

Restaurant Recommendations

Ristorante Diana - A classic and historical restaurant in Bologna. Old fashioned place, very nice setting. Tortellini, lasagne, and bollito. Via Indipendenza, but entrance on Via Volturno 5. Near the Dickinson Center.

Ristorante Franco Rossi - Via Goito 3/a, traditional Emilia Romagna cuisine restaurant located in the historic centre of Bologna, founded in 1975 by Franco Rossi and his brother Lino.

Trattoria Serghei - Via Piella 12/A. A historic Bolognese trattoria located in Via Piella (near the Dickinson center), a street also known for the unusual view it offers through the famous little window on the Moline Canal, one of the rare still-open stretches of the many waterways that crossed the historic centre.

Trattoria Dal Biassanot - Via Piella, 16. Wood beams, lace tablecloths, warm service and typical Bolognese cuisine (lasagna, tortellini, tortelloni, tagliatelle, all handmade) are a staple in this trattoria whose name translates to “night owl”.

Trattoria Nonna Gigia - Via dell'Orso, 9a. Historical restaurant with "rustic - elegant" environment and well-finished interiors, a lounge for Bolognese and discreet visitors. Typical food as tortellini, tortelloni, lasagne and tagliatelle - traditional handmade pasta - are proposed, but also second courses and special desserts.

Trattoria Tony - Via Augusto Righi, 1/B. Tony follows the most rigorous bolognese tradition. The local is furnished in a simple way and has got only a particular: travel pictures hanged up the wall. Limited number of tables, so reservation is needed.

Ristorante Donatello – Via Augusto Righi 8. With its Art Nouveau charm, it welcomes you in an environment rich in history where culture and good living blend together in the culinary art of Bologna. The menu is composed of numerous specialties such as typical local appetizers, mortadella, tortelloni, tortellini, tagliatelle, baked lasagna, homemade desserts, all accompanied by an extensive wine list.

Trattoria La Montanara – Via Augusto Righi 15a. Tiny and welcoming, intimate atmosphere, Provençal furniture, typical cuisine: everything is studied in minute detail from the cuisine to the location.

L'Antica Pizzeria da Michele - famous pizza from Naples (Eat, Pray, Love) now open in other cities. Not sure if they take reservations. Very busy! (Piazza San Martino 3b).

Osteria dell'Orsa – excellent typical osteria of Bologna. Go here for tagliatelle alla bolognese. (Via Mentana 1f) be ready to wait in line a bit. It will be worth it. Near the Dickinson Center.

Trattoria Valerio – Via Avesella, 10, 40121. This small osteria started out as a small food shop, inside an old salt warehouse, and today is a place where you can savor all the flavors of Bolognese tradition in a setting that has remained cozy and familiar.

Va Mo Là, in via delle Moline 3a, a retro-chic little restaurant, traditional. Very good.

Ristorante Pizzeria Scalinatella - via Caduti di Cefalonia, 5/e. Restaurant and pizzeria with fresh products from the Campania region.

Trattoria Anna Maria - Via delle Belle Arti, 17/a. Cozy and homely atmosphere, simply furnished, this trattoria, opened in 1985, offers traditional local and homemade cuisine. The walls, covered in photographs of stars of show business, tell the history of this trattoria, a typical destination for the Bolognese people on their way out of the Teatro Comunale.

Trattoria da Gianni - Via Clavature, 18. In the alleys of historical center of Bologna, classic setting with a pleasant atmosphere. The cuisine is flavorful and traditional, and among its dishes it offers Emilian cured meats, fresh and homemade stuffed pastas, roast lamb with potatoes, Bolognese cutlet and other specialties.

Vicolo Colombina – Vicolo Colombina 5b. Right in the center, between the narrow alleys adjacent to the market and Piazza Maggiore, dishes tend to be traditional meat dishes with a few vegetarian alternatives. Two small rooms that are quite modern in their furnishings and a wine list that grants great space to regional enology. Mentioned on the Michelin guide.

Trattoria Battibecco - Via Battibecco, 4b, 40123 Bologna BO. Trattoria with a cozy atmosphere. In an alley in the historic center, once you cross the threshold, you are greeted by friendly service and a menu offering meat and fish dishes. Mentioned on the Michelin guide.

Berberè – little alternative bistro with pizza (natural sourdough, no added yeast). Very good pizza. Reservations recommended. (via Giuseppe Petroni 9c)

Trattoria Leonida - Vicolo Alemagna, 2/B, 40125 Bologna BO. Located in one of the oldest alleys in the center of Bologna, near the beautiful Piazza Santo Stefano, Trattoria Leonida has been a typical Bolognese trattoria since 1938. The recipes all come from the tradition of Bolognese and Emilian cuisine, such as fresh pasta dishes made strictly by hand and numerous dishes accompanied by excellent wine from the cellar.

Ristorante Da Cesarina – Via Santo Stefano 19/B. This restaurant is situated on Piazza Santo Stefano, one of the most beautiful spots in Bologna. This establishment boasts over 70 years of experience. It represents the Bolognese restaurant par excellence. Ideal for either intimate dinners or business lunches. The summer outdoor dining area is roomy and very pleasant.

Ristorante Da Cesari - Via de' Carbonesi 8. In the heart of Bologna's historic center and in the vicinity of Piazza Maggiore, the restaurant “Da Cesari,” boasts a fifty-year history and is one of Bologna's typical establishments with regional cuisine.

Osteria dei Grifoni - Via de' Griffoni, 5/2a, 40123 Bologna BO. Typical Bolognese osteria with rustic decor, warm cozy atmosphere.

Osteria La Traviata – via Urbana 5/C. Located in a historic 17th-century building in the heart of Bologna's historic center, family-run osteria focusing on Bolognese tradition. Excellent homemade pasta dishes (tagliatelle, tortelli, maccheroni).

Osteria Bartolini, Piazza Malpighi, 16, very nice seafood restaurant. If the weather is nice, the courtyard is recommended for dinner. Mentioned on the Michelin guide.

Trattoria da Me - Via S. Felice, 50a, 40122 Bologna BO. The trattoria owes its fame to a successful mix of traditional dishes, like fresh pastas (for sale in the store next door, prepared by the sfogline / pasta makers) and specialties that employ more contemporary techniques, such as the double broth of parmesan, boiled Bolognese “buttons”, lemon and chili.

Drogheria della Rosa - Via Cartoleria, 10b. In the heart of the historic city center of Bologna, in one of the many university areas of the city, this homey restaurant serves traditional pasta and meat dishes, plus desserts and a large wine list. “Drogheria” means apothecary in Italian, a reminder of what this place used to be.

Trattoria Trebbi - Via Solferino 40. Located in the center of Bologna, Trattoria Trebbi is a combination of tradition and taste: a familiar, warm and welcoming restaurant offering the flavors of tradition. Just a stone's throw from the city's historic center, this restaurant enjoys a quiet location.

Osteria al 15, on Via Mirasole 13. Very informal and busy. Reservation recommended. They have two seatings per evening. I recommend going here for tigelle and crescentine with cold cuts, pesto Modenese, friggione. (All items in the appetizer section, just make a meal out of them.)

Da Silvio – Via San Petronio Vecchio 34/D. Not for the faint of heart. You sit down; they bring food. A lot of it. Expect several appetizers, then you get to choose your main dish, then expect several desserts. If you are lucky, and if they are in season, you can get excellent truffles or asparagus (both from the hills).

Osteria della Lanterna - Via Savenella, 9a, 40124 Bologna BO. La Lanterna maintains the warmth of an inn but offers a restaurant service. Everything is homemade: bread, first and second courses, desserts. In addition to the traditional tortellini in brodo (tortellini in broth), the delicious weekend lasagne and the cotoletta alla bolognese (Bolognese Cutlet)

All'Osteria Bottega - via Santa Caterina, 51. Under the porticoes of a semi-hidden street in the city center, this restaurant offers Emilian cuisine made as tradition dictates: a selection of cured meats and cheeses to desserts, fresh pastas, meats and wines.