

» **DINING**

Mushrooms & Truffles

It's finally autumn: the leaves are changing color, the air is crisp, and the markets are overflowing with the first of the season's mouthwatering porcini mushrooms and truffles. Head to one of these restaurants to sample them at their best:

■ **Ad Hoc** – Their whole menu is dedicated to truffles. Try the fried zucchini flowers stuffed with ricotta and black truffle, or the black truffle *carbonara*. Via di Ripetta, 43. Tel 063233040.

■ **Da Luigi** – This traditional Roman restaurant has been around for decades and their classic homemade fettuccine with fresh porcini mushrooms is not to be missed. Piazza Sforza Cesarini, 23/24. Tel 066865946.

■ **Clemente alla Maddalena** – Splurge on lobster sautéed with artichokes and white truffle shavings. Piazza della Maddalena, 4. Tel 066833633.

■ **Harry's Bar** – Order homemade *tagliolini* with white truffle shavings, and watch as your waiter weighs them right in front of you. Via V. Veneto, 150. Tel 06484643.



■ **Da Pietro** – Truffles and mushrooms are the center of attention on this menu, and the egg yolk fettuccine with porcini mushrooms lives up to the hype. Via dei Pianellari, 19. Tel 066868565.

■ **Terra di Siena** – Here you'll find classic Tuscan specialties, including spelt and porcini soup, and grilled porcini mushrooms. Piazza Pasquino, 77/78. Tel 0668307704.

■ **Osteria Pistoia** – This osteria does a creative take on classic dishes, like their Parmesan risotto with Norcia truffles and cardamom. Via Portuense, 135. Tel 065814679.

■ **Trattoria Monti** – This popular trattoria has some innovative signature dishes, like giant *tortello* with egg yolk and Acqualagna truffles, or roasted quail with truffle shavings. Via San Vito, 13a. Tel 064466573.



by Amy Knauff



A Roman Garden

For an out-of-the-ordinary meal, sit in the picturesque dining room of **Giardino Romano**, decorated with replicas of ancient columns, or in the charming courtyard garden, and try the specialties of classic Jewish-Roman cuisine, like fried artichokes, fried salt cod, crisp *puntarelle* shoots in anchovy sauce, ox-tail stew, or *trippa alla romana*. The ingredients, chosen from the nearby Campo de' Fiori market, are fresh and usually local: think white onions from Marino, peas from Frosinone, and green beans from Bracciano. A large selection of wines allows you to pick the right pairing for any dish. And don't skip dessert: finish your meal off on a sweet note with *crème caramel* or *crème brûlée*. Via del Portico d'Ottavia, 18. Tel 0668809661.

A TASTE OF NAPOLI

In the area around Termini station—something of a wasteland as far as quality dining is concerned—a hidden culinary gem has popped up that makes it well worth the trip to this colorful neighborhood.

Meid in Nepols serves up tasty Neapolitan-style pizzas (think thick, chewy crust, rather than the Roman thin, crunchy crust) as well as delicious fresh pasta. Seafood is also one of their specialties; don't miss the swordfish *parmigiana*, the calamari stuffed with zucchini *alla scapece*, the grilled tuna steak, the clam sauté, or the classic batter-fried cod. They use almost exclu-



sively Italian products, especially products from Campania, the region known for its mouthwatering *mozzarella di bufala*. Via Varese, 54. Tel 0644704131. www.meidinnepols.com