



Tuscan Affair – Taverna Fiorentina

ARTICLE RUKSANA HUSSAIN | PHOTOGRAPHY HEIDI GELDHAUSER

LOOKS LIKE: Cozy dining ambience tucked away in the corner of a strip mall. In the middle of all the action yet calm all around. Cheerful Jasmin, one of the co-owners, welcomes guests to their tables. Outdoor patio space or indoor dim-lit restaurant is equally inviting. Chef Paolo comes by to say hello. Encompassed by small yet comfy bar in one end and a floor to ceiling wine rack on the other. Semi-open kitchen space front and center gives you a hint of your upcoming meal.

SOUNDS LIKE: Happy banter. Both, neighborhood regulars and newcomers gather here for a drink at the bar, dinner with family and friends, conversations and conviviality. Jasmin is happy to direct your attention to a must-try wine or head you in the right direction along with your food choices. Friendly crew is equally happy to aid your libation or menu choices. You are at ease and at home, all at once.

SMELLS LIKE: Tuscan kitchen flavors galore. Carpaccio di Manzo Cirpriani - thinly slices beef tenderloin. Shrimp and garbanzo soup. Cappellacci di Zucca - Butternut squash ravioli made in-house. Coniglio alla Genovese - Genoa-style slow-roasted rabbit marinated with red wine and herbs, potatoes and sautéed spinach. Veal Osso Buco - tender flavorful slow-braised veal shank served on a bed of fragrant risotto Milanese.

WHO: Executive Chef Paolo Tondo and Sommelier Jasmin Scott are the co-owners of this hidden but highly recommended culinary classic. Regaling Atlantans with Florentine flavors for more than seven years. Jasmin grew up in Spain and curates the award-winning wine program that features Tuscan red, Italian regional red and white varieties. Paolo offers classic Florentine fare as well as contemporary dishes. A comfortable yet sophisticated dining experience.

USP: Watch out for their wine dinners hosted the last Thursday of every month featuring a four-course meal, starting with an anti-pasti reception. Other menu highlights include Duck Tortellini with creamy porcini mushroom sauce and Black ink Linguini al Cartaccio - squid ink-infused linguini baked in parchment with calamari and mussels. To top it all - bread pudding, simple and sweet, just the way momma made it.

Details

LUNCH: Monday-Friday 11.30 a.m.-2.30 p.m.
DINNER: Monday-Friday 5.30 p.m.-10.30 p.m.,
Saturday-Sunday 5:30 p.m.-10:30 p.m.
3300 Cobb Pkwy SE, Ste 208, Roswell GA 30075
770.272.9825
TavernaFiorentina.com