



**URBAN**  
**ADVENTURES**  
BEST. DAY. EVER.

## Tour Name

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Florentine Beef Steak Dinner in the Oltrarno Neighbourhood

## Tour City

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Florence

## Tour Snapshot

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Bistecca alla Fiorentina is a traditional Florentine dish and one that you absolutely *have* to try on a visit to Florence. If you join us, you'll get to do just that and not only enjoy a fabulous meal of local beef, handmade tagliatelle pasta and local red wine but make a few friends too! Your food-focused experience will also include some other culinary highlights of the region. *Saluti!*

### Highlights

- Savour the delights of a typical Florentine dinner
- Taste authentic Chiana beef, an ancient Tuscan breed of cattle known for its succulent meat
- Get some interesting local insight into the history of the Florentine T-bone
- Enjoy handmade tagliatelle pasta with a typical wild boar ragu
- Taste some of our favourite local wines, hand-picked especially for you

Inclusions: Local English-speaking guide, full dinner consisting of a first course, second course, dessert, wine, water and a

coffee.

Exclusions: Additional food and drinks, souvenirs and personal shopping, tips/gratuities for your guide.

### **Schedule details**

- Duration: 2.5 hours
- Meeting point:  
At the column in Piazza della Repubblica
- Find the exact meeting point with what3words: [///devotion.wounds.topping](https://www.what3words.com/?w3w=///devotion.wounds.topping)
- Starting time: 7.00 PM
- Ending point:  
Piazza Santo Spirito

### **Full Itinerary**

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Hungry? Get ready to enjoy a truly local Tuscan dinner with an expert guide who will help you learn all about our regional traditions and how to eat an authentic *Bistecca alla Fiorentina*. This is the most typical meal you can enjoy in our city and we will take you to a very special place, where the locals like to eat this fantastic T-bone!

The Florentine T-bone is a cut of beef that comes from an ancient breed of cattle called *Chiana*, originating from the area of Valdichiana, close to the famous hill town of Cortona. These cattle have been raised in the regions of Tuscany, Umbria and Lazio for over 2,000 years. The original Chiana beef steak restaurants must have an approval certification that states the IGP quality of the beef, the name of the farm, and the date the meat was purchased.

But before we get to all that food, you'll be enjoying a lovely evening stroll from the historical centre over the Ponte Santa Trinita to see some iconic views of the Ponte Vecchio, as well as palaces of historical wine-making families who have been producing wine for multiple generations. See the private home of the Barone Ricasoli, said to be the founder of the Chianti recipe, and whose winery has been making Chianti for over 1,000 years.

You'll also experience the lively atmosphere of Piazza Santo Spirito with its local bars and authentic restaurants. Your guide will

share some great places to enjoy pizza and some authentic street food. In addition, you'll see the Basilica of Santo Spirito, an architectural masterpiece by Brunelleschi. Inside the Basilica is a crucifix by Michelangelo that he completed when he was just a teenager.

Lastly, we arrive at an authentic and welcoming restaurant where you will meet the owner who also runs one of the most reputable butcher stands at the San Lorenzo Central Market. Finally, it's time to enjoy all of our local flavours that will include, of course, Florentine beef steak, as well as handmade pasta, wild boar ragu, Chianti, Vino Santo and biscotti.

### **Additional information**

Inclusions: Local English-speaking guide, full dinner consisting of a first course, second course, dessert, wine, water and a coffee.

Exclusions: Additional food and drinks, souvenirs and personal shopping, tips/gratuities for your guide.

Dress standard: Smart casual

Your Trip: For your Urban Adventure you will be in a small group of a maximum of 12 people.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Child Policy: This is a child-friendly tour. Children between the ages of 6 and 11 inclusively are permitted on this tour at the rate listed above. Please select 'child' above when booking. Children under the age of 6 are permitted to join this tour free of charge. Please inform us at the time of booking if you'll be bringing a child under the age of 6. You can do so in the special request box on the checkout page.

### **Dietary Notes**

The tour is focused on Florentine T-bone steak, however, if any clients have dietary requirements or are vegetarians, we can organise an authentic alternative dish for them to enjoy. Please notify us in advance of any special dietary requests. You can do so in the 'Additional information' box at checkout, or by emailing us at [info@florenceurbanadventures.com](mailto:info@florenceurbanadventures.com).

### **Local contact**

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