

Eating and Drinking in Rome

Charles Scicolone (September 07, 2012)



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



[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 large plate of pasta with a meat sauce. In the center is a plate of traditional Amatriciana, a Roman pasta dish with a thick tomato sauce, cured pork, and pecorino cheese. On the right is a plate of pasta with a seafood sauce. The Amatriciana is the most popular dish in Rome, and it is often served with a glass of wine. The seafood dish is also popular, and it is often served with a glass of wine. The pasta is served in a white bowl, and the sauce is thick and rich. The Amatriciana is a classic Roman dish, and it is often served with a glass of wine. The seafood dish is also popular, and it is often served with a glass of wine. The pasta is served in a white bowl, and the sauce is thick and rich.



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Amatriciana with Shellfish



[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]

Specialità di Roma con Cucina – Via dei Giubbonari 21-22. Carbonara. This is not only a restaurant but also a salumeria, a shop

