



THE GUIDE, KEPT
UPDATED ONLINE

DM

THE DO.MA GUIDE · BOLOGNA

Where to *eat* in Bologna

57 addresses chosen one by one: breakfast, trattorias, fish, pizza, gelato, wine and cocktails. No rankings, and nothing put in just to fill the page.

SELECTED BY

TRATTORIA
DAME
DAL 1937

Via San Felice 50/A, Bologna · since 1937

Collected and set by **Do.Ma Property Management**
for the guests of the homes we manage in Bologna.

Bologna is a city you discover at the table as much as anywhere else, perhaps more. This is not meant to be a list of the city's most famous restaurants, but a very personal selection of places we genuinely like: some historic, some contemporary, some elegant and some very plain. These are the addresses we would give a friend.

Breakfast and brunch8

Pasticceria Felicity

[Via San Felice 25](#)

In the San Felice area, perfect for an informal breakfast. Very good artisan pastries and a neighbourhood feel.

Pasticceria Gamberini

[Via Ugo Bassi 12](#)

One of the great Bolognese classics: careful pastry work and the atmosphere of a historic café.

Allegra

[Via Galliera 11/C](#)

Contemporary breakfast, very good pastries and filter coffee. Young, well made and a little hipster.

Pasticceria Santo Stefano

[Via Santo Stefano 3](#)

Classic pastry shop on one of the most beautiful squares in Bologna.

Zoo

[Strada Maggiore 50/A](#)

Great for a relaxed brunch, children included: pancakes, eggs, cakes and savoury dishes.

Caridi

[Via Manzoni 2](#)

Elegant without being stiff, with excellent pastry and outstanding petits fours.

Corner Bar

[Via Saragozza 37/A](#)

Pleasant for brunch and for a slower breakfast.

Lampadina

[Via Barberia 34/C](#)

Contemporary, informal brunch, with both sweet and savoury options.

Bologna at the table11

Trattoria da Me

[Via San Felice 50/A](#)

The home of the person who wrote this guide, and the place to start. A contemporary Bolognese trattoria where the great classics meet a personal, seasonal kitchen. Fresh pasta rolled by hand, ragù, stocks and sauces all made in house. Booking strongly recommended.

Trattoria da Me nella Torre

[Corte de' Galluzzi 5/A](#)

The Da Me kitchen inside a medieval tower in the heart of the city: intimate, surprising and very Bolognese.

Enoteca da Lucia

[Via Broccaindosso 63/B](#)

Bolognese cooking with contemporary touches and interesting fish dishes.

Diana

[Via Volturno 5](#)

A piece of Bolognese restaurant history, for the great classics and traditional service.

Darcy

[Strada Maggiore 10/A](#)

A contemporary osteria, young and informal, with a present-day reading of tradition.

Vicolo Colombina

[Vicolo Colombina 5/B](#)

Small, cosy and very central: Bolognese cooking in an intimate room.

Osteria Bottega

[Via Santa Caterina 51](#)

To get into the most authentic, traditional side of Bolognese cooking.

Da Bertino

[Via delle Lame 55/A](#)

Simple, traditional and down to earth, with gentler prices.

Quanto Basta

[Via del Pratello 103/A](#)

A small trattoria devoted to Roman cooking: cacio e pepe, gricia, carbonara, artichokes and the great classics done properly.

Vecchia Dogana

[Via San Felice 43/A](#)

In the San Felice area: an easy place to stop, eat something and have a glass without too much of a plan.

Sfoggia Rina

[Via Castiglione 5/B](#)

A perfect stop for Bolognese fresh pasta: tortellini, tortelloni, tagliatelle and daily specials in an informal, convivial room.

Maritozzi e Gelato · San Francesco

[Piazza San Francesco 1/B](#)

A few steps from piazza San Francesco. Very good gelato, and the maritozzo filled to order is worth trying.

Cremeria Santo Stefano

[Via Santo Stefano 70/C](#)

One of our favourites and, in our view, not to be missed.

Stefino Gelato Biologico

[Via Domenico Zampieri 4/2C](#)

We go here mostly for the granita. With cream on top, better still.

Cremeria Cavour

[Piazza Cavour 1/D](#)

Excellent gelato and one of the best loved addresses in the city.

Fish and more

I Carracci

[Via Manzoni 2](#)

Elegant, exclusive and formal. Serious ingredients and great precision: for a special dinner.

The Man and The Sea

[Via Augusto Righi 3/B](#)

Great attention to the produce. Try the raw fish, the spaghetti, the risotto and the shellfish catalana.

Pescheria Aldrovandi

[Piazza Aldrovandi 11/A](#)

A fishmonger with a kitchen, lively and informal, with a menu that follows the day's catch.

Da Sacerno

[Via Nazario Sauro 23/A](#)

A more gastronomic take on seafood, with technique, research and carefully built dishes.

Benso

[Vicolo San Giobbe 3](#)

Contemporary, with well built dishes and a few ideas off the beaten track.

Scampo · Pescheria Moderna

[Via Galliera 11/G](#)

Fish cooked simply and directly, handy for a quick lunch too.

Cinque Sapori

[Via Andrea Costa 4/2B](#)

Informal and perfect for lunch, with good ingredients and several vegan dishes.

Uno di questi giorni

[Via Santo Stefano 91](#)

Almost everything here goes over the coals. Unusual dishes, bold flavours and excellent produce.

Nip Burger

[Via Don Giovanni Minzoni 11/A](#)

For when you simply want a good smash burger.

Meat and grill

Antica Trattoria del Reno

[Via del Tragheto 5/3](#)

Barbecue and live fire cooking in a rustic room, with serious cuts of meat and a well kept spirits list. Outside the centre, and worth the trip.

Pizza

Span

[Via Laura Bassi Veratti 1/H](#)

For anyone after a good Neapolitan style pizza.

Zapap Pratello

[Via del Pratello 31/A](#)

Young, informal, excellent pizza and craft beers they brew themselves.

Michelemmà

[Via Riva di Reno 60](#)

Just outside the very centre: Neapolitan pizza and good quality ingredients.

The Gallery Pizzart

[Galleria Falcone e Borsellino 2/B](#)

A more gastronomic pizza, right in the centre, with great attention to ingredients.

Berberè Petroni

[Via Giuseppe Petroni 9/C](#)

Contemporary pizza, carefully made doughs and interesting combinations.

Rosmarino Pizza & Cucina

[Piazza di Porta Sant'Isaia 4/D](#)

For anyone who likes a thinner pizza. The spaghetti and some of the fish dishes are very good too.

Pizza by the slice and street food

Pistamentuccia · Pizza in teglia

[Via Riva di Reno 118/C](#)

Roman pan pizza, crisp and perfect to grab on the move.

'O Fiore Mio Pizze di Strada

[Piazza Malpighi 8/E](#)

Carefully made pizza by the slice, very handily placed between San Francesco and the centre.

Bello Garno · Il Cassone Riminese

[Via Ugo Bassi 10/R](#)

Romagna cassoni and piadine: a simple, fast street food answer.

La Bottega di Montegrappa

BISTROT [Find on Google Maps](#)

An excellent cellar, with top flight wines both Italian and foreign. A high level selection of cheese and cured meats.

Medulla Vini

WINE BAR [Find on Google Maps](#)

One of the first wine bars in Bologna to commit to natural wine, in the best sense of the term. High quality, and a specialism in Balkan wines.

Break Bar

WINE BAR [Crespellano](#)

Perhaps the best place outside Bologna to drink great Italian and great French bottles. A careful beer selection too.

Fermento

WINE BAR [Bolognina](#)

A search for artisan wines. A smart, fun place where you drink well without spending much.

Stappo

WINE BAR [Zona via degli Orti e Murri](#)

High level Italian and foreign bottles, where little known appellations are explained very well.

Caffè Bazar

WINE SHOP [Find on Google Maps](#)

The best stocked, most complete and most wide ranging wine shop in Bologna.

Fermata del Gusto

DELI [Find on Google Maps](#)

An excellent selection of Italian and foreign wine. Deli products of recognised quality.

Volare

[Via Belvedere 10/D](#)

A well known, distinctive cocktail bar, perfect after dinner.

Camera a Sud

[Via Valdonica 5](#)

Wine bar, bistro and bar with a very Bolognese feel, ideal for drinking well without formality.

Ruggine

[Vicolo Alemagna 2](#)

Cocktails, food and a small, recognisable room.

Velluto Botanique Eclectique

[Via de' Toschi 2/G](#)

A theatrical, eclectic cocktail bar, for a slightly different evening.

Scuro

[Via Galliera 11](#)

A small cocktail bar, more intimate and more refined.

I Conoscenti

[Via Manzoni 6](#)

Cocktails and food in an elegant room, good for starting the evening too.

O.D.D.

[Find on Google Maps](#)

A distinctive, contemporary cocktail bar, one more for the after dinner list.

Eating light

Libra · Cucina Evolution

[Find on Google Maps](#)

Healthy, light cooking, with real attention to gluten free needs. Balanced, careful and tasty dishes.

One last piece of advice

Do not try to see Bologna all at once. Walk under the porticoes, turn into the side streets, cross the markets, stop for a glass of wine and allow yourself the luxury of changing your plans. And when it is time to eat, pick somewhere from these pages that makes you curious.

Before you head out

Addresses change: a place closes, another changes hands, opening hours move with the seasons. Call ahead before you set off, especially on Sundays and in mid August. And where it says booking recommended, take it literally.

Looking for a place to stay in Bologna?

We manage seventeen homes in and around Bologna, bookable directly with no platform fee.

[bolognaaffittibrevi.it](#)
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