Siena, the backstreets and gastronomy

Siena’s narrow cobbled streets, ancient palazzi and lively piazzas are the backdrops for a culinary tour. The city is not only a mecca for art lovers; its gastronomic excellence is second to none. Sienese cuisine speaks for the character and culture of the city; it is heartening to see that modernity has not diminished the traditional methods which gave rise to this unique culinary tradition. Some dishes are still an oasis of kitchen gardens and small commercial deals. To reach the Orto dei Pecci you should cross Piazza del Mercato; a porticoed loggia provides sheltered seating.
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Siena was founded as a fortified town by the Etruscans, and then expanded during the Middle Ages. For centuries, Siena has been known as a center for art and culture. Today, Siena is a popular destination for tourists who come to explore its historical attractions and taste its local cuisine.

**THE BACKSTREETS OF SIENA CAMERINO DI MARE DIETRICH"**
The name of this road comes from the surname of James, who lived in the 15th century. The street is named after the famous painter of the Sienese school, Camerino di Mare Dietrich.

**PANZA DEL MERCATO**
This is a busy street, located at the heart of the old city district. The street is named after the Roman god of the marketplace, Panza. The street is filled with shops, cafes, and restaurants, offering a wide variety of local dishes and wine.

**THE SIGHTS AND WALKS OF SIENA"**
This is a series of walking tours that explore the historical and cultural landmarks of Siena. The tours are led by experienced guides who provide insight into the city's rich history and culture.

**FOOD SION**
This is a small food store located in the heart of Siena. The store offers a wide variety of local products, including olive oil, cheese, and wine.

**VIA DELLA GALZADA**
This street is named after the Galzada, a famous local dish. The street is also known for its many wine bars and trattorias.

**VIA DEL CASCONE**
This street is named after the famous sculpture of the Pietà di Siena, located at the end of the street. The Pietà is a famous work of art by the sculptor Daddi.

**GENERAL INFORMATION**
Siena is a bustling city with a rich history and culture. Visitors can explore the city's many museums, galleries, and churches, as well as its famous markets and festivals.

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**Local Gastronomy**
Siena is known for its delicious food, which is a reflection of the city's rich history and culture. The cuisine is characterized by the use of fresh, local ingredients and the use of aromatic herbs that abound in the surrounding countryside.

** Typical Dishes**
- Panforte: A sweet, fruit-filled cake that is often served during the Christmas season.
- Ricciarelle: A type of almond paste that is often used in local dishes.
- Con la lepre: Pasta ribbons with hare sauce.
- Con il morto: A roasted pork dish.
- Cinta Senese: A type of pork sausage that is often served with bread or pasta.

**Wine**
Siena is known for its wine, which is considered the wine capital of Italy. The region boasts 5 of the superior DOCG wines and 12 DOC wines, making it a must-visit for wine enthusiasts.

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