

# Bloomberg

Kate Krader and Richard Vines

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## The Best Pasta in Rome, According to Top Chefs

Pasta is having a powerful moment. From New York and Singapore to London and Austin, Texas, top kitchens are highlighting freshly milled grains and nifty tools to create beautiful strands and curious shapes that thrill diners.

Yet no city can rival Rome for its beloved, soul-satisfying pastas.

The city's history with it goes deep. Pasta is commonly believed to have arrived in Italy from China via Marco Polo in the second half of the 13th century. Others will argue that its European history is even longer, that it first arrived via the North Africans in Sicily, where long strands of dough were known as *itriyaa*.

“Cacio e pepe, carbonara, and amatriciana are synonymous with the Italian capital,” says Rome-based writer and cookbook author Katie Parla (*Food of the Italian South*, out March 2019). [Her food tours](#) have attracted a major following among chefs. “Travelers from other parts of Italy and the world prioritize these dishes when they dine in the city.” (So much so, we included cacio e pepe twice below.)

The recommendations here come from some of the world's foremost Italian experts, chefs and restaurateurs in Italy and abroad. That much of Rome's dining options are bad, or increasingly, anonymous fast-casual joints, make this list even more essential.

“The city continues to lead the world's pasta game,” says James Beard-winning chef Sarah Grueneberg, of Chicago's Monteverde, who picked an uber-traditional rigatoni. “It's a must visit even if you have only a passing interest.”

Which, when it comes to chewy bits of sauce-soaked carbs, includes just about everybody.



## Cento Gourmet

Via Giovanni Arcangeli, 8/10I, Prenestino  
[centogourmet.it](http://centogourmet.it)

### **Pasta:** Pappardella “Aio e Oio”

Chefs Davide Lombardi and Valerio Chicchierini of Cento Gourmet dispense with the homespun clichés most Roman trattorias lean on. Here, a semi-open kitchen is framed by a black wall decorated with cartoon-style ingredients, and the menu winks with cheeky names like Polp Fiction. “My favorite dish to order is the Pappardella “aio e oio,” it’s a refined take on a simple dish. This one has squid ink pappardella with cuttlefish, bottarga, breadcrumbs, and lemon,” says chef Francesco Panella. “It’s a truly innovative dish with a unique balance of flavors. The squid ink gives a briny, earthy flavor that pairs perfectly with the cuttlefish and bottarga, the crunch of the breadcrumbs, and bright acidity.”

—Recommended by Francesco Panella, owner of Antica Pesa in Rome and Feroce Ristorante in Brooklyn

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