

Traditional courses of our town and region (Tuscany)

- ▶ Our traditional cookery is a mixture of traditions coming from different cultures. Many citizenry reached our town in the past, looking for a safe place where begin a new life.
- ▶ LIVORNO IS A TOWN AT THE SEASIDE. IT OFFERS TYPICAL MEALS MADE MOST WITH FISH, BUT NOT ONLY...



Cacciucco (traditional fish dish)

The “Cacciucco” is the recipe, which better represents this mixture of cultures in our town. The name comes probably from arabic ‘Kuçük’ “little pieces”, it refers to the way of cooking this course.



Baccalà alla livornese (salted codfish in tomato sauce)



Bordatino

(corn flour soap with red beans)



Triglie alla livornese (mulletts in tomato souce)



Seppie alla livornese (cuttle fish with spinach and tomato sauce)



When you get hungry and want to have a snack or a particular and tasty sandwich...



HOPE YOU
ENJOYED IT.

ARE YOU HUNGRY?