

Our best Restaurant tips in Rome.

Many of our guests at Ruffino visit Rome before or after their stay with us in Marche. Almost daily, I get the question, "*do you have any tips for nice restaurants in Rome?*"

After nearly eight years living in Italy, we have visited the "eternal city" hundreds of times. Over the years, we have collected some gems we love to revisit.

Most travelers think they don't need to look for good restaurants in Rome, assuming they will just stumble upon them on the main street out of nowhere. If you're inexperienced with authentic Roman cuisine, it can be difficult to determine if a restaurant truly delivers genuine Roman gastronomy or is a tourist trap.

I don't trust Trippen, and I don't often trust a massive line outside a restaurant. "*Don't follow the crowd, forge your own path*" is an expression, a fragment of the Greek philosopher Heraclitus that fits into the Roman restaurant culture.

Heraclitus lived 500 years BC and is said to have written a book known as "*About Nature,*" which has largely been lost, but parts of the texts are preserved in the form of about a hundred quotes - the so-called Heraclitus fragments.

Hostaria Farnese Via dei Baulari 109. +39 06 6880 15 95.

Closed on Thursday.

It's easy to walk past this small entrance door - especially in the winter when there are no outdoor tables. But this hosteria is not to be missed. It's, of course, a family history now in its second generation. The house lamb is usually juicy and flavorful. Ossobuco is a joy to behold. Desserts are, of course, homemade. The choice is difficult between a cheesecake and a Monte Bianco with meringues.

Website: No website, only Facebook

Da Roberto e Loretta Via Saturnia 18-24. +39 06 772 01037.

Closed on Mondays.

The restaurant is in its third generation since 1952. Start with the creamy buffalo mozzarella served with anchovies and truffle and golden-baked bread. A menu that allows you to rediscover traditional flavors with modern reinterpretations. The best bread in the capital. The origin of the bread is a hidden secret. Extensive menu and many outdoor seats during the summer. Chunky paccheri, thick pasta tubes that need to cook for at least 10 minutes to be ready, with sea bass, ripe cherry tomatoes, and small olives from Liguria - Paccheri con spigola fresco, pomodorini pachino e olive taggiasche. Wonderful desserts where one is more delicious than the other.

Website: robertoeloretta.com

Armando al Pantheon Salita de' Crescenzi, 31. +39 06 6880 3034.

Closed on Sunday.

Armando Al Pantheon has represented Roman cuisine since 1961. Claudio and Fabrizio Gargioli, Armando's sons, offer their customers classic recipes, always with great attention to ingredients and service. The desserts are all homemade. Fabiana in the dining room takes care of the customers by recommending the combination of wines that she personally selects from the vineyards in the Lazio area. This is a classic in Rome. They now have a new dining area, next to the old one, but it's a bit to be warned about. Often filled with tourists. Then the local feeling that exists in the old cozy dining room disappears. The restaurant is very popular and the few tables are quickly booked. When we visit Rome, we have to be out very early to end up in the old dining room. Have included phone number, but almost never anyone answers. The restaurant is crowded all the time.

Website: armandoalpantheon.it - here you can book a table

Matricianella Via del Leone, 4. +39 06 683 2100.

Closed on Sunday.

Wonderful little historic restaurant in central Rome founded in 1957 by the Amatrice family, located in the labyrinth of alleys that run between Piazza di Spagna and Via della Fontanella Borghese, between the majestic Palazzo and Piazza San Lorenzo in Lucina. You can sit outside in a narrow charming lounge or inside the restaurant. Today, the restaurant is run by friends Giacomo and Grazia Lo Bianco, brother and sister, who with passion in the footsteps of tradition continue with the classic Roman cuisine. Many Romans come here for the gastronomy, which many argue resembles their mothers' cooking. They simply want to rediscover the flavors and scents of childhood, as they once tasted.

Reservation requests via email reservation@matricianella.it 24 hours in advance.

Website: matricianella.it

La Tavernaccia Da Bruno Via Giovanni da Castel Bolognese 63.

+39 06 581 27 92. Closed on Wednesday.

It's always fun to go to this restaurant that carries its years with ease. The place came about in 1968. Today, Bruno Persiani and his wife have retired. Now it's chef Giuseppe Ruzzettu who takes care of the family recipes with the best ingredients from local farmers. Good wine list, but for those who drink a little less, there are still glasses and carafes. Try the house truffle ice cream, which is delicious and made in Pizzo Calabro in Calabria with flavors like pistachio, dark chocolate, or licorice. Ice cream based on ingredients from Southern Italy.

Website: latavernacciaroma.com

Cantina Cantarini Piazza Salustio 12. Tel: +39 06 485 528 or +39 06 4743 341

Closed Sunday.

An authentic eatery in Rome. It represents something that no longer exists. The place started as a wine dispensary in the early 1900s where at most you could get the simplest pasta, cheese, and other simple ingredients. Initially, guests could bring ingredients to let Mariano Cantarini prepare them. Today there is a long list of delicious dishes such as house beef rolls, homemade meatballs that taste very different from our Swedish ones, breaded liver is a local specialty that comes from the Marche region on the east coast where the owner Santina has her roots. Through our intimate love for Marche, we often go here. Sean Connery had this as his regular spot during his time as James Bond. A place not to be missed. Thursday and Friday you will find a wonderful fish menu with Verdicchio from Matelica in Marche.

Website: ristorantecantinacantarini.it

Hostaria del Roody Vicolo della Scala 8 +39 06 8675 4538

Closed on Monday.

New management, but fortunately nothing has changed. The tavern is old and has been considered a classic since 1946. This is a place filled with locals in the charming Trastevere, serving wonderful Roman cuisine. We always order the Involtini di melanzane alla parmigiana, eggplant rolls. Sitting outdoors is cozy with checkered tablecloths. The long-boiled oxtail is magical with a slightly bitter cocoa aroma that complements the masterpiece. Their saltimbocca is a favorite. Afterwards, we share a freshly made dessert.

Website: hostariadelroody.com

Trattoria Monti Via San Vito 13 +39 06 446 65 73

Closed Monday and Sunday evenings.

One of the city's best trattorias serving both fish and meat. Many dishes are local, but the spreadable sausage ciauscolo, eaten as a small appetizer with bread, comes from Marche with historical ties to Macerata, not far from Ruffino. A local delicacy. Continue with oven-baked red onion mousse. Among the main courses, there is veal shank cooked in red wine. Rabbit is often on the menu as well as the house's large delicious meatballs. Sometimes there is also fish like "baccalà" following a recipe from the port city of Ancona. Passatelli is sometimes served and is always a good first course. The pressed pasta dough goes through a filter to go directly into boiling water. It should be eaten immediately with butter and Parmesan. I believe Franca Marzioni still stands in the kitchen preparing all the trattoria's dishes.

No website, but they have a Facebook page.

Trattoria al Moro Vicolo delle Bollette, 13 +39 06 678 3495**Closed on Sunday.**

A stone's throw from the Trevi Fountain, genuine Roman cuisine is served here. A pleasant place with outdoor tables, but we prefer to sit inside the old part. Despite its location in the tourist area, they have retained their ancient character, kitchen, and service. Here you can enjoy dishes prepared with fresh and local ingredients. Homemade cheeses and cold cuts. Their big classic is a version of Carbonara - Spaghetti alla Moro, which attracts a large audience. I can't resist their profiteroles drowned in delightful chocolate sauce for dessert. Trattoria al Moro is the ideal place for a Roman dinner surrounded by the historical beauty of the city. A favorite of mine and Carina's. Book in advance, as the restaurant is very popular among Romans.

Website: ristorantealmororoma.it

Zuma, Rome Via della Fontanella di Borghese, 48 +39 06 9926 6622**Open every day.**

Excellent modern Asian cuisine. Located in the iconic Palazzo Fendi, covering two entire floors. Dine in the restaurant or on the beautiful rooftop terrace overlooking the "eternal city." When we want to experience an international atmosphere far from Roman cuisine, this is where we pilgrimage. Zuma is a chain of restaurants from London with high class, glamour, and international celebrities. Reservations required.

Website: zumarestaurant.com Reservations: sevenrooms.com

Felice a Testaccio Via Mastro Giorgio 29 +39 06 574 6800**Open every day.**

The trattoria was inaugurated in 1936 by Felice Trivelloni, who started working with his father Guido. The place has always been located in the working-class neighborhood of Testaccio. Today, this is one of Rome's nicest places to eat. Especially after the restaurant has been renovated. Previously, the venue was a bit noisy, but today you don't notice any of that, despite the many guests. Felice has become a bit more elegant with a large and exciting menu that competes with special weekly dishes. Pasta dishes and meat dominate. It's necessary to book a table, sometimes a week in advance. The restaurant has or at least had a Swedish sommelier who helps you choose a suitable wine for the city's best Cacio e pepe. Website: feliceatestaccio.com

La Pigna Piazza della Pigna 54 +39 06 678 5555**Closed on Sunday.**

When the spring sun warms the outdoor tables in the beautiful Piazza della Pigna, you don't think that this is a relatively new restaurant, but the restaurant is already a big topic in Rome's restaurant scene. On the menu, we find traditional dishes like pasta Amatriciana, fried pumpkin flower, and excellent roast beef with crushed potatoes. If they have Carciofo alla Romana on the menu, it's not to be missed. Booking a table is a must. The owner is Nicola Malaspina, the perfect host who also owns the Bufy restaurant, tel. +39 335 672 7913, in the heart of the Flaminio district, which has Rome's best mozzarella.

Website: lapignaroma.it

I Casali del Pino has accommodations and a restaurant on the outskirts of Rome. Via Giacomo Andreassi 30, 00123 Roma (La Storta) Via Cassia Km 15.

It is said that if you are lucky, you will find your soul place one day. Ilaria Venturini Fendi considers herself lucky not only for the name she bears, a celebrated fashion name known all over the world - a synonym for style and quality but also for finding her place a few kilometres from the centre of Rome. She has had an outstanding career as a designer in the family fashion house. However, when she came across I Casali del Pino, forgotten memories were brought to life, and her relationship with nature was rediscovered. It was in 2004 that she, like me and Carina, changed her lifestyle, and she left the intensive fashion industry for organic farming and a harmonious life - and we (me and Carina) left in 2016 a feverish restaurant industry for our life in beautiful Marche, at casasanruffino.com

After she bought the farm, she began her conversion to organic farming, a work where the seasons did not change like all fashion collections, but she followed nature's cycles. She took up her design again in 2006, but now with a different approach. Carmina Campus became her new brand of accessories and home furnishings made from recycled materials with high-quality design. The name reflects the Latin translation of "songs of the fields" and refers to her feelings for nature and her farm, I Casali del Pino.

Restaurant.

The restaurant serves vegetables other than those grown in the garden. Spontaneous herbs such as wild asparagus are used in starters or delicate pastries. Milk thistle is used instead of animal rennet to make one of the most special cheeses produced on the farm. A rich selection of cheeses and salami is served on platters as a main course.

Room

info@icasalidelpino.it

T + 39 06 98263700

Restaurant

ristorante@icasalidelpino.it

T + 39 06 98263790

Hotel in Rome.

LG-ROUGH Piazza di Pasquino 69 | Rome +39 06 68801085

info@g-rough.com | reservations@g-rough.com /

g-rough.com

Louise Laurenius, one of Sweden's foremost Italy experts, has managed to dive below the surface of this long boot. She lives in Stockholm and Milan, Italy's design, fashion, and gastronomy centre. This is her recommendation and text. G-ROUGH is just behind Piazza Navona, a perfect starting point for getting around town on foot. From the outside, the facade doesn't make much of a fuss - it mainly looks like a bar (which it is). A few floors up are the rooms, furnished in an impeccable style that mixes rustic and modern with several well-chosen details. I was upgraded to a suite with a view of the cobbled streets, and in the living room, there was a sofa that must have been two meters deep and the same length. It is the most comfortable sofa I have ever slept on.

The bathroom had a shower and a bathtub, and the latter was perfect for crawling into with a pastry from the shop. lelevaineroma.it - Well, now I embellished a bit.

This eating and drinking in the bathtub thing are just annoying. Everything has its place. And I'm happy to check in to this hotel.

Website: g-rough.com

Psst

Solveig Nolheim, guide, admin of the Facebook group "*välkommen till Italien*" and resident of Rome for many years, has these as her favorites in Trastevere.

La Scala, il Duca, Da Teo, Zi' Umberto and the pizzeria Dar Poeta.

Pierluigis, since 1938 Piazza de' Ricci, 144 +39 06 686 8717

Open every day.

The restaurant was founded by Umberto Pierluigi in 1938 and was originally a small osteria, which has always been in Piazza de' Ricci in central Rome. Over the years, the trattoria has evolved into an elegant restaurant frequented by locals and international guests. This is a celebrity spot with high quality. Since 1980, the small family-owned trattoria was transformed into a more exclusive restaurant, and in the 90s, Roberto became a pioneer in the Roman culinary scene with seafood as a specialty. Here, Robert di Niro can show up. Even Bruce Springsteen is here when visiting Rome. Models and celebrities consider this "ristorante" a favorite. Booking a table is a must. You will also need to provide your credit card to secure the table. But we gladly visit the restaurant for its gastronomy. Expensive, but good.

Website: <https://www.pierluigi>

Luciano Monosilio Piazza del Teatro di Pompeo, 18 +39 06 5153 1465

Open every day.

Thanks to Luciano's fame, this is a place that attracts both local and distant audiences. Luciano, popularly known as the "king of Carbonara," also has his origins in fine dining culture. The restaurant is centrally located just behind Campo de' Fiori, in the cozy environment of the Parione district. He is also known as one of the youngest Italian chefs to be awarded a Michelin star, at just 27 years old. The menu rotates seasonally, but some dishes remain on the menu forever, such as Cacio e pepe, Amatriciana, and his signature Carbonara, which is the best in Rome. I have attended a Carbonara training session and become a certified Carbonara chef signed by Luciano himself. The restaurant only uses the best ingredients, from northern to southern Italy.

Website: lucianocucinaitaliana.com

Dar Poeta Vicolo del Bologna 45 +39 06 588 0516

Open every day.

The pizzeria is located in central Rome in the heart of Trastevere, on Vicolo Del Bologna 45/46, near Piazza Trilussa and Piazza Santa Maria. Perhaps one of the best pizzerias in Rome. This place, which only has pizza on the menu, is a hidden gem on a narrow alley in Trastevere, with affordable prices. Here, both locals and travelers gather (I distinguish between tourists and travelers). Their pizza dough is the secret. For over 25 years, Dar Poeta has been producing a pizza that is neither Roman nor Neapolitan but unique in its kind. With a long fermentation time and the right pH value, you get a pizza with its own character. One thing I've learned as a resident in Italy is to keep it simple when it comes to food. I'm always super happy when their Margherita comes steaming to the table from the wood-fired oven.

Website: darpoeta.com