

## ➔ La Ciambella

Tucked away on a tiny back street just a few steps from the Pantheon, this brand-new restaurant is one of Rome's best-kept secrets, but probably not for long. The charming restaurant, which finds the perfect meeting-point between traditional and modern décor, takes its name from the ruins of the ancient Baths of Agrippa that stood on this site 2000 years ago. The distinctive brick arc-shape that remains of the central apse reminded medieval Romans of a doughnut, and named the street what translates to "Doughnut Arch Street," a name it still retains today. The surprisingly spacious and airy interior boasts an ancient fountain that was part of the bathhouse and an open kitchen where mouth-watering traditional Roman cuisine is prepared. Food consultant Roberto Bertipaglia has a passion for high quality ingredients, and personally



selects all the produce, meats, cheeses, and wines that are served in his restaurant. Start with Nogara *prosciutto* and Morolo mozzarella, or *cicchetti*, individual tastings served in miniature pans. *Primi* include *bucatini all'amatriciana* with Nogara *guanciale*, *tonnarelli cacio e pepe*, and *pennoni* with tomato and basil. Follow with *cotoletta alla milanese*, Oste meatballs, or citrus chicken. Desserts include cheesecake with strawberries, tiramisù served in a jam jar, and Marsala *zabaione*. **Via dell'Arco della Ciambella, 20. Tel 066832930. Open daily. [www.laciambellaroma.com](http://www.laciambellaroma.com)**

## Haute Cuisine

**ANTICA PESA (Trastevere)**—Dating back to the 17th century, this characterful Trastevere favorite offers outdoor dining in the splendid garden in warmer weather, and a striking frescoed interior when the cold weather sets in. Must-try *primi* include *cacio e pepe* and artichoke and pecorino tart with vegetable pesto, while among the *secondi*, the turbot fillet with zucchini, potatoes and bottarga stands out. Strawberry *millefoglie* makes a sweet finish to the meal. Extensive wine list. Private room available for 2–12 people (booking essential). Open Mon–Sat, 7:30pm–12midnight. Via Garibaldi, 18. Tel 065809236. (€€€) All credit cards accepted. **Map C4** [www.anticapesa.it](http://www.anticapesa.it)

**CAFÉ ROMANO (Spagna)**—The delightful restaurant of the Hotel d'Inghilterra is presided over by Antonio Vitale, a chef who has worked at prestigious and Michelin-starred regional restaurants. Taste dishes like Roman-style artichokes, homemade *tonnarelli* with carabonara-style sauce with eggs and bacon, or thin-sliced beef with rocket salad, parmesan cheese and cherry tomatoes. Woody Allen is said to be a fan! Open daily. Via Borgognona, 4/M. Tel. 0669981500. All credit cards accepted. (€€€) **Map D2** [caferomano@royaldemeure.com](mailto:caferomano@royaldemeure.com). [www.royaldemeure.com](http://www.royaldemeure.com)

**CAMPONESCHI (Campo de' Fiori)**—Superb Italian specialties in an elegant setting. Try the *tagliolini* with seafood, lobster, and black truffles, or the wild game specialties. The wine cellar contains premier Italian labels including the Camponeschi family's

own Colli Lanuvini and Carato. The adjacent Camponeschi wine bar offers appetizers, desserts, and wines. Open Mon–Sat from 8pm. Piazza Farnese, 50/50a. Tel 066874927. Fax 066865244. All credit cards accepted. (€€€/€€€€) **Map D4**

**HARRY'S BAR (Veneto)**—An elegant restaurant and American bar offering live piano music every evening. Start with smoked provolone and champagne risotto, try the turbot with artichokes or the lamb cutlets with spinach, walnuts, and mint. Special Russian menu: Borscht, Tabaka, Sudak Pod, Belym Sousom, and Mazurka. Reservations suggested. Bar open 11am–2am. Restaurant open 12:30pm–2:45pm and 7:30pm–1am. Via V. Veneto, 150. Tel 06484643. All credit cards accepted. (€€€/€€€€) **Map F2**

**IMÀGO-HASSLER PANORAMIC RESTAURANT (Spagna)**—Enjoy Chef Francesco Aprea's creative Italian dinner menu atop the Spanish Steps. The Salone Eva, adorned with 19th-century books, 18th-century clocks, and fine Italian paintings, serves breakfast, lunch, dinner and post-theater snacks. Reservations recommended. Open daily. Piazza Trinità dei Monti, 6. Tel 06699340/0669934726. All credit cards accepted. (€€€/€€€€) **Map E2** [www.imagoes-restaurant.com](http://www.imagoes-restaurant.com)

**LA PERGOLA (Trionfale)**—World-renowned chef Heinz Beck offers exquisite Italian cuisine at one of Rome's finest restaurants. Revel in all the fabulous Hilton Hotel has to offer, including a view of lush flora as well as an intriguing bar. Open for

dinner Tue–Sat. Reservations recommended. Via A. Cadlolo, 101. Tel 0635091. (€€€€) **Off Map**

**L'OLIMPO ROOF GARDEN (Veneto)**—This restaurant's wonderful food is matched only by its stunning view, from the Hotel Bernini Bristol's rooftop. Try the ravioli with asparagus, goat cheese, and creamed peas; risotto with zucchini flowers and saffron; or swordfish breaded with five grains and served with valerian salad. Desserts include the fabulous coffee delight served with *savoardi* and amaretti biscuits. Extensive wine-list and high-class service. One-dish special for lunch with regional specialties changing weekly. Every evening from 6–8pm, Happy Hour at the Terrace Bar on the Roof, with cocktails, finger food and unforgettable views. Book ahead. Open daily 12:30–3pm and 7:30–11pm. Piazza Barberini, 23. Tel 0642010469. (€€€) **Map F2**

**LE JARDIN DE RUSSIE (Spagna)**—Offers classic Italian dining at its best. Tantalizing Mediterranean dishes made from only the freshest ingredients are created by Head Chef Nazzareno Menghini. Hotel de Russie, Via del Babuino, 9. Tel 0632888870. All credit cards accepted. (€€€€) **Map D1/2**

**MIRABELLE (Veneto)**—An elegant roof garden restaurant overlooking the stunning Roman horizon. Chef Stefano Marzetti serves Mediterranean flavors with a delicate touch of imagination: try the sea bass with black olive paté on a bed of stuffed fennel and the wild berries *millefeuille*. Excellent service thanks to the experience of Signor Bruno Borghesi, leading

➔ I CAME, I SAW, I ATE Rome is a city of snacks - pizza by the slice, suppli (stuffed rice balls) and potato croquettes will see you through from lunch to dinner!