

# TUSCANY

## Accommodations

### **Siena Area**

#### **Hotel Squarcialupi**

Via Ferruccio 26, Castellina in Chianti

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

Phone +39-0577-741-186 Email [squarcialupi@italyexpo.com](mailto:squarcialupi@italyexpo.com) Fax +39-0577-740-386

This is a 15<sup>th</sup> century palace in the town center of Castellina in Chianti. The Palazzo and wine cellar/winery was remodeled by Tommaso Bojola and his wife in the early 1990's into a very charming inn/hotel with 16 individually decorated rooms. Castellina in Chianti is one of the remaining "working wine towns" of the famous Chianti Classico wine region. Located 45 minutes south of Florence and 20 minutes north of Siena, surrounded by Tuscany's most prestigious Chianti vineyards makes this one of my favorite destinations when in Tuscany.

## Restaurants

### **Siena**

#### **Osteria Le Logge**

Via del Porrione 33, Siena

<http://osterialelogge.it/en/italiano>

Phone +39-0577-48013 Email [lelogge@osterialelogge.it](mailto:lelogge@osterialelogge.it) Fax +39-0577-224797

Located in the old center of Siena, this is a wonderful little restaurant, and one of our favorites. The owner is the Laura Brunelli, wife of winemaker Gianni Brunelli (they are friends). Unfortunately Gianni passed away a few years ago, but the family still owns a small vineyard in Montalcino, and they sell their Brunello at the restaurant. Great florentine steaks, reservations a must. Also check out Un Tubo, a wine bar offshoot located next to their historic cellar!

#### **La Taverna del Chianti**

in Vagliagli (11.5 km north of Siena)

Phone +39-0577-322-532

Great place for Tuscan steaks!

#### **la Bottega del 30**

Via di Santa Caterina, 2 (near Castelnuovo Berardenga)

[www.labottegadel30.it/en](http://www.labottegadel30.it/en)

Phone +39 0577 359226 Email [info@labottegadel30.it](mailto:info@labottegadel30.it)

Michelin starred restaurant with progressive Italian cuisine and French accents. Reservations are a must.

#### **Arnolfo**

Via XX Settembre, 50 (In Colle di Val d'elsa, 24 km northwest of Siena)

[www.arnolfo.com/en](http://www.arnolfo.com/en)

Phone +39-0577-920-549 Email [arnolfo@arnolfo.com](mailto:arnolfo@arnolfo.com)

Very small restaurant (8 tables) off an old piazza in the historic hill town of Colle di Val d'elsa. Worth a trip!!! This Michelin restaurant is owned by two brothers from the area, Giovanni offers a prestigious wine program and Chef Gaetano was voted top 10 Italian chefs 2014 for his very creative food that is just delicious.

## **Florence**

### **Ristorante Cibreo**

Piazza Ghiberti 35, Florence  
Phone +39-055-234-1100

This restaurant features very progressive Italian cuisine, and a wonderful ambiance. Menus are presented verbally in Italian or English. Be sure that you are in the restaurant and not their cafe next door, and that you make reservations in advance, as they plan and prepare only for who is scheduled to dine.

### **Trattoria Cammillo**

Borgo Saint' Jacapo 57, Florence  
Phone +39-055-212427

A simple but soulful trattoria one block from the Ponte Vecchia.

### **Cantinetta Antinori**

Piazza degli Antinori 3, Florence  
Phone +39-055-292-234

This is a very cool Florence restaurant, owned by the Antinori wine family of Florence. Therefore the great Antinori wines (Tignanello, Solaia, Badia a Passignano) are great values. Very high quality foods.

### **Enoteca Pinchiorri**

Via Ghibellina 87, Florence  
+39-055-242-757

This is the big ticket restaurant. It has 2 Michelin stars. Traditional and progressive dishes. Very Fancy!! It features a wine list of the finest wines and vintages of any restaurant in the world. Go hungry and expect the finest food, service and amenities anywhere.....

### **Ristorante La Giostra**

Borgo Pinti 12r, Florence  
+39-055-24-13 41 Email [info@ristorantelagiostra.com](mailto:info@ristorantelagiostra.com)

Over twenty years ago, a Hapsburg Prince and his 3 children, joined together to share their family traditions and ancient recipes with the people of Florence. And so the "legend" of La Giostra began...