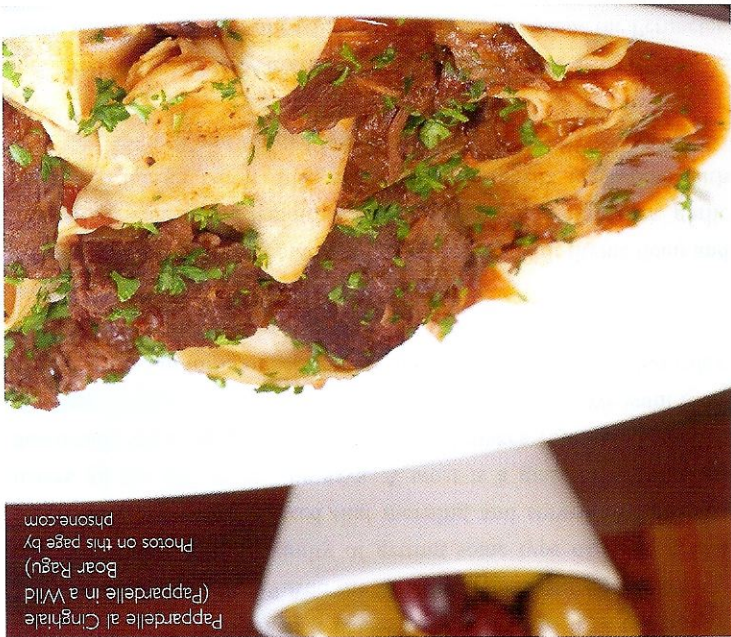


Taverna Fiorentina
 3324 Cobb Parkway SE
 Atlanta, GA 30339
 770.272.9825
 www.taverna-fiorentina.com

When Italian restaurants call themselves "authentic," it's hard to know if we should believe them, or if the word is being used only as a marketing tool. Not so with Cobb County's Taverna Fiorentina. Both owner/executive chef Paolo Tondo and executive chef Andrea Montobbio are Italian born and learned traditional Italian cooking there. Montobbio can whip up decadent truffles, risotto and fresh pasta that will leave you wondering how you ever ate at an Italian restaurant that covers its tables with white-and-red checkered tablecloths—and it doesn't hurt that he's friendly and warm, making you feel as if you've actually stepped into a restaurant in Italy. Florentine dishes and Tuscan classics abound on the menu, with fresh twists on the heavier but beloved Italian food Atlantans are used to. Sommelier Jasmín Reyes is passionate about her wine, especially reds, and first learned how to pair food with wine in her native Spain. The restaurant's interior is true Tuscan, with mustard hues and dark wooden tables. A small bar area is often filled with locals, and regulars make their way to the venue for lunches and dinners as often as three times a week.

Favorite dishes: Cozze Fagioli—Steamed P.E.I. Mussels with Italian white beans, tomato sauce and sage, \$12; Pappardelle al Cinghiale—Pappardelle in a wild boar ragu, \$20; Tagliata di Manzo—Sliced NY strip, with argula and potato in a balsamic reduction, \$28.

Fun fact: Take part in the Family Dining Stimulus dinner on Sunday nights. Children 12 and under eat for free off the children's menu.



Pappardelle al Cinghiale (Pappardelle in a Wild Boar Ragu)
 Photos on this page by phsone.com

Risotto del Giorno (Risotto of the Day – Lemon Risotto with Seared Diver Scallops)



Assortment of house-made pastas at Taverna Fiorentina

