

MARCH 2014  
TRUTH IN TRAVEL

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# ROMA

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NUOVA





*There's a newfound vibrancy sweeping across Rome, from its timeless trattorias to its fresh crop of hotels and boutiques. Maria Shollenbarger takes the pulse and finds the Eternal City enthrallingly of-the-moment.*

Photographs by GENTL & HYERS



where you'll find the beloved *salumeria*/wine bar **Roscioli**. Everyone extols brothers Alessandro and Pierluigi Roscioli's genius, from the prosciutto-studded bread to what has to be the city's most faultless *cacio e pepe*. (Perhaps the thing it hasn't perfected is amiable and refined service—but no one in Rome should expect that.) A take-out *baccalà* sandwich wrapped in paper from **Dar Filettaro**—a block up from Roscioli, set back from the street in a tiny *piazzetta*—is a greasier, messier, but equally transporting affair.

Between D.O.M and the Piazza Navona lies the Via del Governo Vecchio. This is Rome's answer to New York's Elizabeth Street in Nolita: home to independent boutiques and a couple of superlative vintage emporiums, where anyone with a hundred-odd euros and a serious inclination to dig can turn up gems like a ladies' Belstaff motorcycle jacket circa 1974. The street's appeal was enhanced with the arrival of jewelry designer **Delfina Delettrez**—daughter of Silvia Venturini Fendi—who opened her first boutique here in 2011. Delettrez's totemic design motifs—evil eyes, skulls, jewel-encrusted spiders, and attenuated bones recalling reliquaries—are as beautiful as they are provocative. Equally imaginative are the jewelry designs by Paolo Giacomelli and Roberta Paolucci at **Iosselliani R-01-IOS**, where the pieces incorporate brass and silver into chain mail or tribal feather motifs.

Just around the corner from Iosselliani is D.O.M's primary competition, **J.K. Place Roma** is the third J.K. hotel from Florentine entrepreneur

Ori Kafri. Its 30 rooms are a stylish retrofit of a former school, situated about halfway between the august angles of Richard Meier's Ara Pacis Museum and the sceney Piazza San Lorenzo in Lucina. (**Ciampini**, at number 29 on the piazza, is your HQ here: perfect morning espresso stop; humming *aperitivo* scene; best pistachio gelato in town; air-kissing all day.) The hotel's flamboyant style favors neutrals doused with color (corridors are upholstered in turquoise and lime raw silk) and reproduction antiquities rubbing marble shoulders with mid-century designs. The hotel achieved cachet with the Roman *movida* more or less from the day it opened; it's an ideal place to feel at the center of things.

### Monti

Wedged between the crumbling monoliths of the Imperial Fora and the staid government palaces of Quirinal Hill, the lemon-and-apricot facades lining Monti's eighteenth-century streets are lovely, if not terrifically distinct from those in many other parts of town. Over the last several years, though, a new generation of adoptive Monticini have given it an indie vibrancy that's made it a destination in its own right. This is evident in the "kilometer-zero" mantra of **Urbana 47**, an industrial-chic space serving hyper-locally sourced meats and produce (an adjacent art-house movie theater, Cinema Urbana 47, made its debut in 2012). At **Aromaticus**, owners Luca De Marco and Francesca Lombardi bring culinary bona fides—they worked in Rome

### STAY

**D.O.M**  
Via Giulia 131;  
39-06-683-2144;  
domhotelroma.com; doubles from \$545.

**Hotel Eden**  
Via Ludovisi 49;  
39-06-478-121;  
dorchestercollection.com; doubles from \$321.

**J.K. Place Roma**  
Via di Monte d'Oro 30; 39-06-698-2634; jkroma.com; doubles from \$820.

### EAT

**Aromaticus**  
Via Urbana 134;  
39-06-488-1305;  
aromaticus.it; small plates from \$7.

**Assunta Madre**  
Via Giulia 14;  
39-06-6880-6972;  
assuntamadre.com; entrées from \$34.

**Ciampini**  
29 Piazza San Lorenzo; 39-06-687-6606; ciampini.com; entrées from \$15.

**Dar Filettaro**  
Largo dei Librai 88; 39-06-686-4108; sandwiches from \$7.

**Eataly**  
Piazzale XII Ottobre 1492; 39-06-9027-9201; roma.eataly.it; entrées from \$36.

**Gaudeo**  
Via del Boschetto 112; 39-06-9818-3689; gaudeo.it; sandwiches from \$8.

**Necci**  
Via Fanfulla da Lodi 68; 39-06-9760-1552; neccit924.com; entrées from \$16.

**Porto Fluviale**  
Via del Porto Fluviale 22; 39-06-574-3199; portofluviale.com; entrées from \$19.

**Primo**  
Via del Pigneto 46; 39-06-701-3827; primoalpigneto.it; entrées from \$16.