



## Pinchiorba

The Enoteca Pinchiorri is many kilometres away, but the Osteria Pinchiorba still stole its name, with that typical wry Tuscan spirit.

And it did it with a play on words, crossing it with *chiorba*, a dialect term that means “hardheaded” in this area. So now we have Pin-chior-ba, a country osteria, a name that’s an entire agenda: relaxed atmosphere, few frills, little etiquette, and traditional cooking that has been revisited with flair by a young chef with a determined attitude and cutting quips.

Her name is Irene; she’s 38 years old, started out waiting tables, and has spent the past ten years managing this spot, a typical trattoria, **one of those little places you would recommend to a friend**...do you know someplace to go eat in Gambassi? Of course, Pinchiorba!

Irene selects local, in-season products, and collaborates with farms such as [Azienda Agricola Le Caprine](#) – you have to try their spectacular goat cheeses – and Azienda Agricola San Cristoforo, where she gets her pasta made with ancient grains. She also proposes local cured meats, fruit preserves and locally made beers. She sometimes surprises guests with fish, which makes it up to these hills when Irene gets tired of the same recipes and needs something new. Her list of special dishes will make your mouth water: ravioli with goat cheese ricotta and saffron, gnudi, tongue carpaccio, braised cheek, fried anchovies and sirloin.

Don’t be in a rush: Irene manages the entire kitchen by herself, so you might have to wait a few minutes longer sometimes, but every dish is truly worth the wait.



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