

THE INTERNATIONAL ACADEMY OF MATRIMONIAL LAWYERS EUROPEAN CHAPTER

ANNUAL GENERAL MEETING
MARRIOTT GRAND HOTEL FLORA, ROME
Wednesday 2 – Sunday 6 April 2008

RESTAURANT GUIDE

Selecting a restaurant in Rome is in one sense difficult as there are literally hundreds to choose from. Below is a selection recommended either by Andrea and Roberta or Anne and myself, together with some famous restaurants which could not be left out.

Many guide books divide Rome into six distinct areas. For that reason the restaurants listed below are placed in those areas, in order to help you find them. The hotel is in the Tridente/Villa Borghese area. There are many excellent restaurants within easy walking distance of the hotel without the need to use a taxi in the streets around the Via Veneto and towards the Spanish Steps.

TRIDENTE/VILLA BORGHESE

Hotel Eden

Via Ludovisi 49, 00187 Rome
Tel: + 39 06 478 121

Expensive, but excellent. The award-winning, one-star Michelin restaurant, **La Terrazza dell' Eden**, offers fine Mediterranean cuisine in the most perfect setting, with spectacular views over the Eternal City.

Hotel Splendide Royal

Via di Porta Pinciana, 14, 00187 Rome
Tel: +39 06 421689

Expensive, but again excellent. The Splendide Royal boasts one of the most elegant gourmet terraces in Rome with its **Mirabelle** restaurant which is among the best in town. Awarded a Michelin star, the restaurant is a privileged meeting point among the national and international "bel mondo". It is located on the hotel's 7th floor, where huge glass terrace doors open on to a view of breathtaking beauty.

Al Ceppo

Via Panama 2
Tel: +39 06 8419696

Medium expensive : Italian food. The dining rooms walls are covered with oak wood panelling and antique paintings with a large charcoal fired grill in the first room. The restaurant uses a creative interpretation of the traditional Italian cuisine with a strong tie to the cuisine of the Marche region, home region of the proprietors. Extensive wine list with Italian and foreign wines.

George's

Via Marche, 7
Tel: +39 6 4208 4575

This restaurant, unassociated with anyone hailing from Atlanta, offers a varied menu of excellent national and international cuisine. The atmosphere is refined and elegant, decorated in an *Old England* style. *Tagliolini mare e champagne*, Fillet of Turbot with artichoke, *Brochettes de Langoustines* and oysters prepared in a wide variety of ways are very good.

La Norma

Via Flaminia Vecchia 731
Tel: +39 06 3330210

Not expensive - Sicilian Food

Harry's Bar

Via Vittorio Veneto, 150
Tel: +39 06 4745832

Just across the road from the hotel. A must for an atmospheric drink! Sophisticated and slightly retro, this well-known restaurant is the ideal place for dinner or lunch. Exquisitely presented Italian fare to suit all tastes, accompanied by an equally good range of young wines.

Tullio

26 Via San Nicola da Tolentino,
Tel: +39 6 474 5560

Expensive. One of the finest Tuscan restaurants in Rome is perched in a quiet location where showbiz personalities seek refuge. Its best feature is excellent cooking, including the classic *Fiorentina* T-bone steak, and other traditionally Tuscan recipes such as carpaccio (thin-sliced meat), tartare, fish, and boletus mushrooms and truffles when in season. Desserts are also traditional. There is an extensive list of Tuscan wines.

Papa Baccus

Via Toscana 36
Tel: +39 06 427 42 808

Expensive. To breed your own hogs to ensure a ready supply of quality meat requires a passion verging on obsession. But it's exactly what the owner of this refined Tuscan restaurant does. Meat rules here, with pride of place going to the succulent Chianina beef, but there's plenty else besides, including *panzanella* (a summery starter of bread with salad, herbs and oil). Reservations are preferred, and you can sit outside on the quiet cobbled street.

Ristorante Girarrosto Toscano

Via Campania, 29
Tel: +39 6 482 3835

This moderately-priced restaurant is situated in front of Villa Borghese. It offers wonderful cooking and a superb location - you can go for a walk in the park after your meal. The restaurant's Tuscan cooking is some of the best in the city. The meat is from Val di Chiana, while the pasta is of course homemade and seasoned with the best porcini mushrooms or truffles. The fish and oysters are as fresh as can be and the vegetables and fruit always the earliest available. The restaurant is ideal for a romantic meal but also for working lunches. It will not be a good idea to visit here on Friday evening as it will be full of IAML lawyers and guests on the new Fellows' dinner!!

SAN PIETRO

La Pergola (Hotel Hilton)
Via A Cadlolo 101
Tel: + 39 0635092152

Very expensive, but with a spectacular view of the city and three Michelin stars. The Pergola offers excellent cuisine in an elegant setting with one of the most beautiful views in Rome. Its success is due in part to Heinz Beck, an exceptionally talented chef. This restaurant is about 15 minutes from the centre of Rome

CENTRO STORICO

L'altro Mastai
Via Giraud, 53 (by the Via dei Banchi Nuovi crossroad), 00186 Roma
Tel: +39 0668301296

Expensive. Specialises in fish dishes. L'Altro Mastai is a fabulously chic, trendy restaurant a few steps from the Piazza Navona. The décor is warm and smart in cream-coloured marble, detailed with mosaics and modern art. It's Michelin-starred. Head chef Fabio Baldassarre has worked under Raymond Blanc and Heinz Beck in the legendary La Pergola (see above), among others. The cuisine is beautifully well-sourced Mediterranean with exquisite attention to detail.

Enoteca Capranica
Piazza Capranica 99
Tel: + 39 06 6994 0992

Expensive - Italian food. This sophisticated restaurant, housed within the Renaissance Palazzo Capranica near the Parliament, specialises in high-standard, creative Mediterranean cuisine

Camponeschi
50 Piazza Farnese
Tel: +39 06 687 4927

Medium expensive - Italian food. The fish dishes served here are legendary, and so is the front-row view of the Piazza Farnese. The restaurant is elegance itself, with a 2:1 staff/diner ratio. The cuisine is creative, refined, and prepared with only the freshest of ingredients, with a superb wine list guaranteed to appeal to even the most demanding oenophiles.

TRASTEVERE AND THE GIANCOLO

Antico Arco
Piazzale Aurelio 7
Tel: + 39 06 5815274

Medium expensive - Italian food. Founded by three friends with a passion for wine and fine food, Antico Arco attracts foodies from Rome and beyond with its culinary inventiveness and high style. The location is a bit removed from the city setting, up on top of the Janiculum hill, right near the Villa Pamphili park. Book ahead, as this place gets packed with its fans from the nearby American Academy and staff of the American University of Rome.