

Eating and Drinking in Rome

Charles Scicolone (September 07, 2012)



Some of the Best Food and Wine in Italy is in Rome

If I were a rich man I would have an apartment in Rome and a house on the Amalfi Coast. While I am at home, I can rent one for a vacation and on the way, why not spend a few days in Rome?



[2] ~~Officer Praxigro, 10101guida34kingofcheekendishlgePura: aTH'dfredRuman, Weedropoffghund, hos, tondinwalkutoiDeusGiggastio (a9c0666861~~



[3]

Fiori di Zucca e Gorgogli



[4]

For a number of years now we have been trying to go restaurant Armando al Pantheon but somehow never get there because it is always booked up. This time, Michele made a reservation on line from NYC. We started off with what I always order in a traditional Roman restaurant: zucchini flowers, bucatini alla matriciana and abbacchio arrosto. The dessert was a strawberry crostata with a lattice top. Michele really loved the food here. The wine was the 2005 Montepulciano D'Abruzzo, from *Eduardo Valentini* it was less than 40 euro—a real bargain in a restaurant. The wine was big but with a lot of fruit and not as tannic as I would have expected. Most of my experiences with these wines are ones that are 25 years and older. The wine prices in Rome, especially for non-local wines, were better than on the Amalfi coast.



[5]

At *Checchino dal 1887* V (www.checcchino1887.com [6]), Via Monte 30 Testaccio, Francesco Mariani takes care of the front of the house while his brother Elio is in the kitchen. A number of years ago Francesco did us a big favor by getting us on a

train to Genoa during a train strike. Aside from that, it is in my opinion that with over six hundred wines from Italy and all over the world, this is the best restaurant in Rome for both wine and food. I always have long conversations with Francesco about Italian wine and which wine I should order with what I am eating. Every time I go, Francesco remembers the wine I ordered the last time I was there. This time he recommended a wine from Lazio, Cesanese del Piglio 2005 DOC from *Azienda Agricola Marcella Guliano*. They no longer have any Fiorano Rosso or older vintages of Colle Picchione “Vigna dal Vassallo”. They still have a number of vintages of the Fiorano Bianco, but serve it as a dessert wine.



[7]

On the left is a traditional Roman dish, the Cacio e Pepe, which is a simple pasta dish made with Pecorino Romano cheese and black pepper. It is a classic of the Roman cuisine and is often served with a side of bread. The dish is simple but delicious and is a must-try for anyone visiting Rome. The dish is often served with a side of bread. The dish is simple but delicious and is a must-try for anyone visiting Rome.



[8]

On the right is a traditional Roman dish, the Carbonara, which is a pasta dish made with Pecorino Romano cheese, eggs, and black pepper. It is a classic of the Roman cuisine and is often served with a side of bread. The dish is simple but delicious and is a must-try for anyone visiting Rome.



[9]The waiter was very

good and we had a long discussion about wine. I ordered the Fiano di Avellino DOCG 2009 made from 100% Fiano from *Guido Marsella*. Pierluigi's wine prices were higher than any restaurant we visited in Rome on this trip. When we told the waiter we were from NYC he told us that the owner might want to speak with us since he is opening a restaurant in Williamsburg, Brooklyn. After we finished lunch the owner, Lorenzo Lisi, came over and told us all about his plans for the new restaurant and that it would open in September.



[10]

~~Ristorante Salumeria con Cucina~~ – Via dei Giubbonari 21/22. ^{Carbonara} This is not only a restaurant but also a salumeria, a shop



2008 [Globe Trekker](#) *Thong and 1000s of other girls headlining the "Hamburger" Festival in Rome, the last of June* (which you can see [Wine in Rome](#) [12] a great blog by Tom Maresca.

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