

Roman wine bars



Osteria LIVOS

Other Wine Bars

Fuzzy Bar

via degli Aurunci, 8

tel. 064451162

closed: Mondays

open: 6pm-2am

Open only in the evenings, in the trendy San Lorenzo neighborhood. Good selection of cheese, cold cuts, and wine by the glass.

Vin Antico

via del Pellegrino, 79-80

tel. 066877058

open: 11am-2am

The Medici brothers prefer the liveliness of running a wine bar to the duller prestige of their family's antique shop. Wine, mini-sandwiches and bruschetta attract local shopkeepers before they head home.

Gina

via San Sebastiano, 7/A

tel. 066780251

open: 10am-9pm

(Thursday, Friday, Saturday until midnight)

Located not far from Piazza di Spagna. Stark white decor sets off warm wood, candles and flowers. Homemade cakes in the morning, salads and a choice of two hot soups at lunch, afternoon tea.

International Wine Academy

vicolo del Bottino, 8

tel. 066990878

closed: Sunday

open: 12:30pm-10:30pm

A restaurant and wine bar, but also a school. Daily guided tastings from 6 to 7pm of wines selected from the 450 labels in the cellar. Owner Robert Wirth is also the proprietor of the nearby Hassler Hotel. Pretty rooms and pleasant terrace. Three hotel rooms as well.



Roscioli

Four generations of Roscioli have baked Rome's best bread. The celebrated oven near Campo di Fiori, on via Chiavari (and three other locations), supplies the tables of top hotels and restaurants. Nearby, on via Giubbonari, a street lined with cheap clothing shops, the youngest Roscioli, Pierluigi and Alessandro, have transformed their *gastronomia*, a food and wine emporium, into a little restaurant. A basket of their father's warm pizza sliced into chunks sits in the middle of each table. The brothers' aim was to recapture the old custom of grabbing a bite in the grocery store at a table in the back. The magnificent display counter of wonderful ham, salami, and 150 types of cheese is still by the door, but now a few tables, seating only 36, are arranged in the rear. Excellent Roman soups and a few pasta dishes are also on the menu; in the spring look for fettuccine with fave, pecorino and speck. Alessandro's wine cellar offers a good choice of labels to sample by the glass with your meal.

Roscioli

via del Giubbonari, 21

tel. 066875287

cost per person: 30€ (without wine)

closed: Sunday

