



6 Forno Campo de' Fiori, Parione  
Square deals

A favourite among both locals and visitors for more than 40 years, this corner bakery is renowned for its thin, square pizzas, which you'll see flying from the rear ovens without respite. While the back of the shop heaves with breads and pastries from across Italy, residents frequent it for the marinara and meat-topped pizzas, the supremacy of which has frustrated arch-enemy bakery Antico Forno Roscioli (which, comically, is run by owner Fabrizio's relatives). Don't stick to one flavour: buying half-and-half is encouraged.

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fornocampodefiori.com



Pizza

In Rome there are two good choices for pizza: *al taglio* (by weight) and *al legno* (cooked in a wood-burning stove).

Pizza *al taglio* is the city's version of fast food: it's already prepared, usually in rectangular pans, cut to order and sold by weight. Romans fold slices over on themselves and often eat them on the run.

Pizza *al legno* is the headline pizza, however: thin and rich, usually burnt on the edges, and made to order. Most pizzerias offer dozens of choices but the *capricciosa* is Rome's version of "with everything", and usually features olives, artichokes, mushrooms, prosciutto and sometimes even an egg. But the simple pizzas are the most traditional: the *margherita* or the *Napoletana* (with anchovies and capers).

Cafés  
Bean counters

1 Pergamino, Prati  
New-wave coffee

This café opened in 2016 and is one of the third-wave sellers taking on traditional coffee bars, using fancy equipment (vintage Faema E61 espresso machines) and a fervent approach. Some say the roast (by Parma-based Lady Café) is too light for an Italian brew; others argue that industry stalwarts could learn a thing or two. Visit and make up your own mind. The cold-brewed nitro coffee is a highlight.

7 Piazza del Risorgimento, 00192  
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After much research  
I really must say  
I'm a capricciosa  
type of guy



Form a queue  
Sciascia serves about  
2,000 people  
a day

2 Sciascia Caffè dal 1919, Prati  
Old-school elegance



Its decor is a tasteful edit of green velvet chairs, mid-century sofas, polished brass and wood panelling but the front of the shop is dominated by the machine in which chatty owner Edoardo Franchi roasts beans. Take your time over your cappuccino – served in porcelain cups – or head to the backroom bar where you can sling back an espresso like a regular. Should anyone ask if you'd like a shot of melted dark chocolate in your coffee, the only correct response is "Yes, please."

80A Via Fabio Massimo, 00192  
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Best brew

The Rosciolis have been a feature on Rome's food scene since 1824 but their Caffè Pasticceria Roscioli near the Campo de' Fiori has only been around since 2016. That's not long to get a reputation for having the best coffee in the city – but they've managed it. [rosciolicaffe.com](http://rosciolicaffe.com)

Rome coffee culture

Coffee etiquette here can be as complex as a ballet. In most bars you pay first and place the receipt on the bar. There is no shortage of choice: starting with the most intense, the main options are *ristretto* (strong and small), *doppio* (double), espresso, and *lungo* (extra water). Any weaker than that and the Romans no longer claim it as theirs: instead it becomes an Americano. Add a little milk and it's a *macchiato* (coffee stained with a few drops of milk). More milk and foam makes it a *cappuccino*. Even more and it's a *latte macchiato* (milk with a few drops of coffee). A little *grappa* in it and it's a *caffè corretto*.

Some tips: it's well known that Romans don't order a cappuccino after mid-morning but it's more or less expected from tourists. If you drink it at a table expect to pay about 20 per cent more than you would at the bar. And if the barista makes your coffee before you pay, congratulations: that means you're seen as a local.