

## ROME, ITALY

### FIND - MARKETS

#### CAMPO DEI FIORI

"The fabulous Campo dei Fiori in Rome (although memories from the early 70's make it less fabulous today)."

- Chefs Johanne Killeen and George Germon (Al Forno, RI)

Rome's Oldest Market  
Near Piazza Navona  
Via dei Balestrari, 3  
Monday through Saturday

#### MERCATO ANDREA DORIA

Recommended by wine importer Kevin McKenna (Louis / Dressner Selections)

Near the Vatican  
Via Andrea Doria  
Monday through Saturday

#### VOLPETTI

"Awesome. Such an abundance of food in a small space, done the way I wish we could in the U.S. They're able to leave things unwrapped and presented so fresh."

- Cheesemonger Sergio Hernandez (Bklyn Larder, NY)

Testaccio  
Via Marmorata 47  
T: +39/(0) 6.574.2352  
www.volpetti.com

### EAT - RESTAURANTS

#### AL MORO

"Classic Roman fare - don't miss the seasonal specialties. This place is run by two brothers who both played professional basketball in Italy."

- Chef Jimmy Bradley (The Harrison, The Red Cat, NY)

Spanish Steps / Italian  
Vicolo delle Bolette, 13  
T: +39/(0) 6.678.3495

#### BASTIANELLI AL MOLO

Recommended by Italian wine merchant Gabrio

Tosti di Valminuta (De-Vino, NY)

Fiumicino / Seafood  
Via della Torre Clementina, 100  
T: +39/(0) 6.650.5118  
www.bastianellialmolo.com

#### CHECCHINO DAL 1887

"Great Carbonara, Abbichio (roasted baby lamb) and fried artichokes in season. Check out the cellar with walls lined with ancient Roman amphorae (a ceramic)."

- Chef Jimmy Bradley (The Harrison, The Red Cat, NY)

Testaccio / Traditional Roman  
Via di Monte Testaccio, 30  
T: +39/(0) 6.574.3816  
www.checcchino-dal-1887.com

#### GINO

"For an authentic trattoria meal."

- Chefs Johanne Killeen and George Germon (Al Forno, RI)

Trastevere / Roman  
Vicolo Rosini 4  
T: +39/(0) 6.687.3434

#### IL MATRICIANO

Authentic Roman dishes like Bucatini All'Amatriciana. This is The Red Cat of Rome - similar in style and feel.

- Chef Jimmy Bradley (The Harrison, The Red Cat, NY)

Vatican / Roman  
Via dei Gracchi, 55  
T: +39/(0) 6.321.3040

#### LA GATTA MANGIONA

Recommended by chef Cesare Casella (Salumeria Rosi, NY)

Trastevere / Pizzeria  
Via Federico Ozanam, 30  
T: +39/(0) 6.534.6702

### EAT - RESTAURANTS

#### LA ROSETTA

Recommended by chef Cesare Casella (Salumeria Rosi, NY)

Rome / Seafood  
Via della Rosetta, 8 - 9  
T: +39/(0) 6.68.61.002 9  
www.larosetta.com

#### OSTERIA DELL'ANGELO

"It's authentic, honest and consistent."

- Francine Stephens (Franny's, NY)

Vatican / Italian  
Via Giovanni Bettolo, 24  
T: +39/(0) 6.372.9470

#### OSTERIA LA GENSOLA

"Family run, a husband and wife. Fresh seafood, buy everything at the market. It's like being with friends, even if you don't know them."

- Italian food importers Gustiamo (NY)

Trastevere / Seafood  
Piazza della Gensola, 15  
T: +39/(0) 6.581.6312  
www.osterialagensola.it

#### PIZZERIA AI MARM

"It literally means marble slab."

- Chefs Johanne Killeen and George Germon (Al Forno, RI)

Trastevere / Pizza  
Viale di Trastevere, 53  
T: +39/(0) 6.580.0919

#### RESTAURANT LE PERGOLA

"Expensive, one of the best in Italy. Chef Heinz Beck is great. Three-Michelin stars."

- Italian food importers Gustiamo (NY)

Rome Cavalieri / Mediterranean  
Testaccio  
Via Alberto Cadlolo 101  
T: +39/(0) 6.350.9215  
www.romecavalieri.com/lapergola.php

#### SORA LELLA

"Located on an island in Tevere. Traditional food with great wine list. One wine in particular is great and hard to find - Montipulciano di Abruzzo Eduardo Valentini."

- Chef Jimmy Bradley (The Harrison, The Red Cat, NY)

Isola Tiberina / Italian / Roman  
Via di Ponte Quattro Capi 16  
T: +39/(0) 6.686.1601

