928 - 055 8423116

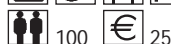
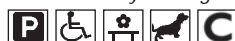
Tuscan cuisine and pizza. Closed Monday.**LO SPARVIERO di Nesci Cosimo**

Viale Gramsci, 66

Tel. +39 055 841053

Fax +39 055 8471021

cosnesci@tin.it - www.losparviero.com

*Typical Tuscan cuisine, fish, pizza.**Closed Monday evening.***L'OSTE IN PIAZZA**

Piazza Cavour, 10

Tel. +39 055 8478027

osteinpiazza@libero.it

*Typical Tuscan cuisine.**Closed Sunday evening and Monday.***MAGA MAGO'**

Via Montecarelli, 1 - Montecarelli

Tel. and Fax +39 055 8423041

giocarcasci@libero.it

*Tuscan and Mugello cuisine, fish, cuscus. Wood stove baked pizza.**18th century eatery, antique furniture and family style atmosphere. In winter closed Tuesday, Wednesday, and Thursday. Closed Tuesday in summer.*


MARISA

Viale del Lago, 21

Tel. and Fax +39 055 8420045

Typical Tuscan cuisine, specialty of the house: Fiorentina steak. Closed Tuesday.

OSTERIA POGGIO DI SOTTO

Via Galliano, 17 - Galliano

Tel. +39 055 8428654

Fax +39 055 8428449

agriturismopoggiodisotto@virgilio.it
www.wel.it/poggiodisotto
Typical Tuscan and Mugello (tortelli and steak) cuisine. Closed Monday.

PHOENIX PUB

Viale della Repubblica, 88

Tel. +39 055 8479419

Pizza, piadine, sandwiches, hot dogs, first courses on weekends. Closed Tuesday.

PIZZERIA DI LATERA

Via Latera, 13 - Loc. Latera

Tel. +39 055 8479010

Fax +39 0574 541150

Tuscan cuisine and pizza. Wood stove baked pizza. Closed Monday. Week-days open only for dinner. Sunday and holidays open for lunch.

RIVASUD

SS 65 Cafaggiolo - Loc. Bilancino

Tel. +39 055 8479405 - 328 2693744

info@rivasud.it - www.rivasud.it
Tuscan and creative Mugello cuisine using typical herbs and salads, wine shop. Closed Monday.


FARM HOLIDAYS AND RESTAURANTS
LA DOGANA

Via la Dogana, 19

Tel. +39 055 8479452 - 348 8930761

Fax +39 055 8479452

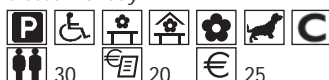
www.mugellohomes.com
Typical Tuscan and Mugello cuisine (wild game). Fiorentina steak and grilled meats by prior arrangement. Menu upon request. Open Friday evening, Saturday evening and Sunday for lunch. Group dinner by prior arrangement. Closed Monday.

LE NOVELLE

Via Pimonte, 33

Tel. + 39 055 8418255 - 338 6474621

Fax + 39 055 8952935 - 055 8422733

info@lenovelle.it - www.lenovelle.it
Typical Tuscan and Mugello cuisine. Closed Monday.

RIMAGGIORI

Via Montecuccoli

Tel. + 39 055 841336 - 347 8185934

info@rimaggiori.com
www.rimaggiori.com
Typical Tuscan and Mugello cuisine. Open from Friday to Saturday and holidays by prior arrangement.


where to buy, what to see, events, where to eat

Borgo San Lorenzo

WHERE TO BUY

CHEESES

AZIENDA AGRICOLA IL SASSO

di Farina Salvatore

Via San Cresci, 20 - San Cresci

Tel. + 39 055 8495619 - 334 1147580

Production and sale of pecorino and ricotta cheese.

EXTRA-VIRGIN OLIVE OIL and...

AZIENDA AGRICOLA SPEDALE

di Bartolini

Via S. Giovanni Maggiore, 47 - Panicaglia

Tel. + 39 055 8408635 - 347 5729483

martaleti@alice.it

Production and sale of extra-virgin olive oil and home-grown fruit and vegetables: zucchini, strawberries, potatoes, turnips, cabbage, tomatoes. Weaving of baskets.

AZIENDA AGRITURISTICA

IL POGGIO ALLE VILLE

Loc. Le Ville - Mucciano

Tel. + 39 055 8408752 - 335 8239017

Fax + 39 055 599828

redlmann@tiscali.it

www.poggioalleville.it

Production and sale of extra-virgin olive oil processed by cold oil-press, jam, vegetables, season marroni and truffles from the owner's own truffle-ground.

VIVAIO IL MONTE di Dinelli Monica

Via Grezzano, 122 - Luco di Mugello

Tel. + 39 055 8401024 - 328 4567872

vivaioilmonte@libero.it

Production and sale of extra-virgin olive oil.

HONEY, MARMALADES, JAMS and...

APICOLTURA VALENTINI

Via Faentina, 24/3

Loc. Il Poggio - Ronta

Tel. and Fax + 39 055 8403454

Production and sale of different varieties of honey (derived from acacia, flower essences, chestnut and honeydew).

AZIENDA AGRITURISTICA SANVITALE

Via Campagna, 20 - Loc. San Giorgio

Luco di Mugello

Tel. and Fax + 39 055 8401158

info@agriturismosanvitale.it

www.agriturismosanvitale.it

Production and sale of CCPB certified organic products: different varieties of honey, jams, and canned goods; IGP marrone; maize, wheat and chestnut flour; and biscuits made from the different types of flour.

AZIENDA AGRITURISTICA

TENUTA COLLEFERTILE

Via Arliano, 37 - Loc. La Sughera

Montegiovi

Tel. + 39 055 8495201 - 055 8495207

Fax + 39 055 8490154

info@collefertile.com

www.collefertile.com

Production and sale of blackberry, fig and cherry jam, pecorino cheese, Tuscan cold meats, and wild boar prosciutto.

MARRONI, FRUIT, VEGETABLES and...

AZIENDA AGRICOLA FILIPPONI LUCA

Via Faltona, 75

Tel. + 39 055 8456352 - 339 2913258

lucafilipponi4@tin.it

Production and sale of apples and pears, apples and pear juice.

AZIENDA AGRITURISTICA LA RIPA

Via Ripa

Tel. + 39 333 3660793

info@laripaagriturismo.it

www.laripaagriturismo.it

Production and sale of organic products: honey, season fruits and vegetables.

AZIENDA AGRITURISTICA LA TOPAIA

Via San Giovanni Maggiore, 57

Tel. and Fax + 39 055 8408741

salsedo@tin.it

www.agriturismolatopaia.it

Production and sale of vegetables.

MEAT

COOP.VA AGRICOLA FIRENZUOLA

c/o Supermercato Di Meglio
Piazza Gramsci, 12
Tel. + 39 055 8495649
caf@centrocarnimugello.it
www.centrocarnimugello.it
Sale of: "Le Mugellane" certified Mugello meat.

COOP.VA INCOOP

Via Faentina, 58 - Ronta
Tel. + 39 055 8403066
caf@centrocarnimugello.it
www.centrocarnimugello.it
Sale of: "Le Mugellane" certified Mugello meat.

**FATTORIA CORTE
MARCHESI DE' FRESCOBALDI**

Via San Giovanni Maggiore, 69
Strada per Luco
Tel. + 39 055 8408802
Fax + 39 055 8408500
filippo.lascialfari@frescobaldi.it
www.frescobaldi.it
Sale of honey and the farmer's own cold meats, wine and oil.

SPELT

PODERE LA FONTANA

Via Faentina, 60 - Loc. Casaglia
Tel. + 39 331 6204441
Fax + 39 055 8402014
fontana@pizzicagnola.eu
www.pizzicagnola.eu
Production and sale of organic spelt.

TORTA IN BALCONATA

PASTICCERIA AURELIO

Via D. Partigiana Garibaldi, 5
Tel. and Fax + 39 055 8457366
info@pasticceriaurelio.it
www.pasticceriaurelio.it

TORTELLO DI PATATE

ALIMENTARI TAGLIAFERRI

Piazza Dante, 46
Tel. + 39 055 8494444
Production and sale of fresh pasta.

GIORGIONE

Via Belvedere, 23 - Sagginale
Tel. + 39 055 8490199
Production and sale of fresh pasta.

PASTIFICIO SAN LORENZO

Via G. Marconi, 21
Tel. + 39 055 8455260
Fax + 39 055 8455923
info@pastificiosanlorenzo.it
Production and sale of fresh pasta.

WINE

VINO IN TAVOLA

Piazza Dante, 22
Tel. and Fax + 39 055 8455212
info@vinointavola.com
www.vinointavola.com
Sale of loose and bottled wine, fresh pasta, cold meats, cheeses, jam, oil, spices and product tasting.

WHERE TO SEE

ANTICO MULINO MARGHERI

Madonna dei Tre Fiumi - Ronta
Tel. + 39 055 8403051
*Fully functional ancient water mill.
Sale of chestnut, maize and wheat flour.*

EMILIO SERENI

SOCIETA' COOPERATIVA AGRICOLA
Via La Brocchi, 27
Tel. + 39 055 8459100 - 055 8456984
Visits to the organic "frisona" dairy farm. Selected organic dairy farm to produce the Podere Centrale milk. A documentation hall is open to visitors.

FATTORIA VALDASTRA di Borgioli
Adriano e Umberto S.S. Agricola
Loc. Cardetole, 8

Tel. and Fax + 39 055 8457930
 info@valdastra.it
 www.valdastra.it
*Visits to the organically selected
 Limousine and Chianina cattle and
 Suffolk sheep breeding farm.*

**MUSEO DELLA CIVILTÀ CONTADINA
 DI CASA D'ERCI** (Museum of Farm
 Life and Customs Casa d'Erci)

Loc. Grezzano
*The museum holds a collection of
 farm tools, and complete documenta-
 tion on farm culture.*

*For information: Borgo San Lorenzo
 Library tel. + 39 055 8457197*

*For guided tours: Gruppo Casa d'Erci
 tel. + 39 338 6880647*

biblioteca@comune.borgo-san-lorenzo.fi.it

EVENTS

For information:
 Comune of Borgo San Lorenzo
 Tel. + 39 055 849661
 www.comune.borgo-san-lorenzo.fi.it

Tourist Information Office

Tel. + 39 055 8456230
 + 39 055 84527185/6

info@villapecori.it - www.villapecori.it

turismo@cm-mugello.fi.it

www.mugellotoscana.it

TORTELLO FESTIVAL

*The Tortello festival, a local gastro-
 nomic speciality, takes place from April
 to September in various localities.*

MUGELLO FARM FAIR

*Foro Boario - from Thursday to Sunday
 in the second week in June. Farm fair
 with products of the land, and cattle,
 horse and sheep show.*

EXHIBITION OF WHITE TRUFFLE

*Villa Pecori Giraldi - third weekend in
 November. The Mugello exhibition of
 white truffles. Some restaurants in the
 town serve dishes made with truffles.*

WHERE TO EAT

RESTAURANTS, PIZZERIAS, WINE SHOPS

BORGANTICO

Via Giotto, 2

Tel. and Fax +39 055 8459247
*Tuscan cuisine and pizzeria. Vast selec-
 tion of quality wines. Closed Tuesday
 and Sunday.*

   18  25

EGIZIANO

V.le della Repubblica, 64

Tel. +39 055 8455107

*Tuscan, and Arab cuisine, paella and
 pizza. Closed Tuesday.*

    40  15

FERIOLO

Via Faentina, 32

Loc. Mulinaccio - Polcanto

Tel. +39 055 8409928

Fax +39 055 8409928

ristoranteferiolo@virgilio.it

www.ristoranteferiolo.it

Tuscan cuisine. Closed Tuesday.

 150  30

GLI ARTISTI

Piazza Romagnoli, 1

Tel. +39 055 8457707

Fax +39 055 8449887

donatella@ristorantedegliartisti.it

www.ristorantedegliartisti.it

Tuscan cuisine. Closed Wednesday.

    40  45

HAPPY DAYS

Via S. Allende, 29

Tel. and Fax +39 055 8459837

ristohappy@tiscali.it

Tuscan cuisine. Self service. Closed Sunday.

     100  9

I' CANTUCCIO

Via Angelo Gatti 3/B - Ronta
Tel. +39 055 8495710

Traditional Tuscan cuisine, fish. Pizza baked in wood stove. Closed Monday.



45 € 15

I' MARCHI di Costi Rosita

Via della Soterna, 20
Tel. and Fax +39 055 8455383

Mugello cuisine, and pizza in the evening. Closed Wednesday.



80 € 18

IL TANNINO

Via della Tintoria, 1
Tel. +39 055 8458695
Fax +39 055 8457165
info@iltannino.com
www.iltannino.com

Menu includes meat, fish and pizza. Closed Monday evening in Winter. Sunday by reservation only.



160 € 12

LA BOTTEGA

Loc. Grezzano, 24/26
Tel. +39 055 8492526 - 338 6531922
Fax +39 055 8492526
giancarlo_@freemail.it

Tuscan and Mugello cuisine. Closed Monday and Tuesday evening.



70 € 25

LA BOTTEGA DI GIORGIONE

Via Belvedere, 23 - Sagginale
Tel. +39 055 8490130 - 055 8490199
Fax +39 055 8490199

Tuscan and Mugello cuisine.

Closed Thursday.



70 € 25

LA GRIGLIA

Viale IV Novembre, 91
Tel. +39 055 8458527
www.la-griglia.it

Tuscan cuisine, specialty: fish. Open for dinner except Sunday and holidays, open at lunch.



75 € 25

LA ROSA

Via Faentina, 105/A - Ronta
Tel. +39 055 8403010
Fax +39 055 8403385

info@hotellarosamugello.it
www.hotellarosamugello.it
Tuscan and Mugello cuisine.



75 € 24

LA TAVERNA DELL'OZIO

Piazza Cavour, 15
Tel. +39 055 8495130
latavernadellozio@virgilio.it
www.latavernadellozio.com
Tuscan cuisine, specialty: fish. Pizza (also at lunch). Closed Monday.



30 € 20

LA VERANDA

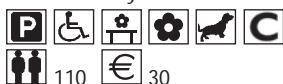
Via Pietro Caiani, 7
Tel. and Fax +39 055 8494084
www.dymmy.it/pizzeriaspaghetterialaveranda
Tuscan cuisine and fish. Wood stove baked pizza. Closed Tuesday.



40 € 20

LAKE FOREST

Via Tassaia, 52/54 - Polcanto
Tel. and Fax +39 055 8409800
Tuscan cuisine and pizza.
Closed Monday and Tuesday in winter.
Closed Monday in summer.

**LOCANDA DELLA COLLA**

Via Faentina, 69 - Passo della Colla
Tel. +39 055 8405013 - 055 8405129
Fax +39 055 8405013
info@locandadellacolla.com
www.locandadellacolla.com
Tosco-romagnolo cuisine.
Closed Tuesday afternoon and
Wednesday. Open 7 days a week in
June, July and August.

**L'O DI GIOTTO**

V.le Giovanni XXIII, 36
Tel. +39 055 8459854
Fax +39 055 8459379
info@ripaverde.it
www.ripaverde.it
Tuscan cuisine and fish.
Closed Sunday.
Open only for dinner.

**MARRANI**

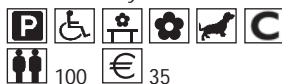
Via Faentina, 128 - Ronta
Tel. +39 055 8403005 - 055 8403370
Fax +39 055 8403370
hotelmarrani@virgilio.it
www.hotelmarrani.it
Tuscan, Mugello cuisine. Closed Tuesday
in winter. Open 7 days a week in summer.

**NEW FREETIME**

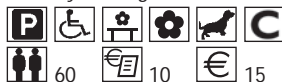
Via P. Giraldi, 30
Tel. +39 055 8494596
Fax +39 055 0511064
Italian, Tuscan and Egyptian cuisine.
Open 7 days a week.

**PARCO DEI FIORI**

Via Faentina, 72 - Ronta
Tel. +39 055 8403067
Fax +39 055 8403348
info@parcodeifiori.com
www.parcodeifiori.com
Tuscan and international cuisine.
Closed Monday.

**QUISITOCCA**

Via P. Caiani, 28
Tel. +39 055 8459299
Fax +39 055 8458307
quisitocca@hotmail.it
Wood stove baked pizza and creative
traditional cuisine. Closed Monday
and Sunday evening in winter, closed
Monday evening in summer.

**SHANG HAI**

Via degli Argini, 4
Tel. and Fax +39 055 8456843
Tuscan and Chinese cuisine.
Fixed lunch menu. Open 7 days a week.

**TAVERNA MONNALISA**

Loc. La Torre, 10
Tel. +39 0558458276
Fax +39 055 8495668
www.tavernamonnalisa.com
Traditional cuisine. Beer house, a vast

assortment of bier (more than 150 labels). In winter closed Monday; in summer 7 days a week.



TENUTA COLLEFERTILE

Via Arliano, 37
 Loc. La Sughera - Montegiovi
 Tel. +39 055 8495201 - 055 8495207
 Fax +39 055 8490154
 www.collefertile.com
 info@collefertile.com
 Tuscan cuisine. Closed Tuesday. Open every day of the week in summer. Closed holidays and in February.



TIRABARALLA

Viale IV Novembre, 20
 Tel. and Fax 055 8459055
 Tuscan and Mugello cuisine.
 Home made pasta, cheese and salami.
 A vast assortment of wines.
 Closed Sunday and Monday.



TRE FIUMI

Loc. Madonna dei Tre Fiumi, 16 - Ronta
 Tel. +39 055 8403015
 Fax +39 055 8403197
 info@albergotrefiumi.com
 www.albergotrefiumi.com
 Traditional Tuscan cuisine, homemade pasta. Closed Tuesday. Open every day of the week in July and August.



RIFUGIO VALDICCIOLI

Loc. Valdiccioli
 Tel. +39 338 1040608

info@rifugimugello.it
 www.rifugimugello.it
 Rest stop offering traditional foods.
 The shelter can be reached on foot from provincial road 477, parking in park area (1, 9 km). Open everyday in July and August. On weekends in June and September. By reservation only from October to May.



VALERI

Via G. Traversi, 95 - Luco di Mugello
 Tel. +39 055 8401013 - 055 8401776
 Fax +39 055 8401776
 pizzeriavaleri@inwind.it
 Mugello cuisine, house special: fresh homemade tortelli. Wood stove baked pizza. Open Friday, Saturday and Sunday. Group dinners only by prior arrangement on other days.



VILLA EBE

Loc. Ferracciano, 11 - Luco di Mugello
 Tel. +39 055 8457507
 Fax +39 055 848567
 info@villaebe.com - www.villaebe.com
 Tuscan cuisine.
 Open only by prior arrangement.



VILLA VIP

Viale F.lli Kennedy, 23
 Tel. and Fax +39 055 8455234
 villavip2006@libero.it
 www.firenzeristoranti.com/villavip.htm
 Tuscan cuisine, fresh fish and pizza.
 Closed Monday.



where to buy, what to see, events, where to eat

San Piero a Sieve

WHERE TO BUY

EXTRA-VIRGIN OLIVE OIL and...

AZIENDA AGRITURISTICA TREBBIO & CO

Via del Trebbio, 1
Tel. + 39 055 8498777 - 055 6121217
Fax + 39 055 8498470
info@y-knot.net
www.y-knot.net
Production and sale of extra-virgin olive oil.

CANTINE ZANIERI

Via La Luna, 6
Tel. and Fax + 39 055 848020
info@cantinezanieri.com
www.cantinezanieri.com
Production and sale of extra-virgin olive oil, wine, jams, sauces and different varieties of pasta and sweet and salt specialties.

EVENTS

For information:
Commune of San Piero a Sieve
Tel. + 39 055 848751
urp@comune.san-piero-a-sieve.fi.it
www.comune.san-piero-a-sieve.fi.it

TORTELLO FESTIVAL

The Tortello festival, a local gastronomic speciality, takes place from April to September in various localities.

PICCOLA FIERA DEL TREBBIO

*Trebbio Castle - Third week end in July
Local crafts and gastronomy fair.*




WHERE TO EAT

RESTAURANTS, PIZZERIAS, WINE SHOPS

CIRCOLO RICREATIVO DI CAMPOMIGLIAIO

Loc. Campomigliaio, 85
Tel. +39 055 848324
Pizza on Saturday prior to arrangement.
    100 € 8

DA BAFFO

Via Provinciale, 19/A
Tel. and Fax +39 055 8486781
Creative and traditional Tuscan cuisine, fish and pizza. Closed Monday.
    50 € 12

EBE

Loc. Le Mozzete, 1/A
Tel. +39 055 848019
Fax +39 055 848567
infoebe@yahoo.it
www.ebeweb.it - www.villaebe.com
*Tuscan and vegetarian cuisine.
Closed Friday.*
   
 250 € 25

I' REGOLO

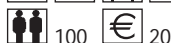
Via Calimara, 4
Tel. +39 055 8498240
info@i-regolo.it
www.i-regolo.it
*Tuscan cuisine, fish. Pizzeria.
Closed Monday. Open for lunch from Monday to Friday.*
    
 50 € 15

IL PORTICHETTO

Loc. Ischieti, 9/A
Tel. and Fax + 39 055 848099

Tuscan cuisine, fish.

Closed Wednesday.



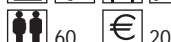
LA BUSSOLA Trattoria Pizzeria

Via Provinciale, 5/E

Tel. +39 055 8498267 - 339 7717612

International and Mugello cuisine.

Closed Tuesday. Open 7 days a week in summer.



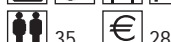
LA MADRUGADA

Piazza Colonna, 21

Tel. +39 055 8498304 - 333 7712636

Fax +39 055 8498304

Spanish and Tuscan cuisine, meat and fish. Closed Monday.



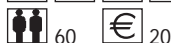
LA NUOVA BISBOCCINA

Via Provinciale, 38/D

Tel. +39 055 8486950

Fax +39 055 8498574

Tuscan and Mugello cuisine, pizza, creative dishes, fresh fish, home-made sweets and pasta. Open 7 days a week.

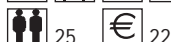


OSTERIA DI NOVOLI

Loc. Casenuove Taiuti, 8/A

Tel. and Fax +39 055 8486833

Tuscan cuisine. Closed Tuesday.



OSTERIA DI SAN PIERO

P.zza Cambray Digny, 6

Tel. +39 055 8487109 - 320 2715063

Tuscan cuisine revised, and table wine. Wine shop. Closed Monday and Tuesday. Dinner from 5:30 pm.



TRATTORIA LAGO AZZURRO

Loc. Carlone, 8

Tel. +39 055 8498280 - 333 6350003

Cucina tipica toscana.

Typical Tuscan cuisine. Closed Tuesday and Friday. Open week-ends and on holidays in winter.



where to buy, what to see, events, where to eat

Scarperia

WHERE TO BUY

CUTLER'S SHOPS

Scarperia has a tradition of knife making that goes back at least five centuries: today only five workshops still produce a rich, carefully made assortment of knives for hunting and work, as well as a complete range of cutlery and carving knives (also with horn handles), historical pieces, articles for smokers, and desk pieces.

Coltellerie BERTI SPA.

Via della Resistenza, 12 (workshop)
Tel. + 39 055 8469903
Fax + 39 055 8468014
Via Roma, 43 (shop)
Tel. +39 055 846585
Via Cavour, 144/R - Firenze
Tel. +39 055 2741449
info@coltellerieberti.it
www.coltellerieberti.it

Coltellerie CONAZ S.n.c.

F.Ili Consigli & C.
Via G. Giordani, 20 (workshop)
Tel. + 39 055 846197
Fax + 39 055 846603
Via Roma, 8 (shop)
Tel. + 39 055 8430270
info@consigli scarperia.com
www.consigli scarperia.com

Coltellerie GIGLIO

Via dell'Oche, 48
(workshop and shop)
Tel. + 39 055 846148

Coltellerie SALADINI s.a.s

Via Solferino, 19/21
(workshop and shop)
Tel. + 39 055 8431010
Fax + 39 055 8468946
info@coltelleriasaladini.it
www.coltelleriasaladini.it

I COLTELLI DELL'ARTIGIANO

Via G. Matteotti, 84
Tel. +39 055 8468268
Tel. +39 338 7767252 - 339 7097087
piero.bartolini@coltellidellartigiano.it
donero.carezzevoli@coltellidellartigiano.it
www.labottegadelcoltelli.it

CHEESES

AZIENDA AGRICOLA I PIANACCI

di Pietracito Sergio
e Jacqueline Vermeer
Via Senni-Figliano, 21/A
Tel. + 39 055 8431042 - 338 7468704
pietracito@hotmail.it
Production and sale of apples and organic cheese, sale of reproduction in "frisione" sheep.

AZIENDA AGRITURISTICA LUTIANO

Via del Giogo, 2/H
Tel. + 39 055 8492000
Tel. + 39 338 5252794 - 333 2089143
Fax + 39 055 8492000
agriturismolutiano@libero.it
www.agriturismolutiano.com
Production and sale of pecorino and ricotta cheeses.

AZIENDA GARIPPA

ANTONIO E DANIELE
Società Semplice Agricola
Via Bagnatoio, 49
Tel. + 39 055 8406761 - 335 5333898
Production, tasting and sale of pecorino and ricotta cheeses.

FATTORIA IL PALAGIACCIO

Loc. Senni, 43
Tel. and Fax + 39 055 8494418
storico@palagiaccio.com
www.palagiaccio.com
Direct sale of own products: cheese, dairy products and meat.

SOCIETA' AGRICOLA BACCIOTTI

Via di Gabbiano, 7 - Sant'Agata
 Tel. and Fax + 39 055 8406905
 sandra_1968@virgilio.it
Production and sale of organic products: pecorino, ricotta and raveggiolo cheeses, potatoes and pumpkins. School farm.

FRUIT AND VEGETABLES**AZIENDA AGRITURISTICA
 CATELACCIO**

Via Montepoli, 11/E - Sant'Agata
 Tel. + 39 055 8406624 - 338 2842883
 Fax + 39 055 8406624
 catelaccio@libero.it
Production and sale of argenteuil asparagus, broad beans, zucchini flowers, Florentine beans, numerous varieties of apples and tomatoes, plums.

MEAT**COOP.VA AGRICOLA FIRENZUOLA**

c/o Coop. Consumo
 Via Roma, 61
 Tel. and Fax + 39 055 846075
 caf@centrocarnimugello.it
 www.centrocarnimugello.it
Sale of: "Le Mugellane" certified Mugello meat.

EVENTS

For information:
 Comune di Scarperia
 Tel. + 39 055 843161
 www.comune.scarperia.fi.it

Tourist Information Office
 Pro Loco Scarperia
 Tel. + 39 055 8468165
 info@prolocoscarperia.com
 www.prolocoscarperia.com

TORTELLO FESTIVAL

The Tortello festival, a local gastronomic speciality, takes place from April to September in various localities.

WINE AND FOOD FESTIVAL

Palazzo dei Vicari - first weekend in April. Exhibition and sale of typical local products.

**MOSTRA MERCATO
 DEI FERRI TAGLIANTI**

Palazzo dei Vicari - from May to September. Exhibition and sale of knives.

DIOTTO CELEBRATIONS

*Historical centre
 Renaissance days - Saturday and Sunday in the first weekend of September
 Scenes from the 16th century lifestyle with music, archers, craftsmen, serfs, common people, guards and noble men and women. Period food can be tasted, paid for in florins, which was the only coin accepted within the town walls.*

*Rificolona - September 7th
 9.00 p.m.: parade of floats in the town centre.*

*Diotto - September 8th
 9 p.m.: historical commemoration of the vicar's induction and the awarding of the Palio of Diotto.*

WHERE TO EAT

RESTAURANTS, PIZZERIAS,
WINE SHOPS

ANNA TREND

V.le Kennedy, 50
Tel. and Fax +39 055 846219
Typical Tuscan cuisine.
Closed Monday.



FATTORIA IL PALAGIO

V.le Dante, 99
Tel. +39 055 846376
Fax +39 055 846255
info@fattoriailpalagio.com
www.fattoriailpalagio.com
Typical Tuscan and Mugello cuisine:
tortelli, kale soup, traditional veg-
etable soup, Fiorentina steak and a
variety of roast meats. Closed Monday.



ITRE LAGHI

Via Fagna, 51
Tel. and Fax +39 055 8468061
Tel. +39 339 8165588 - 348 5517290
info@stazionetrelaghi.com
www.stazionetrelaghi.com
Tuscan cuisine. Sport fishing lake.
Closed Monday. Open 7 days a week
in summer.



IL BRONCO

V.le Dante, 95
Tel. and Fax +39 055 8430207
Tel. +39 334 6715871
info@ristoranteilbronco.it

www.ristoranteilbronco.it
Tuscan, Mugello and national cuisine.
Closed Wednesday.



IL GIOGO

Via del Giogo, 19 - Passo del Giogo
Tel. +39 055 8468320
rist.ilgiogo@tin.it

www.passodelgiogo.it
Typical Tuscan and Mugello cuisine.
Closed Tuesday.



IL RUSTICO

Pizza Garibaldi, 2
Tel. +39 055 8469992 - 055 8430864
Fax +39 055 8430864
www.ilrustico.it
Tuscan and international cuisine,
seafood and pizza. Closed Tuesday.



LOCANDA LE ISOLE

Via di Cavallico, 129/30
Tel. +39 055 8406119 - 335 5329528
Fax +39 055 8406119
info@leisolemugello.com
www.leisolemugello.com
Tuscan and Mugello traditional and
creative cuisine. Pizza on Wednesday
in winter.

Open Friday, Saturday and Sunday in
winter; closed Monday in summer.



OSTERIA DE' POERI

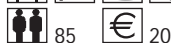
Via Roma, 78/80

Tel. and Fax +39 055 8430819

Tel. +39 339 8488833

sbotto@tiscali.it

Tuscan and Mugello cuisine, fish and pizza. Closed Monday. Open 7 days a week in summer.

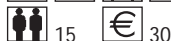


OSTERIA NANDONE di Mugnai Paolo

Via del Giogo 3 - Loc. Omomorto

Tel. +39 055 846198

Traditional Tuscan cuisine. Open 7 days a week. By reservation only.



ROSTICCERIA COLIBRI

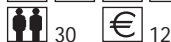
Viale G. Matteotti, 29/A

Tel. and Fax +39 055 8468360

Tuscan cuisine, take away and pizza.

Hot snacks mid-afternoon.

Closed Thursday.



TEATRO DEI MEDICI

Loc. La Torre, 14

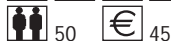
Tel. and fax +39 055 8459876

teatromedici@virgilio.it

www.teatrodeimedici.it

Florentine and Mugello cuisine.

Closed Monday and Sunday evening.



where to buy, what to see, events, where to eat

Vaglia

WHERE TO BUY

CHEESES and...

AZIENDA AGRICOLA IL CAMPARAIOLO

Via del Rio, 898
Loc. Pescina - Paterno
Tel. + 39 055 407414
Production and sale of organic ricotta and pecorino cheeses, and farmyard animals.

FINOCCHIONA BRICIOLONA (salami seasoned with fennel seeds)

MACELLERIA ROSI GIOVANNI

Via Fiorentina, 590 - Pratolino
Tel. + 39 055 409059
giorosi@tiscalinet.it
Production and sale of the "Finocchiona Briciolona" - a product of the Messeri Family of Bivigliano - and typical Tuscan pure pork sausage.

LAMB and...

AZIENDA AGRITURISTICA LE CORTI

Via del Vico, 925 - Pratolino
Tel. + 39 055 409222 - 348 5424500
Fax + 39 055 409222
le.corti@tiscalinet.it
www.lecorti.com
Production and sale of lamb, fruit, vegetables and fresh eggs.

SENESE CINTA, WILD BOAR COLD MEATS and...

AZIENDA AGRITURISTICA PODERI DI COIANO

Via di Coiano, 1479
Tel. + 39 055 407680
Tel. + 39 328 3189338 - 328 9426991
coiano@dada.it
www.poderidicoiano.it

Production and sale of organic honey, vegetables and fruit, and Senese cinta cold meat, poultry.

MACELLERIA ZANATTA ROLANDO FRANCO

Via Largo Saltini, 149
Tel. and Fax + 39 055 407936
Production and sale of pure pork sausage, wild boar sausages and cold meats, prosciutto made with the famous Senese cinta and sow's meat, porchetta (roast pork), and local cheeses.

WHAT TO SEE

MONTESENARIO CONVENT

Bivigliano
Built on a hilltop overlooking the entire Mugello valley, this monastery dates back to 1241. It was subsequently enlarged by Cosimo I de' Medici in 1539. A small adjoining shop sells the famous "Gemma d'Abeto" liqueur. Open everyday.
Tel. + 39 055 406441.

EVENTS

For information:
Commune of Vaglia
Tel. + 39 055 500241

TORTELLO FESTIVAL

The Tortello festival, a local gastronomic speciality, takes place from April to September in various localities.

RURALIA

Villa e Parco Demidoff
Last weekend in May.
Florentine country fair: agriculture, nature, fauna, breeding, culture, leisure time. Food stands and tasting of typical local products.

TRAILS AND SAVOURS

Guided excursions and lunch break in several Sundays.

WHERE TO EAT

**RESTAURANTS, PIZZERIAS,
WINE SHOPS**
BALLINI

Via Bolognese 1227

Tel. +39 055 407910

Traditional Tuscan cuisine and pizza.
Closed Monday and Saturday at lunch.
CHALET PINETA

Via dei Condotti, 618 - Bivigliano

Tel. +39 055 406850 - 333 5299886

Fax +39 055 4061028

chaletlapineta@virgilio.it

Home cooking and wood stove baked pizza. Closed Tuesday. Open 7 days a week in July and August.
GIOTTO PARK HOTEL

Via Roma, 69 - Bivigliano

Tel. +39 055 406608

Fax +39 055 406730

info@villagiotto.it - www.villagiotto.it

Tuscan and international cuisine.
IL PIEVANO ARLOTTO

Via della Lupaia, 1556 - Pratolino

Tel. +39 055 505641

Fax +39 055 409780

prenotazioni@hotel-demidoff.com

www.hotel-demidoff.it

Tuscan, international and Mugello cuisine, fish and vegetarian dishes.
Open 7 days a week.
LA BOTTEGHINA

Via di Montorsoli, 412

Montorsoli

Tel. and Fax +39 055 401433

info@ristorantelabotteghina.com

www.ristorantelabotteghina.com

Fish restaurant. Closed Monday.
LA BRUNA

Via della Fittaccia, 5 ang. Via Roma

Bivigliano

Tel. and Fax +39 055 406614

labruna@borghitoscani.it

www.borghitoscani.com

Tuscan and Mugello cuisine, fish.
Closed Thursday in winter.
Open 7 days a week in summer.
LE TERRAZZE

Via di Montorsoli, 263

Montorsoli

Tel. +39 055 401782 - 055 401434

Fax +39 055 401434

albergo.leterrazze@yahoo.it

Tuscan cuisine, fish, and pizza in the evening. Closed Wednesday.
LUCIA BONINI

Via di Caselline, 771

Loc. Caselline

Tel. +39 055 409014

Home cooking.
Closed Wednesday.

PADELLINO

V.le Stazione, 222
 Tel. and Fax +39 055 407902
 giulio.padellini@libero.it
 www.paginegialle.it/albergopadellino
Tuscan cuisine. Closed Friday.



30 € 25

PATERNO

Via di Paterno, 2483
 Tel. +39 055 407930
 Fax +39 055 407594
 hotelpaternofirenze@virgilio.it
 www.hotelpaterno.com
Traditional Tuscan cuisine and pizzeria. Closed Monday and Tuesday.



50 € 20

TRATTORIA DI FONTEBUONA

Via Fontebuona, 446
 Fontebuona
 Tel. and Fax 055 409098
 www.trattoriadifontebuona.it
 trattoriadifontebuona.it@hotmail.it
*Typical home cooked Tuscan dishes.
 Closed Tuesday.*



50 € 20

VILLA VECCHIA

Via Della Lupaia, 45
 Tel. +39 055 409246
 Fax +39 055 409790
 www.ristorantevillavecchia.com
 commerciale@ristorantevillavecchia.com
 villavecchia@tiscalinet.it
Tuscan and Mugello cuisine. Grilled meats on hot coals. Closed for lunch from Monday to Friday in winter.

Closed Sunday evening and Monday in summer.



500 € 34

ZOCCHI

Via Fiorentina, 428 - Pratolino
 Tel. and Fax +39 055 409511
 www.ristorantezocchi.it
*Tuscan and Mugello cuisine, pizza,
 house special: grilled meats.
 Open 7 days a week.*



250 € 20

where to buy, what to see, events, where to eat

Vicchio

WHERE TO BUY

CHEESES

AZIENDA AGRICOLA MONGILI

Via Cavour, 88

Tel. and Fax + 39 055 844354

emongili@tiscalinet.it - www.mongili.it

Production and sale of pecorino, ricotta and raveggiolo cheeses.

AZIENDA AGRICOLA MONGILI MASSIMILIANO

Loc. Rossoio

Tel. + 39 055 8497393 - 347 6716495

Fax + 39 055 844354

emongili@tiscalinet.it - www.mongili.it

Production and sale of pecorino, ricotta and raveggiolo cheeses.

AZIENDA AGRICOLA SANNA MARCO

Fraz. Arsella 33/A

Tel. + 39 329 6052321

Production and sale of pecorino and ricotta cheeses.

EXTRA-VIRGIN OLIVE OIL

AZIENDA AGRITURISTICA FATTORIA DI CASOLE

Via Casole, 30

Tel and Fax + 39 055 8497383

casole@infinito.it - www.fattoriacasole.it

Production and sale of extra-virgin olive oil.

AZIENDA AGRITURISTICA FATTORIA I RICCI

Via Rostolena, 14

Tel. + 39 055 844259 - 347 7920638

Fax + 39 055 844259

info@fattoriairicci.it

www.fattoriairicci.com

Production and sale of extra-virgin olive oil and grapes.

AZIENDA AGRITURISTICA IL CHIUSO

Via di Casole, 35

Tel. + 39 055 844646

info@ilchiuso.it - www.ilchiuso.it

Production and sale of olive oil and peaches, and fire wood.

CEREAL AND LEGUMES

AZIENDA AGRITURISTICA LA COLOMBAIA

Via Vespignano, 123 - Pesciola

Tel. + 39 055 8448028 - 328 4764164

Fax + 39 055 8448028

info@agriturismocolombaia.com

galluzziclaudio@libero.it

www.agriturismocolombaia.com

Production and sale of organic products: spelt, chick peas, beans, spelt flour, wheat flour, corn flour, potatoes, and plums.

AZIENDA AGRITURISTICA PODERE LA MADONNA

Via Barducci, 1

Tel. + 39 328 1762090

Fax + 39 06 3244996

marrasgiuseppina@virgilio.it

Production and sale of cereal, corn, walnuts, hazel nuts, apples, and figs.

COLD MEATS and...

ALIMENTARI LA CASA DEL PROSCIUTTO

Via Ponte a Vicchio, 1

Tel. and Fax + 39 055 844031

info@lacasadelprosciutto.it

www.lacasadelprosciutto.it

Sale of cold meats, fresh pasta, cakes and biscuits, wine, liqueur, jam, honey, vegetables in oil, fruit and vegetables.

AZIENDA AGRITURISTICA IL MURETTO

Fraz. Boccagnello, 22 - Barbiana

Tel. + 39 055 8493536 - 348 7355125

Fax + 39 055 8493536

info@ilmurettoagriturismo.com

www.ilmurettoagriturismo.com

Production and sale of cold meats, and herbal preparations: oil for the skin and for massages, teas and aromatic herbs.

SOCIETA' AGRICOLA IL PONTE
 di Trotta Rocco e Lompi Stefania
 Via Gattaia, 88
 Tel. + 39 055 8407690 - 055 8407671
 Fax + 39 055 8407671
 rocco_trotta@libero.it
Sale of the farmer's own pork and beef, cold meats, and marroni at the farm shop, open on Sundays too.

HONEY

APICOLTURA NALDONI ALESSANDRO
 Via Vespignano, 59
 Tel. + 39 055 844135
Production and sale of different varieties of honey (derived from acacia, flower essences and chestnut).

MARRONI, FRUITS AND VEGETABLES

AZIENDA AGRICOLA BAGGIANI NICOLETTA
 Via Pimaggiore, 4
 Tel. + 39 055 8448166
 cristian.pacini@tin.it
Production and sale of apples, potatoes, IGP marroni, fruit and vegetables.

AZIENDA AGRICOLA BIOLOGICA TROTTA GIUSEPPE
 Via Ponte a Vicchio, 77
 Tel. and Fax + 39 055 8449904
Production and sale of the farmer's own organic fruit and vegetables.

AZIENDA AGRICOLA FONTE FIORITA
 di Caloia Sabrina
 Offices: Via Padule, 36
 Farm: Santa Maria a Vezzano
 Tel. + 39 349 5650629
 Fax + 39 055 8407181
 sabrina888@jumpy.it
 fontefiorita@alice.it
Production and sale of fruit and vegetables, strawberry, porks, poultry, eggs and cactus and lemon plants.

AZIENDA AGRITURISTICA ATTULIAIO
 Via di Paterno, 12
 Tel. + 39 055 8493125 - 333 7965380
 Fax + 39 055 8493125
 info@attulaio.com
 www.attulaio.com
Production, sale and collecting of IGP Mugello marrone; sale of vegetables and potatoes.

AZIENDA AGRITURISTICA BONCIANI
 Fraz. Campestri, 44
 Tel. + 39 055 8449983 - 338 4433433
 Fax + 39 055 8449983
 info@agriturismobonciاني.it
 www.agriturismobonciاني.it
Production and sale of marroni and extra-virgin olive oil.

AZIENDA AGRITURISTICA FARNETINO
 Via Pilarciano, 53 - Loc. Farnetino
 Tel. + 39 055 8497372 - 347 6933645
 Fax + 39 055 8497372
 farnetino@tiscali.it
 www.farnetino.com - www.farnetino.it
Production and sale of organic products: fruit and vegetables (in summer), marroni, legumes and durum wheat pasta.

AZIENDA AGRITURISTICA IL LAURO
 Fraz. Padule, 125
 Tel. and Fax + 39 055 8407886
Production and sale of fruit and vegetables.

AZIENDA AGRITURISTICA LA MATTERAIA
 Via Cuccino, 10
 Tel. and Fax + 39 055 844688
 lamatteraia@virgilio.it
Production and sale of apples, extra vergin olive oil, "Rebo", moscato and Muller Thurgau wine.

AZIENDA AGRITURISTICA LA STAZIONE DI MONTA
 Via di Rupecanina, 32

Tel. + 39 055 8497007 - 347 8319819
 Fax + 39 055 8497007
 info@agriturismostazonedimonta.com
 www.agriturismostazonedimonta.com
Production and sale of marroni and marroni flour, fruit and vegetables.

AZIENDA AGRITURISTICA MUCCIANELLO

Via Piazzano, 66 - Loc. Vespignano
 Tel. + 39 055 8448017 - 055 242713
 Fax + 39 055 8448017- 055 242713
 pcateni@iol.it
 www.blubus.com
Production and sale of season fruits, jam, and oil.

MEAT and...

CENTRO CARNI MUGELLO

Loc. Rabatta - Borgo San Lorenzo
 Tel. + 39 055 8490367 - 055 8453470
 Fax + 39 055 8455154
 caf@centrocarnimugello.it
 www.centrocarnimugello.it
Sale of "Le Mugellane" certified Mugello meat, local honey, pecorino and cow's ricotta cheeses produced by the Agricoop di Palazzuolo S. Senio (ricotta cheese from January to June), the shepherd's own pecorino, wine and oil, and homebred chickens and rabbits. Homemade pasta and numerous sauces. Sale of organic products: cheeses, oil, spelt and pearl barley, chick peas, and Mugello beef.

COOPERATIVA AGRICOLA IL FORTETO

Fraz. Rossoio S.S. 551 Km 19
 Tel. + 39 055 8448183 - 055 8448745 (shop)
 Fax + 39 055 8387589
 bottega@forteto.it - www.forteto.it
Production and sale of Tuscan pecorino cheese, mozzarella, raveggiolo, burrata (mozzarella filled with creamy butter), ricotta, apples, Chianina meat,

wood oven baked bread, biscuits and other baked goods.

Sale of locally produced jam, honey, wine and extra-virgin olive oil.

EVENTS

For information:
 Commune of Vicchio
 Tel. + 39 055 843921
 www.comune.vicchio.fi.it

Pro Loco Vicchio
 Tel + 39 055 8448720
 info@prolocovicchio.it
 www.prolocovicchio.it

TORTELLO FESTIVAL

The Tortello festival, a local gastronomic speciality, takes place from April to September in various localities.

FLAVOURS AND COLOURS OF MUGELLO

Several dates from April to September. Sample and sale of typical local products.

FIGS FESTIVAL

First Sunday in April. Food stands with exhibition and sale of local products.

MAGNALONGA DEL MUGELLO

*May 1st
 A choice of excursions along different paths of different levels of difficulty with rest stops offering different local specialties and final lunch. Organised by Slow Food.*

M.A.Z.E. MOSTRA MERCATO DELL'ARTIGIANATO

*From the last Saturday of August to the next Sunday
 Exhibition of local crafts.
 Summer trade fair - Market, traditional crafts and food, shows and fireworks on the lake Montelleri*

CHESTNUT FESTIVAL

Second and third Sunday in October.

Sale of chestnuts, roasted chestnuts and typical products featuring chestnuts.

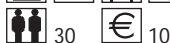
WHERE TO EAT**RESTAURANTS, PIZZERIAS,
WINE SHOPS****BAR TAVOLA CALDA****L'OASI DEL SORRISO**

di Ballerini e Ferilli

Via A. Barducci, 23

Tel. +39 055 844305

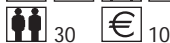
Tuscan cuisine. Closed Saturday afternoon and Sunday.

**BAR TAVOLA CALDA IL COYOTE**

Viale Beato Angelico, 44/50

Tel. +39 055 8448390

Tuscan cuisine. Closed Sunday.

**CIMABUE**

Piazza Giotto, 14

Tel. +39 055 8497006

alessiobellini4@virgilio.it

www.dymmy.it/cimabuecaffè

Antipastos, pizza on Friday, Saturday and Sunday, home-made ice-cream.

Closed Monday.

**ENOTECA L'AMANTE DI DIONISO**

Corso del Popolo, 45

Tel. +39 055 8448055

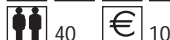
info@anticaportadilevante.it

www.anticaportadilevante.it

Specialities of the house include cold

meats, cheeses, crostoni, bruschetta and a vast assortment of wines.

Closed Monday. From June to September open 7 days a week.

**IL CALDETINO**

Loc. Caldetino, 26

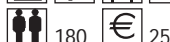
Tel. +39 055 8497551 - 338 5288502

Fax +39 055 8497538

Tuscan and Mugello cuisine, both traditional and creative.

Closed Monday in winter.

Open 7 days a week in summer.

**L'ANTICA PORTA DI LEVANTE**

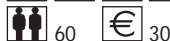
Pizza Vittorio Veneto, 5

Tel. and Fax +39 055 844050

info@anticaportadilevante.it

www.anticaportadilevante.it

Tuscan and Mugello cuisine, both traditional and creative. Closed Monday.

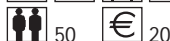
**LA BOTTEGA DI MATTAGNANO**

S.S.551 Traversa del Mugello

Loc. Mattagnano, 96

Tel. +39 055 8455056 - 339 8741583

Tuscan and Mugello cuisine, fresh fish and pizza. Closed Monday.

**LA CASA DEL PROSCIUTTO**

Fraz. Ponte a Vicchio, 1

Tel. and Fax +39 055 844031

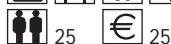
www.lacasadelprosciutto.it

info@lacasadelprosciutto.it

Tuscan and Mugello cuisine.

Renowned for the assortment of cold meats, and for the mid-afternoon snack. Well furnished cellar. Assortment of local products.

Closed Monday and Tuesday.



25 € 25

LA CASA DI CACCIA

Via Molezzano - Loc. Roti

Tel. +39 055 8407629

Fax +39 055 8407007

info@ristorantelacasadicaccia.com

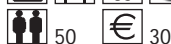
www.ristorantelacasadicaccia.com

Typical Tuscan and Mugello cuisine.

Fresh hand-made pasta.

Closed Tuesday in winter.

Open 7 days a week in summer.



50 € 30

LA CASA MATTA

Viale Beato Angelico, 81

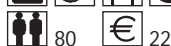
Tel. and Fax +39 055 8497104

lacasamatta@alice.it

Tuscan cuisine, fresh hand-made

pasta, fish specials on weekends.

Closed Monday.



80 € 22

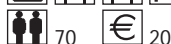
LOCANDA DI NEMO

Via per Barbiana - Loc. Boccagnello, 2

Tel. +39 055 844503

Typical traditional Tuscan cuisine.

Open 7 days a week.



70 € 20

MONTELLERI

Via dei Pini, 1 - Loc. Montelleri

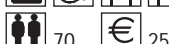
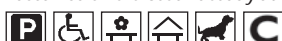
Tel. +39 055 8497607

Fax +39 055 8448751

info@montelleri.com

www.montelleri.com

Tuscan cuisine. Closed Tuesday at lunch.



70 € 25

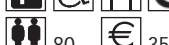
OBLO'

Via Martiri di Campo di Marte, 5

Tel. +39 055 8448359

Sea and mountain dishes.

Closed Tuesday.



80 € 35

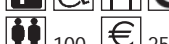
SIMONETTA

Fraz. Ponte a Vicchio, 23

Tel. +39 055 844271

Fax +39 055 8448513

Tuscan cuisine. Closed Tuesday.



100 € 25

TRATTORIA GIOTTO

Corso del Popolo, 57

Tel. +39 055 844195

Tuscan and Mugello cuisine.

Closed Wednesday.



30 € 20

VILLA CAMPESTRI

Fraz. Campestri, 19

Tel. +39 055 8490107

Fax +39 055 8490108

villa.campestri@villacampestri.it

www.villacampestri.com

Tuscan and Mugello cuisine. Light

Lunch (pasta, bruschette, mixed

salads), dinner menu a la carte.

From March 14 to November 10 open

7 days a week.



50 € 52

UPPER MUGELLO AND TUSCAN ROMAGNA: THE PRODUCE OF THE WOODS



*Chestnut
harvest*



The part of the Mountain Community that stretches towards Romagna is a territory in which both natural resources and social traditions have been preserved with great care.

Here the harshness of the mountain ridges is softened by the presence of the towns of **Marradi**, **Palazzuolo sul Senio** and **Firenzuola**.

The huge boulders and peaks, although reaching only 1000 metres above sea level, form a backdrop and skyline which is, more often than not, impressive. On the roads that go to Romagna from Tuscany by way of the mountain passes (Faentina, Bologna, Imola) the view is dominated by uncontaminated woods of beech, chestnut and oak, and of vast meadows dotted with juniper bushes and boulders.

For many centuries the woods have provided the people of the land their food.

Farmers used special techniques when caring for their chestnut groves. They spent much of their time on the land removing dead branches

(smacchiatura), preparing the soil under the trees, positioning mounds of leaves (parate) to stop the chestnuts from rolling downhill, collecting, selecting and consequently drying the chestnuts. In the chestnut groves nothing was wasted: the few chestnuts remaining on the ground or discarded because worm-ridden were thrown to the pigs.



The chestnuts of **Marradi**, after many centuries of careful selection, have reached a homogenous quality, unique not only in Italy, but world round.

For many years the “**MARRONE DEL MUGELLO I.G.P.**” (the select chestnut) has been grown in Marradi and other parts of Mugello. It is recognized under law-code CEE 2081/92 as a fruit that comes from a geographically protected area in which particular natural and human factors prevail. These chestnuts are grown under strict conditions, for example it is absolutely forbidden to make use of fertilizers or pesticides.



*Marroni
of Mugello I.G.P.*

The Mugello Marrone ranges from medium to large in size, has a slightly flat elliptical shape, a fine-grained pulp, and is very sweet tasting, unlike other chestnuts which can be of all shapes and sizes.

The Marradi **MARRONE** is no doubt one of the finest chestnuts in Italy, and possibly the world. We find proof of this in the history of this delicious fruit, which has been exported from Marradi across the Channel and even to the East for centuries. The English have always appreciated and chosen the “**CHESTNUTS OF MARRADI**” above all others.

Special recipes of the Marradi cuisine, using both fresh and dried (white) chestnuts, have been passed down through the ages.



Many of the dishes which made use of wheat or maize flour in the lower lying territories, were made with chestnut flour in Marradi.

The typical 'pattona' (solidified chestnut-meal porridge) was prepared every 10-15 days and used in the place of bread. It was eaten toasted or fried, in slices by itself or with milk, ricotta (a sort of cottage cheese) and raveggiolo (a soft cheese). It was for this reason that the chestnut tree was known as the 'bread tree'.

We relive this gastronomic tradition every year in autumn. In October, during the **SAGRA DELLE CASTAGNE (CHESTNUT FESTIVAL)**, numerous gastronomic specialities using chestnuts are prepared. The numerous stands offer: 'bruciate' roasted (or burnt) chestnuts; chestnut cake and pudding; 'castagnaccio' (oven baked flat cake); fried tortellini (stuffed pasta); chestnut and ricotta pie; chestnut log; doughnuts and fritters; chocolate covered chestnuts; candied chestnuts; and 'avvampati' (scorchers) etc.

Marradi



MARRONE PIE is the most traditional, as well as the most requested, local dessert at the chestnut festival, and definitely the best-loved by the families of Marradi..



MARRONE PIE

Ingredients for the pastry: 200 g flour, 1 knob of butter, milk and water as required

Ingredients for the filling: 1 kg mashed chestnuts, 1 l milk, 4 eggs, 400 g sugar, vanilla, half glass of rum, 2 tbsp alcherme liqueur, pinch of salt, grated lemon peel

Cut a slit in the chestnut skins, especially if fresh, and scorch over an open fire for 2-3 minutes using a specially made pan with holes on the bottom (or place in a microwave oven). Peel the chestnuts. Boil the marrone in equal measures of water and milk flavoured with vanilla essence. Rub through a sieve. For every 600 g of chestnuts add 400 g of sugar, 50 g of alcherme, 80 g of rum, and vanilla essence. Mix well. In a separate bowl beat 4 eggs. Add the chestnut mixture together with 0.3 litres of milk. Leave the mixture to set for 2 hours. Meanwhile prepare the pastry using white flour, sugar, a knob of butter and water as required. Roll out very finely and line a pie dish with it. Add the chestnut filling and bake at very low temperature (120° C) for 2-3 hours making sure that the filling does not come to a boil.

Check cooking time by placing a toothpick into the pie centre. If the pie is ready the toothpick will come out clean. The pie must be cut cold, better if the next day.



Marroni pie

During the Marradi Chestnut Festival, the chestnut growers in the area sell their carefully grown and selected 'marroni' and the visitor can purchase the supplies he needs to prepare the delicious Tortellini fritti (fried pasta with chestnut filling) in his own kitchen.



FRIED PASTA WITH CHESTNUT FILLING

Ingredients for the pastry:

500 g flour, 20 g butter, half glass of water, half glass of milk, 2 tbsp icing sugar

Ingredients for the filling:

500 g mashed marroni, 2 tbsp rum, 2 tbsp alchermes liqueur, 2 tbsp icing sugar, vanilla essence

Make a filling similar to that of the pie recipe (see Marrone Pie) but thicker. Make the pastry. Be careful to use water and milk that is warm enough to melt the butter. Roll the pastry out into fine long strips. Place a spoonful of the chestnut filling in rows along the pastry; fold the dough over the paste, then cut with the special cutting utensil into ravioli squares. Deep-fry in very hot vegetable oil. When ready glaze with icing sugar and, if desired, alchermes.

For many centuries the inhabitants of these mountains have gathered fruit and nuts in the woods, and wild herbs and lettuce in the fields: these products have become an essential part the country folk's diet.

*Fried pasta
with chestnut
filling*



In **Palazzuolo Sul Senio** this custom has never been abandoned; wild-growing natural products continue to play an important part in the local cuisine. You can sample and buy lemon balm, blackberry, raspberry, blackthorn, sage, juniper, apple and mint grappa (eau-de-vie); rosemary, walnut, basil, bay laurel and numerous other liqueurs; chestnut, raspberry, elder berry and mint jam; raspberry, elder berry and blackberry syrup; rose tea; and acacia, wildflower and chestnut honey.



In autumn Palazzuolo dedicates its Sundays to the local produce: I.G.P. Mugello marroni, walnuts, hazel nuts, medlars, organic apple and pear varieties passed down from the distant past, and spelt, but also cow's, sheep's and goat's cheese. Pigs, "the rulers of the land" occupy a special place here: in the woods surrounding the town, in fact, several ancient breeds are raised. Pigs such as the "mora romagnola" or the Senese 'cinta' - dark hided with a white belt (cinta) around the waist - were very common in Medieval times and are frequent in frescos. A very famous one can be found in the Sala del Buon Governo in the City Hall of Siena. The meat is now an important part of the local cuisine.



*Palazzo dei Capitani
(Palazzuolo Sul Senio)*

Another typical Palazzuolo product is **RAVIGGI-
OLO DI LATTE VACCINO DEL MUGELLO**. This fine fresh cheese, a smooth paste made from cow's milk and bearing no crust, has been added to the list of traditional Tuscan foods. The traditional quality of the product is linked to the characteristics of the cow's milk, which is produced in dairy farms situated on the Tuscan-Romagna Apennines, and to the particular cheese making process that has been passed down for generations. Raviggiolo is white, slightly tart, leaning towards sweet. It is made by hand and produced the whole year round.



Raviggiolo is the ideal filling for cappelletti, which, served in soup, is the typical Christmas dish of Upper Mugello families.

CAPPELLETTI

Ingredients for the pastry:

400 g flour, 3 eggs

Ingredients for the filling:

300g raviggiolo or stracchino (soft cheese), 100 g grated Parmesan, 3 peeled bitter almonds, nutmeg or cinnamon, 1 egg and a pinch of salt

Put the ingredients for the filling in a bowl and mix well; since the paste must be fairly thick, extra grated Parmesan can be added if the raviggiolo is too runny.

Prepare the pastry (see earlier pasta recipes) and cut into 3-4 cm squares. Place half a tsp of filling on each square. Fold the two corners together to form a triangle. Pinch the remaining corners to form a small hat (cappelletto) with, possibly, a hole in the middle. Cook in abundant beef, capon or chicken soup.

Cappelletti



A special fruit of the land, whose gastronomic importance has increased considerably over the past decades, is the **MUSHROOM**: the 'porcino' (*boletus edulis*) can be found in both the age-old chestnut woods and under the extensive plantations of saplings; while "among the green meadows, in spring, after the snow has melted and the sun has warmed, another jewel of gastronomy begins to flower: it is the 'prugnolo' - the black-thorn mushroom ." (Lorini "Il Mugello in Cucina" - Cooking in Mugello). This mushroom, which has a distinct but delicate flavour, is unknown to most, but in **Firenzuola** it is highly appreciated and greatly sought after for the preparation of refined first course meals and antipastos. In Firenzuola at the end of May a '**SAGRA**' (food festival) is dedicated to this mushroom.



Cattle breeding has always represented an important part of farm life in Firenzuola, which has been under the domain of Florence since the fourteenth century. The 'bruna' breed is strong and hardy and a favourite of local farmers. This carefully controlled and selected animal now produces large quantities of milk and, due to the uncontaminated aromatic pastures, also provides delicious **beef** ("**LE MUGELLANE**") which is sold at local butchers' shops.

For some years now many farms in Firenzuola have begun to produce **ORGANIC PRODUCTS**: along with the traditionally renowned white and yellow potatoes, which are extremely difficult to find, and the fresh or dried chestnuts, we also find some novelties, such as organic **SPELT**. Wholegrain spelt can be used to make tasty cold salads and minestrone; spelt pasta (noodles and spaghetti) can be served with simple sauces, with ricotta cheese and truffles, and with fine strips of ham etc.; ground spelt can be used for the making of tagliatelle, and pizza; and we can even find toasted spelt.



Porcini mushroom



SPELT SALAD

Ingredients: 400 g wholegrain spelt, cheery tomatoes, 'grana' (Parmesan)cheese, fresh onions, black pitted olives, capers, oregano, hot pepper, salt, basil, extra-virgin olive oil.

Cook the spelt in salted boiling water for 15-20 minutes. When ready, cool under cold running water. Add the other previously prepared ingredients. Serve with a trickle of oil and basil leaves. Spelt salad can also be prepared using fish. You can try it with tuna, shrimp, tiny octopuses, etc.

The woods and meadows of Firenzuola, home of the 'pietra serena' (grey sandstone) have once again become the ideal habitat for fallow and roe deer. A nature reserve for the breeding of fallow-deer has been created with the help of the Comunità Montana in Moscheta, next to the much visited ABBAZIA (abbey). It goes without saying that this particular venison can be found in restaurants throughout the territory.



MUGELLO BREAD

The bread in Tuscany is baked using very little salt. The loaf has the shape of a “filone” (long loaf) and can weigh from 500g - 2kg. In Mugello every phase of the bread making process is carried out. The Foralossi Mill in Firenzuola, run by a water wheel, stone grinds the tender grains of wheat, in no way genetically modified, that are grown on the farms in the area. The flour is rich in wheat germ, fibre, minerals, vitamins and amino acids: substances that are essential for a well balanced diet.

The Vecchio Forno bakery in Polcanto, the Panificio Faini Firenze in Luco di Mugello and the Forno Conti Giuliano in San Piero a Sieve, use only flour, natural yeast and warm water in the process of artisan baking. The dough is left to rise on wooden planks and is covered with linen sheets. Five hours later, the loaves are baked in a wood oven. The bread remains fresh and tasty for a good five days, but once it is hard, it can be used to make some of the most delicious traditional Mugello dishes: ribollita, panzanella, and pappa col pomodoro.



Mugello bread



*For information:
Consorzio Pane del Mugello (The Association
for the Promotion of Mugello Bread)
tel. +39 338 1512228
giacomotaviani@toscanacereali.it*

PAPPA COL POMODORO

Ingredients:

*80 g per person of hard bread, a clove of garlic,
3-4 sweet ripe tomatoes, salt, pepper, oil and basil*

Discard the crust from the hard Mugello bread and cut into pieces. Place these in a pot with water; add garlic, salt, pepper, extra-virgin olive oil, and chopped tomatoes. Cook until it becomes a smooth dense paste. Serve hot with a sprinkle of olive oil and basil.

*Mugello
bread*



where to buy, what to see, events, where to eat

Firenzuola

WHERE TO BUY

CHEESES

AZIENDA AGRICOLA
MURGIA SALVO E LUATTI MARILENA

Loc. Sasso San Zanobi, 56
Tel. + 39 055 8101110
Tel. + 39 340 2665303 - 340 2665302
Production and sale of pecorino and ricotta cheeses.

HONEY

AZIENDA AGRICOLA L'OPPIO

di Raffini Giuseppe
Via Piancaldoli Oppio, 1055
Tel. + 39 055 817082
Production and sale of wholemeal virgin honey of the Sillaro Upper Valley

AZIENDA AGRICOLA
MANGIAFERRO VASCO

Via Imolese, 34/a
Tel. + 39 055 819538
Production and sale of different varieties of honey (derived from acacia, flower essences, chestnut).

AZIENDA AGRICOLA
SCARPELLI DONATO E SIRO

Via Molinuccio, 93
Tel. + 39 055 8144046
Production and sale of different varieties of honey (derived from acacia, flower essences, lupinella).

MARRONI and...

AZIENDA AGRICOLA BIOLOGICA
VIVOLI MARCELLO

Loc. Caburaccia 828/G
Tel. + 39 055 8101017
Production and sale of IGP marroni, chestnut flour, dried chestnuts and white "kennebec", yellow and red potatoes.

AZIENDA AGRICOLA
GALEOTTI ADELMO

Via Rapezzo, 2138
Tel. + 39 055 816053 - 348 3696820
Production and sale of IGP marroni, chestnut flour, dried chestnuts and white "desireè" and "kennebec" potatoes.

AZIENDA AGRICOLA GALEOTTI LINO

Via Rapezzo 203/B - La Corte
Tel. + 39 055 816085
Production and sale of IGP marroni, chestnut flour, dried chestnuts and white "desireè" and "kennebec" potatoes.

AZIENDA AGRICOLA
VIGNOLI GASPERO

Via Tirli Faggiola, 2197
Tel. and Fax + 39 055 816004
Production and sale of marroni chestnuts, chestnut flour and dried chestnuts.

AZIENDA AGRITURISTICA
FRATELLI CARLI

dell'Azienda Agricola Brenzone
Loc. Brenzone
Tel. + 39 055 816036 - 055 819330
Tel. + 39 347 2885260
Fax + 39 055 8199903
agriturismobrenzone@virgilio.it
Production and sale of marroni chestnuts, blackberry jam, and cold meats.

AZIENDA AGRITURISTICA LA CHIESA

Via Caburaccia, 1780/B
Tel. and Fax + 39 055 8101035
Sample and sale of truffles produced by the azienda, honey and marroni chestnuts.

AZIENDA AGRITURISTICA LA FINE
di Piancaldini Romano

Via Panoramica - Loc. Piancaldoli
Tel. + 39 055 8173307
Tel. + 39 333 3272043 - 339 6533855
susì.piancaldini@starcarimola.it
Production and sale of IGP marroni chestnuts.

**AZIENDA AGRITURISTICA
LA SELVA DI FRENA**

Via Frena, 1422
Tel. + 39 055 8199305 - 348 9511219
Fax + 39 055 8199305
info@selvadifrena.com
www.selvadifrena.com
Production and sale of chestnuts.

MEAT

**AZIENDA AGRITURISTICA
AGRIMAGIA della Fattoria Il Palazzo**
Via Casellacce, 608/D - Bruscoli
Tel. + 39 055 818262 - 339 4299420
Fax + 39 055 8189914
info@agrimagia.it - www.agrimagia.it
info@carnebio.it - www.carnebio.it
Production and sale of: certified organic vacuum packed beef weighing 7, 12, or 25 kilos.

COOP.VA AGRICOLA DI FIRENZUOLA

Piazza Agnolo, 2
Tel. + 39 055 819341
Fax + 39 055 8199784
lemugellane@libero.it
www.centrocarnimugello.it
Sale of: "Le Mugellane" certified Mugello meat, locally produced honey, pecorino cheese and cow's ricotta from the Agri Coop di Palazzuolo Sul Senio. Fresh ricotta cheese is available from January to June, as well as the farmer's own pecorino cheese, wine and oil, and homebred chickens and rabbits.

ORGANIC SWEETS

**AZIENDA AGRICOLA BIOLOGICA
LA SELVA DI TIRLI**
Centro di Vita Sana
Via San Pellegrino, 1651
Tel. + 39 055 816116
Fax + 39 055 816196
laselvaditirli@libero.it
Production and sale of traditional organic sweets (biscuits, cakes) made from different types of flour (wheat,

rice, chestnut, maize, rye, spelt and kamut). Museum of traditional Tuscan bread. Sale of salt appetizers made from wheat, spelt and kamut flour.

POTATOES

**AZIENDA AGRICOLA BIOLOGICA
CALAMINI LEONELLA**
Via Corniolo, 53
Tel. + 39 055 8144165
beatrice.84@virgilio.it
Production and sale of white "mayestic", "kennebec" and "desirée" potatoes, and marroni chestnuts.

AZIENDA AGRITURISTICA LE TARELLE

Via Castro Futa, 699/A
Tel. + 39 055 8149006 - 055 813523
Tel. + 39 339 1586047
Fax + 39 055 813523
meniso@tiscali.it
Production and sale of: potatoes, beans, onions, vegetables and nuts.

SPELT and...

**AZIENDA AGRITURISTICA
LA CASETTA dell'Azienda Rio Maggio**
Via Casetta, 87 - Covigliuolo
Tel. + 39 055 812038
Fax + 39 055 8154914
agr.lacasetta@tiscalinet.it
info@riomaggio.com
www.riomaggio.com
Production and sale of organic spelt, spelt flour, spelt pasta, spelt beer, toasted spelt and farotti (dried vegetables for minestrone soup).

WHAT TO SEE

**AZIENDA AGRITURISTICA BADIA DI
MOSCHETA (AGRIAMBIENTE MUGELLO
Società Cooperativa Agricola)**
Via di Moscheta, 898
Tel. + 39 055 8428100
Fax + 39 055 8428061
For bookings:

Tel. and Fax + 39 055 8144015
 badiadimoscheta@tiscalinet.it
 info@agriambientemugello.it
 www.badiadimoscheta.com
Visit the Avelignesi horse breeding farm. Chestnut picking and direct sale.

EVENTS

For information:
 Commune of Firenzuola
 Tel. + 39 055 8199401
 www.comune.firenzuola.fi.it
 www.firenzuolaturismo.it

TORTELLO FESTIVAL

The Tortello festival, a local gastronomic speciality, takes place from April to September in various localities.

FESTIVAL OF THE BLACKTHORN MUSHROOM

Last weekend of May and first in June: typical dishes made with blackthorn mushrooms, and tasting and sale of typical local products.

PIANCALDOLI LIVESTOCK EXHIBITION

Piancaldoli - last weekend in April (biennial exhibition) - Exhibition of the "Romagnola" and "Firenzuola alleva" cattle, as well as other breeds from the territory.

SHOPKEEPER FESTIVAL

First Wednesday in August - Food tasting in the historical centre and live music.

CAKE FESTIVAL

Third Wednesday in August - Tasting of traditional local cakes and live music.

SMARRONANDO E SVINANDO

Pietramala - first and second Sunday in October - Tasting of typical dishes and delicacies made with chestnuts.

FROM THE WOODS AND THE STONE

Firenzuola - second, third and fourth Sunday in October - Exhibition and sale of stone works in Pietra Serena (sandstone), chestnuts and other fruits of the woods.

WHERE TO EAT

RESTAURANTS, PIZZERIAS, WINE SHOPS

ACCONCI

Piazza Agnolo, 18
 Tel. +39 055 819053 - 8199203
 Fax +39 0558199203
 posta@acconci.it - www.acconci.it
Tuscan cuisine. Fixed-price menu during the week Closed Thursday.



AL POGGIO

Via Piancaldoli - Panoramica, 134
 Tel. +39 055 817204
 Fax +39 055 817204 - 055 817107
 d.raffini@tin.it
Tosco-Romagnolo cuisine, mushroom-based dishes. Pizza on week ends. Closed Tuesday.



BADIA DI MOSCHETA di Tombarelli Riccardo & C.

Via di Moscheta, 898
 Tel. +39 055 8144015
 Fax +39 055 8144305
 info@badiadimoscheta.com
 www.badiadimoscheta.com
*Tosco-Romagnolo cuisine.
 Closed Monday evening and Tuesday.*



CHALET RATICOSA

Via Pietramala, 2230
 Loc. Passo della Raticosa
 Tel. and Fax +39 055 810134
Tuscan and Mugello cuisine.



CONTESSA LINA

Via Contessa Lina, 570
Tel. and Fax +39 055 8199222
contessalina@virgilio.it
Classical Tosco-Emiliana cuisine, pizzeria and bruschetteria. Closed Tuesday.

**CROCETTI "LA CASCATA"**

Via Moraduccio, 2282
Tel. +39 055 816198
Tosco-Romagnolo cuisine. Closed Monday. Open 7 days a week in summer.

**DA BARBA di Cristina e Francesca Rensi**

Via Allegri, 9/11
Tel. +39 055 816256 - 335 8397957
Traditional Tuscan cuisine. Closed Tuesday and Monday evening in winter.

**DA JOLANDA**

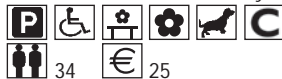
Via Traversa, 351
(2 km from Passo della Futa)
Tel. +39 055 815265
Fax +39 055 815270
Traditional Tuscan cuisine. Closed Wednesday. Open 7 days a week in summer.

**DA PAOLO E ALBA**

Via G. Villani, 21
Tel. +39 055 819351
Fax +39 055 819502
alice.calamini@alice.it
Take away first and second course meals. Tosco-Emiliana home-made dishes. Closed Wednesday.

**I DUE LAGHI**

Fraz. Cornacchiaia - I Mulini, 371
Tel. +39 055 8149214 - 055 8149067
www.mugelloforum.net/i2laghi
Tuscan cuisine. Closed Tuesday.

**IL CERRO**

Via Covigliaio - Cigno, 1352/1370
Tel. +39 055 812481
Fax +39 055 8124868
info@ristoranteilcerro.it
www.ristoranteilcerro.it
Typical Tuscan cuisine. Open from June to September, from Monday to Friday dinner only, Saturday and Sunday lunch and dinner.

**IL NUOVO CACCIATORI**

Piazza Agnolo, 5
Tel. and Fax +39 055 8109009
Typical Tosco-Romagnolo cuisine. Pizza on week-ends and summer evenings. Closed Monday.

**IOLANDA**

Via San Pellegrino, 239
Tel. +39 055 819020 - 055 819659
Fax +39 055 819659
Home-made Tosco-Romagnolo cuisine. Closed Wednesday. Open 7 days a week in July and August.

**L'APPENNINO**

Via Bruscoli, 911 - Bruscoli
Tel. +39 055 818018
Fax +39 055 818260
Tuscan cuisine. Closed Wednesday.



LA FUTA

Via Traversa, 1492 - Passo Della Futa
 Tel. +39 055 815255
 ristorante@passodellafuta.it
 www.passodellafuta.it
Traditional Tuscan cuisine. Closed Thursday. Open 7 days a week in summer.



LA PIAZZETTA

Via Bruscoli, 761- Bruscoli
 Tel. +39 055 818013
 Fax +39 055 818179
Tuscan cuisine. Closed Monday.



LE CAPANNE

Loc. Castelvecchio, 117
 Tel. +39 055 8101085 - 328 9481208
 Fax +39 055 8101085
 brini_stefano@libero.it
Home cooked meals, house special: home-made pasta. Closed Wednesday.



MONTEFREDDI

Via Montefreddi Pietramala, 2801
 Loc. Cà di Barba
 Tel. +39 347 9925090
 info@montefreddi.it
 www.montefreddi.it
Tuscan cuisine. Public parking, handicapped accessible, garden, pets allowed. Closed Monday.



NATALINA

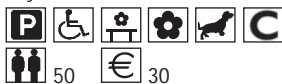
Via Castro - Castello, 13
 Tel. +39 055 8149064 - 340 6097213

ristorantenatalina@tiscali.it
 www.paginegialle.it/ristorantenatalina
Home-made Tosco-Emiliana cuisine. Closed Monday.



OSTERIA AL POSTIGLIONE

Via Bruscoli Futa, 889/G
 Passo della Futa
 Tel. and Fax +39 055 815222
 info@postiglione.it
 www.postiglione.it
Typical Tuscan cuisine. Closed Monday. Reservations are welcome.



OSTERIA LA FAINA

Via Coniale, 356
 Tel. and Fax +39 055 816013
Typical Tosco-Romagnolo cuisine. Closed Monday.



PIPI PIZZERIA

Via G. Villani, 47/49/53
 Tel. +39 055 819104
 pipipizza60@tiscali.it
 www.firenzuola.info
Tuscan and Mugello cuisine. Wood stove baked pizza. Week-day lunch at fixed-price menu. Closed Tuesday.



PIT STOP di Ballerini N. e C.

Via Pietramala, 722
 Tel. and Fax +39 055 813464
 Tel. +39 338 2715395
Tuscan and Mugello cuisine. On Saturday and Sunday pizza also. Closed Monday.



PUB BAR DJ

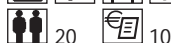
Via Villani, 41
Tel. +39 055 819472
Tuscan cuisine, pizza.
Closed Thursday.

**SANTINA**

Via Osteto, 171
Tel. +39 055 8144001
Tuscan cuisine.
Closed Monday.

**TAVOLA CALDA SISTER'S BAR
di Gaglietti Silvia e Silvana**

V.le Giovanni XXIII, 13
Tel. +39 055 819695
Tuscan cuisine. Open until 8pm.
Closed Sunday.

**TRATTORIA DAMI'**

Via Giugnola, 625 - Loc. Giugnola
Tel. and Fax +39 0542 95919
Tel. +39 338 6258598
Home cooked meals.
Closed Monday.



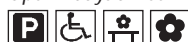
**FARM HOLIDAYS
AND RESTAURANTS**

LA CASETTA

Via Casetta 87 - Covigliaio
Tel. +39 055 812038
Fax + 39 055 8154914
agr.lacasetta@tiscalinet.it
Traditional Tosco-Romagnola cuisine.
Open 7 days a week.

**LA CHIESA**

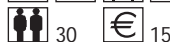
Via Caburraccia, 1780/B
Tel. +39 055 8101035 - 347 0627714
Fax +39 055 8101035
Traditional Tosco-Romagnola cuisine.
Open 7 days a week.

**LA FINE**

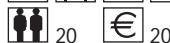
di Piancaldini Romano
Via Panoramica - Loc. Piancaldoli
Tel. +39 055 8173307
Tel. +39 333 3272043 - 339 6533855
susi.piancaldini@starcarimola.it
Traditional Tosco-Romagnola cuisine.
Closed Monday.

**ROVIGNALE**

Via Castro Rovignale 492/A - Castro
San Martino
Tel. +39 339 8127890 - 333 2429344
www.rovignale.it - info@rovignale.it
Traditional Tosco-Romagnola cuisine,
different dishes every day, home-
made pasta, game and organic meats
from the area. Closed Tuesday.

**IL MOLINUCCIO**

di Scarpelli Egidio
Via Roncopoli di Casanova, 892
Tel. +39 055 8144169 - 331 2838208
Fax + 39 055 8198987
Traditional Tosco-Romagnola cuisine,
house special: ficattole.
Only on reservation.



where to buy, what to see, events, where to eat

Marradi

WHERE TO BUY

COLD MEATS

MACELLERIA CONSOLINI

Via Fabbrini, 15

Tel. + 39 055 8042001

Sale of the farmer's own cold meats.

LOCAL PRODUCTS

ALIMENTARI DI TONDINI ANDREA

Via Fabbrini, 34

Tel. and Fax + 39 055 8045319

tondoa@libero.it

Sale of typical local products.

Sale of the farmer's own honey.

MARRONI and...

ANTICO FORNO A LEGNA SARTONI

Via Fabbrini, 22

Tel. + 39 055 8045458

sartonisnc@libero.it

Sale of traditional produce made from marroni flour, marroni pie and chestnut flour.

AZIENDA AGRICOLA BIOLOGICA SULPIANO

Loc. Borgo Badia

Tel. + 39 055 8045744 - 055 8045696

Fax + 39 055 8042331

sulpiano@virgilio.it

Production and sale of IGP marroni. Picking of marroni chestnuts in October in the azienda's chestnut groves.

AZIENDA AGRICOLA POGGIOLI DI SOTTO

Loc. Albero, 3

Tel. + 39 055 8045328 - 348 8436914

fabrizio_alpi@virgilio.it

Production and sale of IGP marroni.

AZIENDA AGRITURISTICA BADIA DELLA VALLE

Valle Acerreta, Loc. Badia della Valle

Tel. + 39 055 804824 - 328 8127597

Fax + 39 055 804824

catani.vet@libero.it

www.badiadellavalle.it

Production and sale of IGP marroni. Picking of marroni chestnuts in October in the azienda's chestnut groves.

AZIENDA AGRITURISTICA GAMBERALDI

Villa Cavina, 7 - Loc. Gamberaldi

Tel. + 39 338 4098157

info@gamberaldi.it

www.gamberaldi.it

Production and sale of marroni. Picking of marroni chestnuts in October in the azienda's chestnut groves. Sample of products made from marroni.

AZIENDA AGRITURISTICA LA CASETTA

Via Borgo Casetta, 10

Tel. + 39 055 8045094 - 055 8042587

Fax + 39 055 8042587

info@maneggiocasetta.com

www.maneggiocasetta.com

Production and sale of IGP marroni. Picking of marroni chestnuts in October in the azienda's chestnut groves.

AZIENDA AGRITURISTICA LA SERRA LE COLOMBAIE

Via Bulbana

Tel. and Fax + 39 055 804836

Tel. + 39 055 804832 - 338 8346071

Production and sale of organic marroni. Picking of marroni chestnuts in October in the azienda's chestnut groves.

AZIENDA AGRITURISTICA ROSSO VANGIOLINO

Via Piano Rosso - Biforco

Tel. + 39 055 8045345 - 333 9163417

Fax + 39 0546 621061

pianorosso@tiscali.it

www.pianorosso.com

Production and sale of IGP mar-

roni, organic vegetables, cereals, apples and pears. Picking of marroni chestnuts in October in the azienda's chestnut groves.

CASA PER FERIE COLLECCHIO

Via Palazzuolo, 21 - Loc. Collecchio
Tel. and Fax + 39 055 8045974
coop.aurea@libero.it

Production and sale of IGP marroni. Picking of marroni chestnuts in October in the azienda's chestnut groves.

PANIFICIO PASTICCERIA QUADALTI

Via Talenti, 31/33
Tel. + 39 055 8045089
Tel and Fax + 39 8045095
panificioquadaltisnc@virgilio.it
Sale of different types of bread and produce made from marroni and chestnuts flour.

EVENTS

For information:

Commune of Marradi
Tel. + 39 055 8045005
www.comune.marradi.fi.it

Tourist Information Office
Pro Loco di Marradi
Tel. + 39 055 8045170
info@pro-marradi.it
www.pro-marradi.it

TORTELLO FESTIVAL

The Tortello festival, a local gastronomic speciality, takes place from April to September in various localities.

FESTIVAL OF BREAD AND ...

The third Sunday of May. Bread is the protagonist of this food fair. Cut and baked in all shapes and sizes it can be eaten with: oil, tomato, basil, pepper, salami, salt, lard, wine and sugar, butter, chocolate, jam, etc.

CHESTNUT FESTIVAL

On the four Sundays in October. Sale of "I.G.P." Marrone, the Mugello chestnut, and tasting of delicacies made with chestnuts. You can take a traditional steam engine to reach Marradi from the cities of Florence, Bologna and Rimini.

WHERE TO EAT

RESTAURANTS, PIZZERIAS, WINE SHOPS

CASTAGNO VECCHIO

Loc. Valfontana, 22
(road for Campigno)
Tel. +39 055 8042290
Tosco-Romagnolo cuisine. Open Friday, Saturday and Sunday in winter. Closed Monday in summer.



CENTRO TENNIS

Vicolo Torre, 18
Tel. +39 055 8042060 - 347 7863992
comes@dada.it
Tosco-Romagnolo cuisine. Open 7 days a week. By reservation only.



CHALET LA BAITA

Loc. Campigno, 5
Tel. +39 055 8042376 - 055 8042273
Home cooking. Open only in summer. Closed Monday.



DA ANTONIETTA

Via Talenti, 5

Tel. +39 333 8234042

Fax +39 055 8042288

Traditional Tosco-Romagnolo cuisine, home-made pasta, and in the evening pizza and spaghetti.

Closed Tuesday.


IL CAMINO

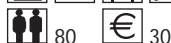
V.le Baccarini, 38

Tel. and Fax +39 055 8045069

www.firenzeristoranti.com/ilcamino.htm

Tosco-Romagnolo cuisine.

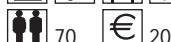
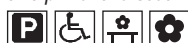
Closed Wednesday.


IL CAMPIGNO

Via Chiesa, 1 - Loc Campigno

Tel. and Fax +39 055 8042295

Sea and mountain specialties, and pizzeria. Closed Monday.


IL LAGO

Via Sibilla Aleramo, 23

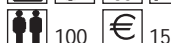
Tel. and Fax +39 055 8045035

info@albergoristoranteillago.191.it
www.albergoristoranteillago.com

Tosco-Romagnolo cuisine.

Closed Saturday in winter.

Open 7 days a week in summer.


LA COLOMBAIA

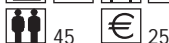
Via Colombaia, 32

Tel. +39 055 8045290

lacolombaia@gmail.com

Tosco-Romagnolo cuisine.

Closed Tuesday. Open 7 days a week from July to September.


LA TAVERNA

V.le Baccarini, 26/A

Tel. and fax +39 055 8042226

Tosco-Romagnolo cuisine.

Closed Monday, Tuesday, Wednesday and Thursday.

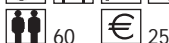

LE SCALELLE

Piazza Scalelle, 12

Tel. and Fax +39 055 8045106

Classical Tosco-Romagnolo cuisine.

Closed Thursday. Open 7 days a week in summer.



where to buy, what to see, events, where to eat

Palazzuolo sul Senio

WHERE TO BUY

APPLES, PEARS and...

AZIENDA AGRITURISTICA FANTINO

Loc. Fantino, 29 - Piedimonte
Tel. + 39 055 8046708 - 335 6622295
Fax + 39 055 8043928
info@alfantino.com
www.alfantino.com

Production and sale of organic pink, florina, and golden apples; organic volpine and quince pears, medlars, jujubes and sorb-apples. Herb jams and elixers.

AZIENDA AGRITURISTICA LE PANARE

Via Lozzole - Piedimonte
Tel. + 39 338 4794222
lepanare@tin.it
www.lepanare.it

Production and sale of marroni, blackberries and wild apples wild, vulpine pears.

CHEESE and...

AZIENDA AGRICOLA LOZZOLE

Loc. Quadalto, 76 - Ca' di Gante
Tel. + 39 339 8240632
Production and sale of goat's and sheep's cheese and ricotta, Senese cinta pork.

AGRICOOOP s.a.c.

Loc. Quadalto, 57/B
Tel. + 39 055 8046053
Fax + 39 055 8046017
agricoop@faggiola.org
www.faggiola.org
Sale of Faggiola's milk and cheeses: cow's and sheep's cheese, ricotta, mozzarella, raveggiolo.

LOCAL PRODUCTS

IL CASTAGNO

Loc. Misileo, 4
Tel. + 39 055 8046621
Fax + 39 055 8046628
info@osteriailcastagno.com
www.osteriailcastagno.com
Sale of mushrooms, truffles, honey, marroni, forgotten fruits and cold meats.

LA BOTTEGA DEI PORTICI

Piazza Garibaldi, 3
Tel. + 39 055 8046580
Fax + 39 055 8046949
info@bottegadeiportici.it
www.bottegadeiportici.it
Sale of herb liqueurs, wines, jams, juice, honey, mushrooms, cold meats and local cheeses.

MARRONI and...

SOCIETA' AGRICOLA SOMMORIO

Via Quadalto, 87
Tel. + 39 055 8046594 - 339 8554529
Fax + 39 055 8046594
albertocaroli@libero.it
Picking and sale of marroni chestnuts in October in the azienda's chestnut groves. Sale of porcini mushrooms and forgotten fruits (sorb-apples, hazel nuts, medlars, quince apples and volpine pears).

AZIENDA AGRITURISTICA BADIA DI SUSINANA

Via Badia di Susinana, 36
Tel. + 39 055 8046630/1
Tel. + 39 348 2406572
Fax + 39 055 8046660
badiadisusinana@libero.it
www.badiadisusinana.it
Picking and sale of marroni chestnuts in October in the azienda's chestnut groves. Production and sale of organic apples, blackberries, raspberries, wild strawberries, cereal, onions, shallots and vegetables.

AZIENDA AGRITURISTICA I MONTI

Loc. Salecchio, 7
 Tel. + 39 055 8046850
 Tel. + 39 338 2076343 - 335 8220111
 Fax + 39 055 5609204
 imontidisalecchio@tiscali.it
 www.imontidisalecchio.it
Production and sale of canned goods, spelt, whole-wheat flour, and IGP marroni.

WHAT TO SEE

AZIENDA AGRITURISTICA LE PANARE

Via Lozzole - Piedimonte
 Tel. + 39 338 4794222
 lepanare@tin.it
 www.lepanare.it
This breeding farm raises the Senese cinta pig, the mora romagnola cow, and other animals threatened with extinction. It provides Medieval cooking courses. It has a show room with a display of medieval weaponry and makes available a historical, educational and nature tour, as well as courses in medieval fencing, animal legends and symbols.

MUSEUM OF THE MOUNTAIN FOLK

Palazzo dei Capitani
 Piazza del Podestà
Documents and items that bear witness to the customs and traditions of the farmers and artisans of the territory. For information and group visits: Tel. + 39 055 8046125 - 055 8046008

EVENTI

For information:
 Comune of Palazzuolo sul Senio
 Tel. + 39 055 8046008
 www.palazzuolo.it
 www.palazzuoloeventi.it

Tourist Information Office
 Tel. + 39 055 8046125
 turismo@palazzuolo.it

TORTELLO FESTIVAL

The Tortello festival, a local gastronomic speciality, takes place from April to September in various localities.

THE MIDDLE AGES AT THE UBALDINI COURT

Third and fourth weekend in July. Middle Ages Festival with typical dishes of that period.

VIVI L'AUTUNNO A PALAZZUOLO

Last weekend in September Ambientavola Exhibition and sale of typical local products to promote the environment Every Sundays in October - Tasting of typical dishes and delicacies made with chestnuts.

WHERE TO EAT

RESTAURANTS, PIZZERIAS, WINE SHOPS

BIAGI

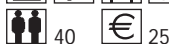
Via Roma, 55
 Tel. +39 055 8046064 - 328 2177343
 Fax + 39 055 8046064
 info@albergobiagi.it
 www.albergobiagi.it
Tosco-Romagnolo cuisine. Open 7 days a week from June to September. Open only on Saturday, Sunday and holidays from October to May.



DA SONIA

Loc. Casetta di Tiara, 2/A
Tel. +39 055 819003 – 335 6212280
Fax +39 055 819003

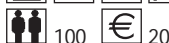
*Seasonal Tosco-Romagnolo cuisine.
Reservations are welcome. Closed
Wednesday.*

**EUROPA**

Via M. Pagani, 2
Tel. +39 055 8046011 – 333 6110421
Fax +39 055 8046011

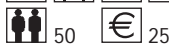
info_hoteleuropa@hotmail.com
www.heuropamugello.it

*Typical Tosco-Romagnolo cuisine.
Home-made pasta. Open 7 days a week.*

**I CANCELLI di Mamma Giò**

Loc. Salecchio - I Cancelli, 19
Tel. +39 055 8043119
Fax +39 055 8043198
icancelli@icancelli.it
www.icancelli.it

*Creative and traditional Tuscan cuisine.
Open from May to September.*

**IL CASTAGNO**

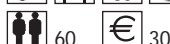
Loc. Misileo, 5/6
Tel. +39 055 8046621
Fax +39 055 8046628
info@osteriailcastagno.com
www.osteriailcastagno.com

*Tosco-Romagnolo cuisine.
Closed Monday.*

**IL CINGHIALE BIANCO**

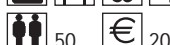
Via Prato dei Berti, 5
Tel. and Fax +39 055 8046308

*Traditional cuisine and pizza.
Closed Wednesday.*

**IL PALAZZO**

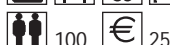
Loc. Misileo 16, 16/a
Tel. and Fax +39 055 8046600
Tel. +39 331 6655331

*Tuscan cuisine and pizza.
Closed Tuesday.*

**LA BETTOLA DEL PRATAIOLO**

Loc. Badia di Susinana, 40
Tel. +39 055 8046630/31
Fax +39 055 8046660
badiadisusinana@libero.it
www.badiadisusinana.it

*Traditional Tosco-Romagnolo cuisine.
Closed Tuesday.*

**LA BOTTEGA DEI PORTICI
Enoteca Osteria**

P.zza Garibaldi, 3
Tel. +39 055 8046580
Fax +39 055 8046949

info@bottegadeiportici.it
www.bottegadeiportici.it

*Tosco-Romagnolo cuisine.
Closed Monday.*



LE SPIAGGE

Loc. Alpe, 2

Tel. +39 055 812281 - 339 3863056

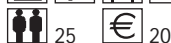
Fax +39 055 812281

tamaraspiagge@virgilio.it

Tosco-Romagnolo cuisine.

Closed Tuesday in winter.

Open 7 days a week in summer.



LOCANDA SENIO

Via Borgo dell'Ore, 1

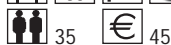
Tel. +39 055 8046019

Fax +39 055 8043949

info@locandasenio.com

www.locandasenio.com

Seasonal dishes using local aromatic herbs. Open every evening from May to October. Closed in winter from Monday to Wednesday. Closed for lunch except on Saturday, Sunday and holidays.



MALAVOLTI

Via Verdi, 18

Tel. +39 055 8046029

Tosco-Romagnolo cuisine.

Closed Friday.



WINES IN MUGELLO AND THE SURROUNDING AREAS



Not everyone is aware of the fact that in Mugello, on the sunnier hillsides, grape vines are growing again. The meticulous choice of new vines or the recovery of old vineyards, the careful inspection of the grapes at every phase of growth, the scrupulous choice of the bunches, the work in the cellars, and the aging in oak barrels under the strict direction of wine experts has made for the production of pleasant, full bodied wines with intense fruity bouquets and a full harmonious aroma.

AZIENDAS AND WINES IN MUGELLO

AZIENDA AGRICOLA FORTUNA

Via San Giusto a Fortuna, 7
San Piero a Sieve
Tel. +39 055 8487214
Fax +39 055 8487498
wine@poderefortuna.com
www.poderefortuna.com

Fortuni Wine - IGT Toscana

This red wine is made in open French bay oak vats from 100% Pinot Noir grapes at a controlled temperature and with no additional yeast; it is aged 12 months in French oak barrels, distilled 6 months in cement tanks and 12 months in bottles. It is put on the market the third March after harvest.

*At its debut, **Fortuni 2004** (the 2004 harvest was, in fact, the first year of production) was awarded the title of best Italian Pinot Noir by Espresso Magazine's "Guida 2008 ai Vini d'Italia".*

AZIENDA AGRICOLA CANNETO III

Via di Spugnole, 33 – Loc. Canneto
San Piero a Sieve
Tel. +39 055 8486779 - 335 297121

Direct sale in the wine cellar.

Canneto III Wine - IGT Toscana

This red wine is made from Sangiovese, Lanaiole and Ciliogiolo grapes; it is produced in small quantities and put on the market two years after harvest.

AZIENDA AGRICOLA CAMPOSILIO

Via Basciano, 805 - Pratolino - Vaglia
Tel. +39 055 696456
Fax +39 055 696459
info@camposilio.it
www.camposilio.it

Direct sale in the wine cellar, by appointment only.

Camposilio Wine - IGT Toscana

This red wine is made from Sangiovese, Cabernet Sauvignon and Merlot grapes. It is fermented in small stainless steel tanks, derived from malo-lactic fermentation, aged 12/18 months in French oak barrels, distilled for at least 6 months in bottles and put on the market two years after the grape harvest

I venti di Camposilio Wine IGT Toscana

This red wine is made from 100% Sangiovese grapes, is fermented in stainless steel tanks, derived from malo-lactic fermentation and aged 10 months in stainless steel tanks and oak barrels. It is distilled in bottles for at least two months and put on the market two years after the grape harvest.

Grappa di Camposilio

This grappa is made from fermented Sangiovese, Cabernet S. and Merlot grape marc, using continuous cycle steam distillation in old copper stills; it is distilled in November; and aged 24 months in 35 litre oak barrels. It is amber coloured, and has 40% alcohol content.

AZIENDA AGRICOLA FATTORIA DI PIANUZZO

Property of Sonia Migliorini Bursese
Via Vezzano, 125
S. Maria a Vezzano - Vicchio.
Tel. and Fax +39 055 8408933
fattoriadiplanuzzo@tiscalinet.it
www.fattoriadiplanuzzo.com

Direct sale in the wine cellar.

Sogni al Falo Wine - IGT Toscana

This red wine is made from Sangiovese, Merlot and Shirah grapes, and derived from malo-lactic fermentation. It is distilled 12-18 months in oak barrels and bottles. It is put on the market two years after the grape harvest. - 12% alcohol content.

Giottino Wine - IGT Toscana

This red wine is made from Sangiovese, Canaiolo, red Malvasia, and Tuscan Malvasia grapes (from vines no less than 30 years old). It is derived from malo-lactic fermentation, distilled 12 months in oak and chestnut barrels and put on the market one year after the grape harvest. - 12% alcohol content.

Rogierius Wine - IGT Toscana

This red wine is made from Sangiovese, "Sangimignano", and Canaiolo grapes (from vines no less than 30 years old), and derived from malo-lactic fermentation. It is distilled 18 months in oak barrels and at least 6 months in bottles. It is put on the market three years after the grape harvest. - 12.5% alcohol content.

AZIENDA AGRICOLA IL RIO

Via di Padule 131 - Vicchio
Tel. +39 055 8407904 - 338 6226927
manuela.villimburgo@libero.it

Direct sale in the wine cellar. Visits to the estate by appointment only.

Ventisei Wine - IGT Toscana

This red wine is made purely from Pinot Noir grapes, fermented in open tanks, derived from malo-lactic fermentation in oak barrels, distilled 12 months in oak barrels, 12 months in bottles. It is put on the market three years after the grape harvest.

Ventisei 2005 was awarded a two glass standing in the Gambero Rosso/Slow Food wine guide Vini d'Italia 2008.

Annita Wine - IGT Toscana

This white wine is made from 70% Chardonnay and 30% Pinot Noir grapes. It is produced using a cold maceration system before fermentation, alcohol and malo-lactic fermentation in barrels. It is put on the market one year after the grape harvest. Annita 2006 was awarded a two glass standing in the Gambero Rosso/Slow Food wine guide Vini d'Italia 2008.

Terosè Wine - IGT Toscana

This rosé, made from Pinot Noir grapes, is made draining the grape must that produces the pinot noir. It is put on the market one year after the grape harvest.

AZIENDA AGRICOLA LA MATTERAIA

Via Cuccino, 10 - Rostolena - Vicchio
Tel. and Fax +39 055 844688
lamatteraia@virgilio.it

Direct sale in the wine cellar.

Cosimo I Wine

This red wine is made from 100% Rebo grapes (a blend of Merlot and Teroldego), which are grown primarily in the province of Trento and in the area surrounding Lake Garda. These vines are well suited to the climate and characteristics of the Mugello territory. The wine is fermented in fibre-glass vats, aged in stainless steel tanks for 18 months and in bottles for another 4 months. It is put on the market two years after the grape harvest.

Mediceo Wine

This red wine is made from 100% Rebo grapes. It is fermented in fibre-glass vats, distilled 10-12 months in oak barrels, 6 months in bottles and put on the market 2 years after the grape harvest.

Moscato Wine

This wine is made from 100% yellow Muscat grapes. The production is white; it results from a soft press, fermentation in fibre-glass vats, and 6 months aging in stainless steel tanks. It is put on the market one year after the grape harvest.

Pigola Wine

This white wine is made from Muller Thurgao grapes. It is 100% white; it results from a soft press, fermentation in fibre-glass vats, and 6 months aging in stainless steel tanks. It is put on the market one year after the grape harvest.



Grape harvest



THE WINE ROADS OF CHIANTI RUFINA AND POMINO

As we travel along the Sieve River, just beyond the town of Vicchio, we come upon the domain of two specific wines which have been famous for centuries. The Chianti Rufina D.O.C.G. and the Pomino D.O.C. wines, in fact, possess completely different traits and characteristics.

These slopes, which stretch out towards the Apennines, in a landscape dotted with towers, manors and Romanesque Churches, pay tribute to this great Tuscan civilization.

Against this backdrop lies the Rufina and Pomino Chianti Wine Road. A visit to the wine cellars along this route allows the traveller to discover the numerous attractions, and the five towns that make up the territory: Pontassieve, Pelago, Rufina, Londa and Dicomano.

Wine, which is the main product of this corner of Tuscany, is an ideal companion for a journey through this unexpected display of land and sky. It is possible to taste the Chianti Rufina and Pomino wines, as well as other first quality wines, in the manors, castles and farms along the way.

Villa di Poggioreale is both an excellent starting point and information centre for the Wine Road: this 16th century villa with its extravagant pincer-shaped staircase and impressive cornice in the style of Michelangelo encloses vast historical cellars. It houses the **Museum of the Vine and Wine**, which keeps and displays the various pieces of equipment used to grow the vines and produce and store the wines.

*For information: **Consorzio Chianti Rufina***

Villa di Poggio Reale

Viale Duca della Vittoria 7 - Rufina

Tel. +39 055 8399944 - 055 8395078 (Museum)

Fax +39 055 8396154

info@chiantirufina.com - www.chiantirufina.com



Rufina: vineyard

USEFUL INFORMATION

ASSOCIATIONS AND CONSORTIUM FOR LOCAL PRODUCTS



ASSOCIAZIONE INTERPROVINCIALE ALLEVATORI DI FIRENZE E PRATO

Via Faentina, 8 - Borgo San Lorenzo

Tel. +39 055 8495990 - 055 8495994

info@apafirenze.it

www.apafirenze.it

Association of cattle, sheep, goat, horse and pig breeders.

ASSOCIAZIONE MARRONE DEL MUGELLO I.G.P.

c/o Comunità Montana Mugello

Via P. Togliatti, 45 - Borgo San Lorenzo

Tel. +39 055 845271 - 333 3641681

info@marronedelmugelloigp.it

Association of Mugello I.G.P. Marrone chestnut producers

ASSOCIAZIONE PRODUTTORI LATTIERO CASEARI DEL MUGELLO

Via Faentina, 8 - Borgo San Lorenzo

Tel. +39 055 8495990 - 055 8495994

Association of dairy farmers.

CONSORZIO DI TUTELA E PROMOZIONE PANE DEL MUGELLO

Via O. Bandini, 6 - Borgo San Lorenzo

Tel. +39 338 1512228

Consortium that guarantees every step of the local old-fashioned bread making process.

CONSORZIO IN MUGELLO

Registered office:

Via P. Togliatti, 4 - Borgo San Lorenzo

Offices:

Via degli Argini, 12 - Borgo San Lorenzo

www.consorzioinmugello.it



Pecorino cheese



Tel. +39 055 8496100

Fax +39 055 8496753

The "In Mugello" consortium aims to promote and highlight, through marketing and other campaigns, the value of the Mugello territory, its products and services.

STRADA DEL MARRONE DEL MUGELLO DI MARRADI

Piazza Scalette 1 - Marradi

Tel. +39 055 8042363 - 328 8127597

Fax +39 055 8045803

info@stradadelmarrone.it

www.stradadelmarrone.it

Association of farms that produce and sell the Marrone chestnut, and that offer tourists a way of appreciating the products that derive from chestnuts and chestnut wood.

TALAMUS

Ercole Lega c/o Locanda Senio

Borgo delle Ore, 1 - Palazzuolo sul Senio

Tel. +39 055 8046019

Fax +39 055 8043949

info@talamus.org

www.talamus.org


















Talamus - Traditional Taste Lab of Mugello - is the first cultural, educational and production lab in Mugello that is committed to making traditional Mugello products and promoting the intrinsic value of regional Italian cuisine.

Their cooking courses include a range of themes: from the production and use of Marrone chestnuts in recipes, to the making of Medieval Pork products, and from study courses on regional Italian cooking to the use of wild, as well as garden-grown, herbs and spices.



Salami

RESTAURANT EXPLANATION OF SYMBOLS

PARKING	
HANDICAP ACCESSIBLE	
OUTDOOR TABLES	
OUTDOOR TABLES AND VERANDA	
OUTDOOR TABLES BUT NO TABLE SERVICE	
GARDEN	
PORTICO	
VERANDA	
TERRACES	
PANORAMIC TAVERN	
CREDIT CARDS, BANK CARD (ATM) ACCEPTED	
ONLY BANK CARD ACCEPTED	
TABLE SETTINGS AVAILABLE	
AVERAGE PRICE	
FIXED MENU PRICE	
PETS ALLOWED	
AIR CONDITIONING	

In Mugello, midway between Florence and Bologna, we can discover - along with the historical-architectural splendours and the vast environmental riches - wonderful cuisine and a variety of local products that have kept up the tradition of authenticity. The local dishes preserve their "natural" flavours by using only traditional aromas and spices, and never the unwholesome ingredients so much in use today.

First courses include *tortelli di patate*, *tagliatelle with mushroom*, *wild boar* or *wild hare sauce*, *farinate (porridge)*, *soup*, *aromatic minestrone soup* and *tomato soup*. Meat plays an important role in the Mugello cuisine: the *Florentina steak*, for example, but also *spare rib chops* and *sausage*, or *stuffed rabbit* and *wild game*. The cheese is mainly *pecorino* and made from pure, or in part, sheep's milk. The side dishes include *baked beans* and a *variety of garden vegetables*, which are excellent when fried in batter. The sweets are wholesome and unpretentious like the *pan di ramerino (raisin bread buns with a sprinkling of rosemary)*, the *schacciata con l'uva (grape pie)*, and a variety of *pies with jam*, or more elaborate like the *chestnut cake* or *pudding*, and the traditional *torta in balconata (layer cake)*.



Comunità
Montana
Mugello