

FAVORITE RESTAURANTS ROME



TRY THE CLASSIC DISHES

Foods in Italy aren't all the same, for example, in Tuscany the menus are different from what you will find in Rome, versus what you will find on the Amalfi Coast. Even the pizza is different in the different regions.

Here are some of the classic dishes you should try when in Rome.

Cacio e Pepe - This is one of my favorite dishes, and also the very first one I ever cooked. In fact, it's very simple to prepare in theory – you just need pecorino romano cheese and black pepper. However, the proportions and the quality of the products determine its success or failure. It is usually served with fresh long pasta such as spaghetti, linguine or fettuccine. Think of it as an incredible mac and cheese dish.

Bucatini all'Amatriciana - Perhaps another of the world's most famous Roman dishes is Bucatini all'Amatriciana. Bucatini pasta with pancetta, a little tomato sauce, garlic, onions, and olive oil.

Pasta Carbonara - When made with high quality dried pasta, egg yolks, pecorino cheese and guanciale as opposed to pancetta this is perfection. There is no cream, green peas or onion in the pasta that is prepared in the United States.

Carciofi alla Giudìa (Jewish-style Artichokes) -Not flowers, but Jewish-style artichokes. A brown and crispy bouquet of these fried artichokes can find its way into anyone's heart. Those prepared at Nonna Betta, a kosher restaurant in Rome's Jewish ghetto, are extraordinary, as are the other dishes that blend Jewish traditions and Roman cuisine, such as the tagliolini cacio e pepe with chicory.

Suppli -The king of street food before street food became trendy or was even called street food! These crispy giant breaded croquettes are filled with stringy mozzarella, pecorino, rice, and meat sauce. Try them at Trapizzino, Stefano Cagliari's delightful street food joint where he also offers delicious takes on the original.

ROME RECOMMENDATIONS

The Circus at Hotel 47- It is one thing to walk through the Roman ruins but to have dinner overlooking Roman ruins makes for a special day or evening. The chef uses fresh seasonal ingredients and specialties include: carpaccio of Mediterranean red prawns served with fennel salad and kefir lime dressing as a starter, saltimbocco garnished with prosciutto and fried sage leaves for the first course and for pasta try the artisan made spaghetti covered with a creamy caciotta cheese and pepper sauce. The wine list is nice and decently priced for Rome. We've stayed at the hotel and can definitely recommend staying here or having dinner. They have heaters on the terrace for cooler evenings.



<https://www.fortysevenhotel.com>

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ROME RECOMMENDATIONS

Colline Emiliane - HIGHLY RECOMMENDED - MAKE A RESERVATION A FEW DAYS IN ADVANCE - Owners Anna and Paola Latini personally uphold the values of quality and artisanship, handcrafting all their pasta in the kitchen, sourcing the best ingredients and creating an amazing selection of desserts. The menu is rich in egg-based homemade pastas like tortelli di zucca (pumpkin pasta with butter and sage) and tagliatelle alla bolognese (long strands of fresh, egg-based pasta with a rich meat sauce).

We stumbled upon this great restaurant and waited in line with the others for it to open. They open for lunch at 12:45. We were lucky to get a table since everyone else seemed to have a reservation. There are only a few tables in this tiny place and everyone else seemed to be speaking Italian. The food is outstanding and the desserts are made by "Mama".



<http://www.collineemiliane.com>

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ROME RECOMMENDATIONS

Osteria Le Streghe- MAKE A RESERVATION if you would like to sit on the patio - The location is within walking distance from the Vatican and Castel Sant' Angelo across the Tiber River. The specialty is Roman cuisine and it is properly prepared beginning with fresh ingredients. The staff is friendly and the atmosphere is relaxing.

This is a small restaurant and they are not used to serving groups. However, they served our group of eight very well. Everyone raved about the fresh pasta dishes. The prices are very reasonable considering their location.



Address: Vicolo del Curato 13, 00186

ROME RECOMMENDATIONS

Cucina del Teatro and Gelateria

We came across this restaurant and loved the outdoor space. This is a nice place for a traditional lunch of pizza and pasta and people watching. Try the popular amatriciana, carbonara or a pasta with their fresh pesto sauce. I'm not sure why but we didn't have any wine so I can't give any recommendations for the wine. They are also known for their artisan gelato.



Address: Via dei Coronari 65/66

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ROME RECOMMENDATIONS

L'Archeologue Ristorante on the Appian Way - We discovered this restaurant when we were walking along the Appian Way towards the Catacombs. We had a table on the terrace with 300 year old Wisteria trees used for shade. In fact, this is the first Wisteria that was brought to Europe. Prior to the restaurant opening in 1890 it was a mausoleum that dates back to the first century After Christ. The appearance from the outside of the building is nothing special. As soon as you enter you realize it is a great find. Be sure and visit the ancient wine cellar. They have a nice wine list that isn't overpriced.

The service was welcoming and friendly and the prices are good. This is traditional Roman food. The salmon cooked with lime and herbs was excellent. All seafood is fresh from nearby waters.



<http://www.larcheologia.it>

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ROME RECOMMENDATIONS

Santa Lucia - Dine on the beautiful terrace of this wonderful restaurant located just behind Piazza Navona. With a focus on serving fresh and genuine Roman cuisine you won't be disappointed. If you enjoy truffles be sure to try the truffled fettuccini.



<http://www.ristorantesantaluciaroma>

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ROME RECOMMENDATIONS

Roma Sparita - When in Rome be sure to avoid tourist joints, and head to the places that know their pasta. Located in the trendy Trastevere district you'll find one of those hidden gems known as Roma Spirita. Be sure and try the rich cacio e pepe. The pizza is cooked in a brick oven and prepared in the Roman tradition. The outdoor space in the main square is unique in all of Rome with seating up to 90 guests.



www.romasparita.com Piazza Santa Cecilia, 24 Roma - Zona Trastevere

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ROME RECOMMENDATIONS

La Terrazza at Eden Hotel - HIGHLY RECOMMENDED - An unforgettable rooftop dining experience at Hotel Eden. Chef Fabio creates award-winning innovative Mediterranean cuisine while you are admiring one of the finest panoramic views of Rome. Yes, it is expensive and worth it. Arrive early enough for a cocktail and watch the sunset over the Vatican.



<https://www.dorchestercollection.com/en/rome/hotel-eden/restaurants-bar/la-terrazza/>

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ROME RECOMMENDATIONS

Antica Arco Wine Bar - Situated on the Janiculum Hill between the panoramic terrace of Fontanone and the Villa Pamphili public park, Antico Arco serves refined and restrained contemporary cuisine that highlights seasonal Italian ingredients. Depending upon market availability, there may be cacio e pepe with fried squash blossoms, hazelnut-crusted lamb filet with porcini mushrooms, or steak with chanterelle mushrooms and black truffles. As an added bonus, Antico Arco is open 365 days a year and is one of the few quality spots in town that does not close between lunch and dinner services. Piazzale Aurelio, 7 00152



ROME RECOMMENDATIONS

Armando al Pantheon - For more than 50 years, the Gargioli family has been producing Roman classics. This is a worthy example of a true Roman trattoria. Appetizers include a variety of bruschetta, caprese salad, prosciutto and melon and eggplant parmigiana. You can't go wrong with the *carbonara* or any of the pastas in the first courses. Second courses offer veal, guinea fowl, lamb and more. The side dishes are also a good choice especially the salad with arugula, parmesan cheese, corn, walnuts, hazelnuts and currants. Try the spaghetti ajo ojo e peperoncino (spaghetti with garlic, oil, and chile) and coda alla vaccinara (oxtail braised in tomato and celery) while adhering (mostly) to seasonal side dishes; The interior is simple but the food is worth it.



<http://www.armandoalpantheon.it>

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ROME RECOMMENDATIONS

Pierluigi - Posh trattoria with star credentials is near Piazza Navona. Occupying one side of pretty, cobbled piazza, it's a delightful venue for an al-fresco lunch. The chef uses the freshest ingredients on a menu that pairs Pierluigi classics such as beef fillet with lemon – slow-cooked for 24 hours and served in carpaccio-thin slices - match it with a spring salad of field greens, herbs, wild strawberries and toasted almonds – a pretty, Impressionist canvas for the ultimate supermodel lunch.

Piazza de' Ricci 144, Campo de' Fiori, Rome (00 39 06 686 1302; www.pierluigi.it). Open daily.



www.pierluigi.it

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