

**Adler Thermae** Unlike most spas in Italy, the luxurious new Adler Thermae in the heart of Tuscany wine country is worth visiting just for its food—broccoli rabe flan on cannellini bean puree and spicy tomato-based Livorno fish stew—and the panoramic views from the rooftop dining room. The spa, which is in a large villa in Vignoni, makes a point of featuring organic and biodynamic products, such as the highly regarded Corte Pavone wines from nearby Montalcino.

**DETAILS** Bagno Vignoni, San Quirico d'Orcia, 011-39-0577-839-000

**MONTEPULCIANO**

**E Lucevan le Stelle**

Montepulciano is one of Tuscany's most dramatic hill towns: its Piazza San

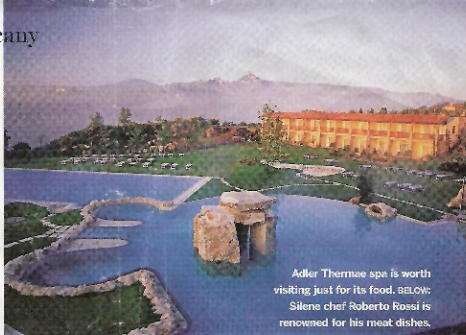
Francesco, where this hip wine bar is located, has some of the best views. Cinzia Caporali, whose family runs the successful local winery Valdiplatta, and her husband, Luca De Nicolò, restored an abandoned building to create this stylish enoteca with a long bar, sofas and an outdoor terrace. It's an especially fun place to stop

for an aperitivo and a snack from the vast spread of artisanal prosciutto, salami and mortadella, as well as local cheeses and house-marinated peppers and eggplant. The wines, from all over Italy, are selected with the help of Caporali's winemaker sister, Miriam. **DETAILS** 5 Piazza San Francesco, Montepulciano; 011-39-0578-758-725.

**MAREMMA REGION**

**Silene** Monte Amiata, southern Tuscany's highest peak, is covered with national parkland. "These woods are famous for their wild mushrooms and game," says chef Roberto Rossi, who opened his restaurant in the pretty hill town of Seggiano. "The mountain communities base their traditional dishes on these seasonal foods." Rossi's specialty is meat: His *scottiglia* (a Sunday farmers' stew made with chicken, pork, beef and a hint of tomatoes) and his pigeon with Sienese tarragon

Adler Thermae spa is worth visiting just for its food. **BELOW:** Silene chef Roberto Rossi is renowned for his meat dishes.



**Da Caino** Having a world-famous chef as a mother might intimidate some cooks, but Andrea Menichetti, 28, son of Italy's revered Michelin two-starred Valeria Piccini, has perfected his own innovative style. The family restaurant, Da Caino, in Montemerano, features several of Menichetti's recipes: ravioli filled with extra-virgin olive oil, served with raw tomato coulis and anchovy *colatura* (the sought-after drippings from salted anchovies caught on Campania's Amalfi Coast) and pasta with a sauce of *bottarga* (cured fish roe), herring, celery and ricotta. **DETAILS** 4 via della Chiesa, Montemerano; 011-39-0564-602-817.