



<http://www.inabbondanza.com>

North Toronto's Florentia: First You Feast With Your Eyes

*Friday, September 11, 2009 at 11:25AM
by Nancy S. Mure*



Two artists, two palates: One a canvas, the other a plate. The sensuous fusion of art and culinaria breathes life into an idea born of two friends - Italian Artist, Marco Sassone and Chef Bruno Soleri, formerly of Lovenfood in Milano. The artistic duo combines talents to open North Toronto's Florentia - the aesthetically pleasing restaurant that takes its name from Sassone's mural, which hangs in the dining room.

If you've ever experienced a Sassone original you know how it feels to become immersed in the unconfined rush of color and emotion on canvas. While your eyes are on one journey, your nose will certainly be on another, telling you that something is leaving kitchen. Engage your senses in the exciting new venue, adorned with Sassone's creations and rooted in traditional Tuscan fare. The menu is kept pleasantly simple as Soleri puts his spin on some of Sassone's favorite childhood dishes. Pasta Fagioli, Pizza Bufala and the house special, Pollo Arrosto, are some of the dishes featured. The Dolci is its own work of art: Granita e Cantuccini (red wine sherbet with bitter Illy coffee foam, served with cantuccini biscuits) or the Tortino Morbido di Cioccolato Fondente (warm chocolate cake with a hint of chili). The wine list is extensive and includes a variety that adorns Sassone's original serigraph, Tramonto, 1993, on its label: Ferrari-Carano's special release Trésor.

The Details

See the entire menu go to: <http://www.florentia.ca>

Try the Vino: <http://ferrari-carano.com/wines/limited/tresor.aspx>