

# 16x1164 (16)

Ever since the 11th century, textile manufacturing has been our strong suit and later on our fabrics began to be exported all over the world. Well, if you wanna be all dressed up, no worries: you are in good hands!

The original form was Knicker Bocker, a stout fabric of wool and linen having a rough or knotted surface. People from Prato were unable to pronounce it properly so the mispronunciation led to this funny form

### CENCIAIOLO

After World War II, raw materials were scarce, and locals had to make due with the fabrics they could find, especially with old clothes coming from the US. The cencialolo was the person in charge of separating the garments, according to different criteria. By simply touching a garment the cenciaiolo was able to guess the type of fabric which was then torn to shreds. This led to the production of the so-called recovered wool shreas. Inis lea to the production of the so-called recovered wool obtained from shreds and rags, and the whole process ended up with the production of new garments from recycled materials. Inside uniform linings you could find real hidden treasures such as money, rings or love letters, but for children of those times, playing with buttons was great fun! The old profession of the cenciaiolo has almost disappeared, many of now work for the vintage marketplace. Take a look at <u>VINTAGE</u> SHOP icons on the map!

Do you have a wool coat hanging in your closet that's extra soft and fuzzy? Then it probably has a touch of cardato, another Pratese invention, which mixes old and new fibers. Gives a whole meaning to the term, vintage, doesn't it?



Once just a parkway, Piazza Sant'Agostino is now a pleasant place to stroll and eventually get to Maurizio, the host at A

Palazzo Pretorio is home to a plethora of classic Renaissance treasures without the crowds. This palace is where noble lords Casa Gori, who will slice by hand the best kinds of 'prosciutto' and mayors decided on the course of our city's history. On a have a meal, finish with a "theino" (homemade digestive crack of the side leading to Via Cesare Guasti.

whose ingredients are unknown). ue closed / Wed - Mon 19.00 - 24.00 // Prices: Medium / High

neat sauce - is a true specialty. n closed / Mon - Sat 12.00 -14.30 / 19.00 - 22:30 //

### 3 CATHEDRAL TREASURES

ting the **Duomo** in Prato is well worth the train ride from firgin Mary's sacred belt. Luckily, a heavy fog confused him, and he ended up returning the belt to its home. The latter is a Mon closed / Tue - Fri 11.00 - 20.00 / Sat 11.00 - 2.00 / eries of frescoes by the genius painter from the early naissance, Filippo Lippi. We told you this place was special



catale is Prato's version of London's Trafalgar Square, as this city area is always alive with crowds. Perhaps this is the reason why **II Giardino del The** is an oasis, and the perfect place to wind down away from traffic with delicious teas from all over the world, hot chocolate and a slice of cake. Cake away service available! Mon - Sat 15.30 - 19.30 / 21.00 - 1.00 / Sun 15.30 - 20.00 /

Ve all need to feel comfortable in our shoes, but sometimes we also like mixing business and pleasure and in this case we can't get over **Mantellassi calzature**. This is an old store in Via Garibaldi that stands out for its high-quality products, especially for its M.i.T. shoes collection (Made in Tuscany) entirely homemade in the region, from raw materials to our entirely homemade in the region, from raw materials to our feet. Expensive, yes, but it's all worth it: be a miser and no one wino veritas.

Mon - Sun 19.00 - 2.00 would like to be in your shoes. Sun closed / Mon - Sat 9.30 - 13.00 / 16.00 - 20.00

ying **Galleria Minù** sells just carpets would be the understatement of the century. What this shop really sells are Iranian dreams living inside handbags, shoes and rugs. All works come from local artisans. closed / Mon - Sat 9.30 - 13.00 / 15.30 -19:30

re you smelling something incredible in Via Garibaldi? You are probably in the right place taste a pizza by Forno Gualtieri e Renzi one if the best pit-stops for a snack for over 50 years!! Don't worry if they don't smile at you (they are too busy) but just stay in line and d / Tue - Sat 9.15 - 12.00 / 16.00 -19.30 / Sun 16.00 - 19.30

### 9 THE HUNGRY FAN CORNER

Wallace Pub is the ideal place for the most important live sports on TV but also a meeting point for bikers and live music lovers. It is known for the giant burgers (from 12,00 €) and good beer. The music programme starts on Monday with blues jam session, jazz on Tuesday and live rock on weekends.

Hidden in a small street of Prato, **Baghino**'s 15th century building is difficult to find, but the selection of fresh Tuscan meats and the best boar in town is worth the search. This restaurant needs no promotion, it speaks for itself. Sun closed / Tue - Sat 12.00 - 14:30 / 19.30 - 22.30 //

# 11 I'D DO ANYTHING FOR A SPRITZ Caffè Zero is always buzzing at happy hour, maybe because

the ex-comedian and current mixologist Pino makes the perfect spritz, best when sipped in the bar's terrace overlooking Via Garibaldi. Sun closed / 6.30 - 22.30

### 12 MUSIC IN THE TOWER

ith its live music, dimly lit rooms and mural-covered walls, Ozne is one of the best places to get a beer while overlooking the city center. Did you realize this small space was carved out of an old watchtower? We didn't on our first visit. Watchtowers are really typical in Prato. You can spot them in the centre where they were built between the 11th and 13th centuries providing high, safe places from which a sentinel could observe the surrounding area. They've definitely stood the test Non - Sun 17.00 - 2.00

he Ethiopian legend about the discovery of coffee is posted on the front door of **Kaldi's Kaffe**, which is how this little dive got its name. Fausto and his wife Mek offer Ethiopian cuisine in an a living room Tue closed / Wed - Mon 18 00 - 2 00 // Prices: Low

### 14 THE LANE BAR

ap prices and live jazz are the highlights of the Gradisca 1973 whose name refers to the unforgettable character from the movie Amarcord by Fellini. The venue has single-handedly enlivened one of the most secluded alleys of the centre. They are also popular because you can borrow books for 2,00  $\in$  and get a free prosecco if you return them! [Spritz 2,90  $\in$  / baguette Open daily / Mon - Thu 18.00 - 24.00 / Fri - Sun 18.00 - 2.00

15 CALLING ALL TARANTINO FANS
4 RoomS takes its name from Quentin Tarantino's film. It's nade up of four different sets, from a 1950s styled lounge to a live room perfectly designed for any movie lover. Once you have picked your room we suggest their delicious Club Mon - Sun 18.00 - 02.00

16 OLD BUT GOLD

The historic Caffè Padovani still uses its 1820 license to sell colonial spices and groceries by weight. Whether it's the vast array of dried fruit, coffee, tea, or the specialty sweets with hints of barley and anise, this locale is the perfect stop for food

31 CURTAIN UP!

One of the hardest challenges for an architect is building a new structure in harmony with the surrounding area. The Having a fortress in the city cen can brag about, but Frederick III. junkies. Since 1920 they have been roasting and toasting coffee and, in recent years, they have also launched a bag collection made with recycled jute sacks that are usually used to the classical theatre, while experimental theatre can be furniture is the same as in 1936 as you can tell from the original **Fabbrichino** and the **Fabbricone**. engraving on the counter. Rumor has it pork butchers once met here to discuss how to make the now world famous Mortadella di Prato.

closed / Mon 16.00 - 20.00 / Tue - Sat 9.00 - 13.00 /

### 17 THE NOBLES' PALAZZO

cured ham) matched with the right wine. If you decide to lucky day, you can see the golden snake that hides in the Tue closed / Wed - Mon 10.30 - 18.30 // Prices 4,00 € - 8,00 €

f you ask for directions to get to Caffè Datini, no one would be If you're looking for a taste of Prato, step no further than soldano. This tavern is a slice of town history, with its local ecipes and cozy tables. "Sedani alla pratese" - celery with can enjoy in front of **Bacchino's Fountain** in the very central Piazza del Comune. Sun closed / Mon - Thu 7.00 - 20.00 / Fri - Sat 7.00 - 2.00

place where substance is above form. Its name Marcellina lorence, as it is home to two treasures: the Sacred Belt and he Stories of St. Stephen and St. John the Baptist. The former is specialties: schiacciata filled with cold cuts of all types and ased on a legend that a priest from Pistoia tried to steal the regional wines, all served with kindness. Perfect before (c after) a movie at the nearby **Eden Cinema**. Sun 11.00 - 24.00 // Prices: Low

Gelateria Roberta may be hidden in the corner of an old aristocratic palace, but it's hands down one of the best ice cream shops in town. The tiny shop doesn't offer many flavors, but the hazelnut chocolate or Gianduia is simply to die for.

out a doubt, Apothéke cocktails are the most original in the land of Prato. Bartenders dressed like pharmacists will serve you an array of medicine-sounding mixtures that taste nothing like cold syrup. Just don't venture to the toilet, take Mon - Sun 18.00 - 2.00

Japan may be over 9,000 miles from Italy, but that distance disappears when you enter **Moi Sushi Lab**. Forget all you can eat, here you can enjoy gournet dishes thanks to a passionate Pratese chef who frequently travels to the Empire of the Rising Sun and brings home the latest cuisine innovations. Mon closed / Tue - Sun 19.00 - 23.00 // Prices: High

### 23 THE POPULAR CHOICE

If you are looking for a quiet and relaxing venue, this may not be the best choice. **I Frari** is partially responsible for reviving Prato's nightlife. This low-priced bar offers a wide selection of quality wine and cold cuts. Expect a big crowd on the weekend. Several love stories began at its tables. You know, in

If it's your lucky night, you'll be served by the legendary Mau, owner of **Da i' Mau e la Tamara**. With his biker spirit and the hands of an angel, he can make the perfect sandwich that will knock your socks off. Don't worry: he's all bark and no bite. Mon closed / Tue - Sun 11.00 - 23.00 // Prices: Low

Looking for "typical" products like the mostmtypical tourist? Then you have found your heaven at **Atipico**, a shop that offers all the local products from Carmignano wines (whose denomination is now 300 years old, making it one of the four oldest certified wines in the world) to Cantuccini biscuits, mortadella, vermouth for real connoisseurs but also crafts and souvenirs. In Summer the shop moves to the splendid Buonamici Garden, an open green terrace enclosed by the walls and overlooking the homonym square , where you can try local products and home-made beers. Tue closed / Wed - Mon 10.00 - 13.00 / 16.00 - 19.30

### In the last century the Biscottificio Mattei created the name

"Cantucci" to indicate the typical Prato biscuits always packed in blue paper! From the still hot loaf, they used to cut the biscuits ready to be packed. The discarded parts, delicious crumbs and poor misshapen cantuccini have always been Pratesi's favourite who are always look for these pieces as they have the same quality at a cheaper price. Try also the "Brutti buoni" ( ugly but good) or the well-known Mantovana cake, great for breakfast! Mon closed / Tue - Fri 8.00 - 19.30 / Sat 8.00 - 13.00 /

### 27 LETTERS FROM A MERCHANT A great amount of letters and papers came to light in the 19th

15.30 - 19.30 / Sun 8.00 - 13.00

century from a secret room of the Palazzo of Francesco Datini, who is also known as the Merchant of Prato. Today, his statue is imposing and motionless. He's portrayed holding promissory notes, of which he's said to be the inventor, but this leaend probably spread just because he would use them frequently. He was also just famous for being one of the richest men in

### Mon - Sun 10.00 -13.00 / 15.00 - 18.00 // Free entry

Looking for the perfect souvenir? Stop by the **Tablecloths** shop 32 MASTER OF BEER in the corner of Piazza delle Carceri and choose from a beautiful collection of fabrics for dining tables, bags and Massimiliano, art director and printer, and Josiane, painter and shopkeeper, often in collaboration with both local and backyard garden. foreign artists.

### Sun closed / Mon 16.00 - 20.00 / Tue - Sat 10.00 - 13.00 / 16.00 - 20.00

### 30 LITHERARY CAFÉ

How about sipping a coffee in the shade of Santa Maria delle Carceri, comfortably seated at Caffè Bacchino? At the literary café you can browse through the library or use their iPads to read up on world news. Mon closed / Tue - Wed 8.00 - 20.00 / Thu 8.00 - 24.00 / Fri - Sat 8.00 - 2.00 / Sun 8.00 - 21.00

building is set in the very historical centre, surrounded by medieval palazzi and narrow streets. The small theatre is home or coffee seeds. Even inside it seems like time hasn't passed, seen at the two other venues in the Metastasio group: the

More and more people are trying to make home-made beer, not to get it cheaper but also to master the art of brewery. At accessories, all 100% made in Prato, Textiles are created by the **Beerlab** you can find the Onda brand (5.00 €); a variety of need. You can have delicious tapas - the Camemberl artisanal craft beers to take away or to be drunk in the Crujiente is a must - and drink a cool white sangria either at the Sun closed / Mon - Sat 17.30 - 00.30

MACELLI

She lives just around the corner!

e comes a time in every carnivore's life when you don't

40 BUCO DI MOORE (MOORE'S HOLE) want to cook, but you don't feel like going to a fancy restaurant either. The solution, two words: **Trattoria da Lapo**.

Prato's inhabitants have a sort of complicated relationship with this work of art that was donated to the city in 1974 by the artist This simple little restaurant has served typical Tuscan food since the 1930s. Sorry modern world, you just can't compete with a delicious plate of Pappardelle in wild boar sauce. Sun closed / Mon - Sat 12:00 - 14:45 / 19:30 - 22:00 // Prices: Medium / Low

### 35 DON'T JUDGE A BOOK BY ITS COVER

shows and concerts. In the past, this former church has also served as the city fire station and until a few years ago there a door that could link past and future. was a car repair aaraae. Mon - Ven 10.00 - 13.00 / 14.30 - 18.30

Having a fortress in the city centre is not something most cities can brag about, but Frederick II decided to build his **Emperor's** Castle exactly in the central Piazza delle Carceri. That wonderful square is the ideal gateway to the alley that runs along the Basilica of Santa Maria delle Carceri, a rare Greek-style church erected after a mystical vision inside the underground prison. For around 13,00 € you can grab a beer whose recipes were passed down through the generations. The atmosphere is lively, and the food is best served with Tuscan and pizza Margherita at **Decanter** and enjoy one of the best wine. views in the city. Castle: Tue closed / Wed - Mon 9.00 - 13.00 / 16.00 - 19.00

### in Prato? La Cova is all you table or chilling en la barra (at the counter). Olè! Mon - Sun 19.00 - 24.00 // Prices: Medium

33 A SOUVENIR WITH A STORY TO TELL

Even though we believe the USE-IT map is a great souvenir, you might want to add a painting or bookmark inspired by the city from Laura Balla's art studio. You'll probably also get a accuracy and sophistication. There's never enough parking If the study is closed, feel free to call Laura at +39 340 272 5835. space but don't worry, if you're cool enough, you can double park! Because what's paying one more fine for you? Mon closed / Tue - Sat 7.30 - 3.00 / Sun 15.00 - 24.00

Henry Moore. **"Square form with cut"** was actually given severd different names by the citizens, but it's mainly well-known as "I **Buco di Moore**". So famous that, a few years ago, a group of students from a school in Prato thought it was funny to create a cap that perfectly fit in the hole of the sculpture in order to finish the artist's job. Prato is a contemporary and lively city, so contemporary art is quite respected. But we never miss the Today it's a box office where we buy tickets for national events, but the **Ex Chiesa of San Giovanni** is also home to the cultural association Fonderia Cultart, which sets up meetings, interpretation, but the artist, taking inspiration from the many entraces in the walk to the historical centre, wasted to build chance to make jokes about it, and this is a prime example entrances in the walls to the historical centre, wanted to build

painter and photography amateur, if he is around though! He might also be attending concerts or fixing old vintage bicycles. Mon - Fri 12.00 - 21.00 / Sat 10.00 - 17.00 // 10,00 € - 20,00 €

### **SON DI PRAHO E VOGLIO** ESSER RISPETTAHO: POSA I SASSO E MANGIA I BAHO

also the most loved by Pratesi, it means "I am from Prato and

## I'CCHE T'HA' DETTO?

GANZO

"Cool!"

"Shall we go?"

PENA POHO

It means "Don't complair

and get things done

### 41 THE ARTIST HAIRDRESSER Need a beard trim or a new haircut? Stop at NoBiz and you get a great deal! It's worth meeting Mau: hairdresser, barber, S'HA A DI' D'ANDA'?

Osteria Santa Trinita serves delicious traditional Pratese plates

Sun - Mon closed / Tue - Sat 19 30 - 23 00 // Prices: Medium

### etteralmente "bambino". Parolo usata per rivolgersi a qualcuno ir maniera affettuosa oppure

we hardly pronounce the C (/k/ sound

NINI

**\*** 

PIAZZA

MERCATALE

**∞€** 

a figurative meaning, as clouds bulge, it's used wher the sky is so cloudy that it is

# L'È BURIANA

If you hear this expression you better watch out. It means trouble: Buriana is a short

### MORTADELLA DI PRATO salume originale della città! POGGIO E BUHA FA PARI Ci son tracce della sua oduzione fin dal 1733: salume cotto, raffinato al sapore, this case a "buca" is a flat differisce dalla classica morta per il contrasto tra le spezie (macis

stretch. The overall expression is pepe, coriandolo, cannella e chioc perspective, when a negative di garofano) e l'alkermes che la xperience is balanced out by a positive one. So cheer up! caratterizza al gusto. Alla vista appare

VIALE VITTORIO VENETO

### Blessed are those who ha a house in Prato". In the past. it was believed that people who lived inside the city's

BEATO BEATO CHI HA

UN TETTO A PRATO

walls were under the

protection of the Virgin Mary.

C'È UN TEMPO FA CULAIA

Literally, the word culaid

ndicates a bulge, usually c

a pair of trousers in the back

wearing them for a week. Ir

CENCIO DICE

MALE DI STRACCIO

meaning (rag/cloth).

SEDANI ALLA PRATESE La filosofia del riutilizzo ha nobilita le coste di sedano nella pietanza divenuta

# della città. Le coste di sedano vengono prima bollite, poi asciugate, riempite con un ripieno di carne, quindi passate nella farina e

nell'uovo, fritte e infine ripassate nel raqù Con le foglie delle costole di sedano si preparano le polpette di sedano. VERMOUTH

### L'assenzio o artemisia, la pianta usato dai poeti maledetti per trovare

tedesco, sapore

ispirazione in città è deglutibile fir dal 1750 circa. Qui abbiamo iniziato a produrre dalle vinacce mischiate cor le spezie, un liquore unico nel suo genere, la cui The pot calling the kettle black tradizione è stata Old saying referring to the textile tramandata di neritage of the city, actually these contadino in contadino: .

# pani, la forma maggiormente quadrata, la crosta più croccante e la mollica particolarmente tenera sono le caratteristiche distintive.

XV secolo, lo rinomava per i suoi

banchetti rinascimentali nella

cina Firenze. Rispetto agli altri

PIAZZA

**BUS STATION** 

5 MINUTES WALK

PASTRY SHOP

fragranti, inzuppate nell'arkermes (liquore di Il pane di Prato viene sempre prodotto con gli stessi metodi da
oltre cinquecento anni: tra gli mancanza del sale, ma in realtà ciò che lo rende più buono degli altri è semplicemente l'aria di Prato.

PIAZZA

**DELLA STAZIONE** 



Quando il dietista consiali

curo non si riferisce a queste.

Paste di forma sferica, soffici e

PESCHE

chiare d'uova e essenza d limone sono l'impasto: va disposto in mucchietti su fogli di ostia e cotto lentamente. La forma

lentamente. La Torria irregolare e massiccia li fa assomigliare ad un sasso, ma, quando li assaggi, l'involucro croccante sprigiona LOCAL il ripieno morbido mo rustico nella preparazione, che lascia gli ingredienti ben



abbiamo elevato a Santo! Infiniti sono gli aneddoti legati al suo nome, unico è il matrimonio da cui non si può separare: il vin santo si fa inzuppare solo dai cantucci.

di Prato è l'essere ripassati in forno a

tostare una volta tagliati dalla forma del filoncino appena del Vin Santo di Carmignano.

cotto. Croccanti biscotti di mandorle, dalla metà del XIX secolo sono diventati rinomati grazie al pasticcere Antonio Mattei: da sempre sono il fidanzato ideale

La particolarità dei Cantucci o Biscotti

CANTUCCI