La passione nel dare nutrimento alla vita mi rende felice
*My passion for nurturing life gives me joy*

Fabio Picchi
On September 8, 1979 Fabio Picchi opened his restaurant in Florence. He named it Il Cibrèo, that is, “a mixture of good things” (cibreo is a dish of the Florentine tradition.) From its onset, Il Cibrèo became “the restaurant” of Florence. Since then, it has welcomed customers eager to taste the best of local and Tuscan cuisine. As the Il Cibrèo’s chef, Fabio shares his life choice with his sons and his collaborators—many of them at the restaurant since its opening—and works in close cooperation with farmers, fishermen, shepherds, and stock breeders whose animals are respected and beloved. Although Fabio’s passion for olive oil and vineyards makes Tuscan products widely represented, if you look closely and with the help of his sommeliers, you can find in Fabio’s heart, and in his cellar, delicious wines from all over the world.

On the same day, Fabio Picchi opened also the trattoria bearing the restaurant’s name. Florentines, however, have always called the trattoria the “Cibrèino,” or, jokingly, the “poor man’s Cibrèo.” At the Cibrèino you will find a wholly satisfying menu served in an informal atmosphere, and at a decidedly lower cost than the restaurant.

In 1989, Fabio Picchi opened the Cibrèo Caffè. Today the Caffè is passionately managed by Giulio Picchi, one of the chef’s sons (Giulio manages also the restaurant.) A warm and welcoming place, at the Caffè mornings start off with delicious brioches, and diverse, genuine dishes, with seasonal salads, are served over lunch, all at affordable prices. At dinner, the menu includes pasta and meat from organic or top-quality farms.
All dishes are prepared with home-cooking flavors and care.

On January 14, 2017, the Picchi family opened the tiny Ciblèo, with the contribution of extraordinary collaborators who create Tuscan-Korean-Japanese-Chinese menus grounded in Fabio Picchi’s alchemistic principles.

The dishes served at the Ciblèo counter can be found nowhere else in the world. Nowhere else – and this is only one small example – has in fact anyone ever thought that serving spicy Korean specialties and yuzu kosho along with olive oil from the Tuscan hills was a good idea.

The place that the chef and his sons have always had in mind became a reality on September 8, 2017. C.BIO is a big-little grocery store/market housing a bakery, a gourmet foods section, and a pastry shop. At the C.BIO, rare artisanal cheeses are presented next to organic fruits and vegetables, the bread is genuine, the milk is organic, and the fragrance of fresh pasta floats through the air. On the magnificent terrace above the store, ancient varieties of plants and non-hybridized seeds are wonderfully displayed, and for sale. The shop is connected to the neighborhood through the nearby Sant’Ambrogio Market, which includes two C.BIO smaller shops—a butcher’s counter, and a bread-milk-pasta one. In Fabio Picchi’s words, the C.BIO is a shop for everyone that belongs to the whole city.
The Teatro del Sale was inaugurated in 2003, when Maria Cassi, its artistic director, developed this idea together with Fabio Picchi. The Teatro is a cultural club whose statute calls for love of life, whether it be theater, music, or the necessary conviviality of food.

This is a place you can join for a day, a year, or for all your life. At the Teatro you can find a restful moment, have a business lunch, or stop by as a tourist eager to explore the city.

In the evening, after a grandiose buffet, silence falls and the performance begins, with artists from all over the world singing, playing and acting… and if you are really lucky, you can laugh your heart out or be moved to tears by the extraordinary vis comica and musical voice of Maria Cassi herself.

At the Teatro you will discover Giulio Picchi’s art (he is a talented painter), and enjoy a space in which a family openly shares its own joy de vivre.

Un circo-lo culturale che prevede per statuto la passione per la vita sia che si parli di teatro, di musica o della necessaria convivialità del cibo. È nato nel 2003 quando Maria Cassi, che ne è la direttrice artistica, maturò questa idea insieme a Fabio Picchi.

È un luogo di cui si può far parte per un giorno, un anno o tutta la vita. Dove ci si può riposare per un momento, per un pranzo di lavoro o per essere turisti curiosi della città.

Dove la sera, dopo un pantagruelico buffet, scende il silenzio e lo spettacolo inizia con artisti di tutto il mondo che cantano, suonano, recitano… e dove, se si è fortunatissimi, si ride a crepapelle o ci si emoziona con la straordinaria vis comica e con la voce altamente musicale della medesima Maria Cassi.

È un luogo dove si scopre Giulio Picchi pittore e appassionato artista, un luogo dove una famiglia mostra e condivide la sua gioia di vivere.