

TASTING EXPERIENCE AT THE ANTONIO MATTEI MUSEO BOTTEGA



76

ANTONIO MATTEI
PRIMA DONNA PASTICCERA...
ITALIA UNITA
EXHIBITION
23 04 2024
28 07 2024

IN THE HEART OF FLORENCE



The Biscottificio Antonio Mattei is an historic Biscuit Factory that has kept its founder's name and since the beginning of the twentieth century has been run by the Pandolfini family, now in its fourth generation. It is here that we have kept the traditional recipe for Biscotti di Prato, which are now known all over the world simply as '**cantucci**', packaged since day one in the classic Blue Mattei Bag and tied by hand with string. For more details about the history of the Biscottificio Antonio Mattei and curiosities about the Pandolfini family come and visit the Museo Bottega which opened in Via Porta Rossa 76/R in Florence in May 2018. At the Antonio Mattei Museo Bottega you may also taste and buy the complete range of products.



TO VISIT THE MUSEO BOTTEGA

On the occasion of the 160th anniversary since being founded, in May 2018 the Biscottificio Antonio Mattei (biscuit factory) opened its Piccolo Museo Bottega (small museum shop) in the heart of Florence. In a completely renovated space, it is possible to visit the archive of memorabilia and documents that tell the story of the Company and the Pandolfini family that has been running it since 1904. At the Museo Bottega it is also possible to buy and taste our products.

Visit duration is around 20 minutes

We invite you to take a leap in time, passing through the history of our Biscottificio, which has been offering and exporting its products all over the world for 160 years. The tastings of our products are served in our Museum. Museum tours are given in English or Italian.



GENERAL INFORMATION

GUIDELINES ON THE NEW PROCEDURES FOR VISITS

The museum has recently improved its services and spaces implementing all the measures necessary to ensure the visitors have an enjoyable and safe experience.

HOW TO BOOK VISITS AND TASTINGS :

Booking is obligatory send a mail to firenze@antoniomattei.it or call **number +39 055 0136203** and wait for confirmation. All the information required for booking are available on the right side of this page. Visits are possible every day during opening hours, except on Mondays, which is the weekly closing day. Each visit lasts 20 minutes, a maximum of 6 people plus 1 guide (7 people total) may participate to ensure social distancing in the room.

WHEN IT IS POSSIBLE TO BOOK VISITS AND TASTINGS

The Museo Bottega is open Tuesdays to Sundays from 11.00 to 19.00, closed on Mondays. Visits and tastings are suspended in August and December.

PRICES

There is no entrance fee to visit the Museo Bottega, we are pleased to share it with all our visitors and customers. For tastings you may find prices per person in our summary of the different kind of tastings further in this presentation. Extras will be charged together with the price of tasting chosen.

PAYMENT

Cash or Credit Card (Visa, MasterCard, Amex, Diners) at the end of tasting at our Museo Bottega. Any payments by advance bank transfer must be agreed at the time of the booking request.

INFORMATION REQUIRED

› **Date and Hour required**

› **Type of Tasting Option selected**
(for ex.: Standard Option A)

› **Number of participants**
(preferably indicate if there are children under 12 or people with allergies or intolerances)

› **Language required for Visit / Tastings**
(available in Italian or English)

› All guides will fill in a **register** at the Museum with **their Name and Contacts, and number of participants**

STANDARD TASTING

A

1 Almond Biscuit,
1 Chocolate Biscuit,
1 Pistachio and Almond Biscuit,
1 IGP Piemonte Hazelnut Biscuit

Santa Cristina Antinori Vin Santo

€ 6,00 PER PERSON
15/20 MINUTES



STANDARD TASTING

B

1 Almond Biscuit,
1 Chocolate Biscuit,
1 Pistachio and Almond Biscuit,
1 IGP Piemonte Hazelnut Biscuit

Espresso

€ 4,50 PER PERSON
15/20 MINUTES



LUXURY TASTING

A

1 Almond Biscuit,
1 Chocolate Biscuit,
1 Pistachio and Almond Biscuit,
1 IGP Piemonte Hazelnut Biscuit

Espresso

Mantovana Cake
Candied Cherry Loaf
Brutto Buono

€ 11,00 PER PERSON
20/30 MINUTES



LUXURY TASTING

B

1 Almond Biscuit,
1 Chocolate Biscuit,
1 Pistachio and Almond Biscuit,
1 IGP Piemonte Hazelnut Biscuit

Espresso

Mantovana Cake
Candied Cherry Loaf
Brutto Buono
Chocolate Pan Brioche
Zabaione to be enjoyed paired with biscuits or Mantovana
Cake

€ 16,00 PER PERSON
20/30 MINUTES



LUXURY TASTING

B1

1 Almond Biscuit,
1 Chocolate Biscuit,
1 Pistachio and Almond Biscuit,
1 IGP Piemonte Hazelnut Biscuit

Tea

Mantovana Cake
Candied Cherry Loaf
Brutto Buono
Toasted brioche slices with jam, honey or chocolate
spread

€ 16,00 PER PERSON
20/30 MINUTES



LUXURY TASTING

C

1 Almond Biscuit,
1 Chocolate Biscuit,
1 Pistachio and Almond Biscuit,
1 IGP Piemonte Hazelnut Biscuit

Tea

Anise Cantucci Biscuits - toasted with Extra Virgin Olive Oil, Salt, Pepper
Rosemary Bread - served as sandwich with Mortadella, Mustard, Salad
Brioche Mignon - served as sandwich with Butter and Anchovies
Filone candito (Candied Cherry Loaf) - served with Mustard
and Pecorino Cheese

€ 25,00 PER PERSON
20/30 MINUTES





Museo Bottega, interior room



tin box 2020 Clara

Renato, tin box 2020



Amerigo, tin box 2022



125 g Prato Almond Biscuit



tin box 2023

Tosca



ANTONIO MATTEI
PREMIATA FABBRICA DI BISCOTTI

PRATO 1858 TOSCANA

antoniomattei.it