

Michelin-Starred Chef Paulo Airaudo Opens Portale Restaurant at Colbert Collection's Porta Rossa Hotel Firenze

In the heart of Renaissance Florence, the restaurant offers approachable and convivial Italian cuisine with a contemporary perspective, bringing together local roots and an international sensibility.



September 15, 2026: Located within the historic [Porta Rossa Hotel Firenze, Colbert Collection](#)—one of Italy's oldest hotels, first documented in 1386—**Portale by Paulo Airaudo** opens today in the heart of Florence, just steps from Piazza della Signoria and the Duomo.

Conceived by renowned Italian-Argentine chef Paulo Airaudo, holder of eight Michelin stars, the restaurant marks his second project in Italy, developed in partnership with Minor Hotels. As the premier dining venue for this debut Colbert Collection property, Portale is rooted in a setting that celebrates culinary excellence and conviviality—values championed by the brand and fully reflected in the restaurant's guest experience.

Portale by Paulo Airaudó seamlessly bridges the chef's culinary vision with the historic identity of Florence, crafting an experience tailored for both the local community and an international audience. The name itself evokes a gateway, inviting guests to explore the destination through its cuisine, native ingredients, and regional producers. The restaurant's guiding philosophy—"*Local roots. Italian soul*"—encapsulates this vision, beautifully merging regional heritage with contemporary Italian gastronomy.

Portale's identity is driven by the Paulo Airaudó Group, an international hospitality force based in San Sebastián with eleven acclaimed restaurants worldwide. For this Florentine venture, Airaudó and his team oversee the development of both the gastronomic offering and the hospitality concept, shaping its identity and direction through a contemporary interpretation of Italian tradition defined by technical precision, simplicity, and a modern sensibility.

"Portale was born from my love for the most authentic Italian cooking: the food we grow up with, the food prepared at home and shared around the table without haste. I wanted to create a place built around dishes that people genuinely connect with: a perfectly executed *pappa al pomodoro*, a plate of pasta, or a beautifully cooked free-range chicken. Here, nothing hides behind technique. Tomatoes, bread, and extra virgin olive oil are the true protagonists, and my role is simply to honor them with care and sensitivity. This is a cuisine deeply rooted in the Tuscany I discovered and fell in love with, and every dish carries a personal touch, whether through a texture, a detail, or an unexpected pairing. Portale is where I can cook with the same attention and rigor, but with the warmth and convivial spirit of a contemporary and informal setting," says chef Paulo Airaudó.





The restaurant features two complementary spaces—the dining room and the bar—designed for different moments throughout the day. It accommodates a total of 40 guests, with 10 seats at the Portale Bar and 30 in the main restaurant. The bar welcomes guests for aperitivo and informal occasions, while the dining room hosts dinner service paired with attentive yet relaxed hospitality. Warm materials, bespoke furnishings, and carefully selected artworks interact seamlessly with the historic spaces of the Porta Rossa Hotel Firenze, Colbert Collection.

Portale's menu balances Italian tradition with a contemporary sensibility, offering a seasonal selection centered on high-quality ingredients and designed for sharing. Several dishes showcase a strong connection to Tuscany, including Tuscan *pappa al pomodoro* with buffalo burrata, ravioli filled with *finocchiona* and Tuscan pecorino with a shallot jus, chicken supreme with eggplant purée and spring onion, and Tuscan-style beans with tomato. Alongside these regional influences, the menu features dishes that reflect the restaurant's broader Italian identity, such as Acquerello risotto with tomato water and Vacche Rosse Parmesan, Nerano-style *spaghettoni* with Mazara del Vallo red prawns, salt cod fillet with a chickpea and rosemary cream, and beef fillet Rossini-style with potato mille-feuille and summer black truffle. Desserts feature classic tiramisu alongside creative additions like basil-infused panna cotta with strawberries and a balsamic reduction, and a poached pear with ricotta cream, Vin Santo, and walnuts.

The Portale Bar enhances aperitifs and informal gatherings with a curated selection of dry snacks alongside a drinks menu featuring both signature cocktails and timeless classics. Original creations include *Per Non Dormire* (solera rum, Campari, sweet vermouth, and

Angostura bitters)—inspired by Porta Rossa's historic motto—alongside the Basil Royal, Blueberry Gin Sparkle, and Florentine Whisky Delight. The menu also features classics like the Negroni, Americano, Martini, Manhattan, Old Fashioned, Espresso Martini, Margarita, Hugo, and Spritz, as well as a refined selection of spirits and non-alcoholic options, including the Apple Spiced Mule. The wine list highlights prominent Tuscan and Italian labels, with many available by the glass.

"With Portale by Paulo Airaud, our ambition was to create a restaurant that truly belongs to Florence: a place where Florentines can feel at home, where international visitors can discover the city through its culinary culture, and where hotel guests can enjoy an authentic Tuscan experience just steps from their room. We also wanted to restore value to the ritual of the aperitivo, creating a welcoming and relaxed environment where people can pause, connect, and share meaningful moments together. This building carries a hospitality tradition dating back to the 13th century. With Portale, we look to the future by enriching that legacy with a renewed dining experience capable of speaking to locals, travelers, and our guests alike, bringing them together around the same table," says Giacomo Sarnataro, General Manager of Porta Rossa Hotel Firenze, Colbert Collection.

Portale is open Tuesday through Saturday, with Portale Bar operating from 5:30 pm to midnight and the restaurant serving dinner from 7:00 pm to 10:00 pm.

About Portale by Paulo Airaud

Located within Porta Rossa Hotel Firenze, Colbert Collection, the inaugural property of Colbert Collection, [Minor Hotels](#)' premium brand, Portale by Paulo Airaud offers contemporary Italian cuisine celebrating seasonality and local ingredients. Inspired by the vision of acclaimed chef Paulo Airaud and brought to life by Head Chef Mirko Margheri, each dish reflects the meeting of Tuscan roots and Italian identity in a setting that combines the history of one of Italy's oldest hotels with a modern culinary perspective.

About Porta Rossa Hotel Firenze, Colbert Collection

First documented in 1386, Porta Rossa Hotel Firenze, Colbert Collection is widely regarded as one of Italy's oldest hotels. Originally established as a refuge for silk merchants, the building has evolved over the centuries from a historic residence into a boutique hotel, preserving its heritage through careful restoration and enhancement. Its iconic red door and the historic motto "Per Non Dormire" ("To Stay Awake"), preserved in a period stained-glass window, tell the story of the property and its enduring relationship with Florence.

The hotel's 69 rooms and suites, inspired by the private chambers of a Renaissance palazzo, combine historic details, fine materials and contemporary comforts. Among its most distinctive accommodations is the Torre Monalda Suite, housed within a rare surviving 13th-century medieval tower and offering panoramic 360-degree views across Florence. As the inaugural property of Colbert Collection, Minor Hotels' international premium hospitality brand dedicated to properties that connect art, culture, hospitality, and gastronomy, Porta Rossa embodies a vision of hospitality in which the character of the destination becomes an integral part of the guest experience.

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