

Restaurant locations



Los Angeles Times

Cacio e Pepe
The namesake cacio e pepe is spaghetti topped with cacio cheese and ground black pepper. Also try spaghetti alla carbonara, made with pancetta (Italian bacon) and egg. 11 Via Avezzana (near the Lepanto Metro stop); 06-3217268. Cash only. Closed Sundays.

Dar Filettaro a Santa Barbara
The sign on the place reads only "Filetti di Baccala." Dar Filettaro a Santa Barbara's only main dish is cod fillets coated with a thin batter pulled sizzling and crispy from a fryer. There's a small salad menu. 88 Largo del Librai (off Via dei Giubbonari); 06-6864018. Cash only. Closed Saturday evenings and Sundays.

Restaurants

Rome is not inexpensive, but with a little discipline, travelers can keep to a budget of \$20 a head for a meal, not counting wine and tip. (Tipping is optional.)

Da Vito e Dina
For starters, order a fritto misto of deep-fried battered olives, risotto balls and nuggets of potato puree, and verdure gratinate, with grilled eggplant and sweet red bell pepper. For mains, try the spaghetti with mussels, shrimp, cockles and octopus, and ravioli filled with spinach and ricotta. The portions are large. 50 Via degli Scipioni (near Piazza del Risorgimento); 06-39723293. Closed Tuesdays.

Rome

Bargain hungry in

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Los Angeles Times
latimes.com
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Jerry V. Haines

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ADVERTISING

Da Augusto

Begin with stracciatella (egg drop soup) and rigatoni with tomato and basil. Second courses include stracotti (shredded beef with arugula) and rabbit in garlic sauce, and for dessert there's a fine tiramisu and a torta della nonna (Grandma's cake) with pine nuts. 15 Piazza di Renzi (in Trastevere); 06-5803798. Cash only. Closed Saturday evenings and Sundays.

Sora Lucia

Its softly lighted dining room contains a blackboard with specials. The gnocchi are coated in a rich, cheesy white sauce. The linguini Sora Lucia contains pea-sized Sicilian capers and crayfish bathed in warm oil. 41 Via della Panetteria (near Trevi Fountain); 06-6794078. Closed Mondays.

Nuraghe Sardo

In this crowded dining room, begin with carta da musica, crispy bread, and pinzimonio, crudites of fennel, radishes and greens. Move on to malloreddus, semolina gnocchi with tomato sauce, and an excellent roast baby pork. 50 Viale delle Medaglie d'Oro; 06-39736584. Closed Wednesdays.

Ristorante Demetra

Ristorante Demetra's cheery dining room is half a flight down from street level. Tortellini in brodo are filled with ground chicken in chicken stock. Follow that with a hearty osso buco of veal shanks in a tomato mushroom sauce, and grilled lamb. 21 Via Gaeta (near Termini train station); 06-48904278. Closed Mondays at lunch.