

A Very Subjective List of the Most Romantic Restaurants in Rome

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LAURA ITZKOWITZ

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A romantic ambiance awaits at INEO

Tomorrow is Valentine's Day, so naturally romance is on the mind, but real these restaurants are good choices for any special occasion. (And by the way, I hope you made your V Day plans already because I can tell you from first-

hand experience that last-minute reservations are nearly impossible to come by in Rome.) As you might expect, this list skews toward elegant, pricey places rather than affordable trattorias. Every now and then, you've gotta splurge and when you're ready to do so, these are fine choices.

Avid foodies familiar with the city's dining scene might notice some omissions from this list. That's because I'm only including restaurants I've been to and can personally vouch for. I've also left off a few Michelin-starred restaurants that I've been to and don't think are worth it.

From an intimate restaurant with an opulent design by a renowned architect to a more minimalist-leaning Michelin-starred spot, here are ten restaurants that spell romance.

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INEO

There are only a handful of tables at this gourmet restaurant inside the Anantara Palazzo Naiadi Hotel on Piazza della Repubblica, so the staff are able to dedicate their time and attention to each one. They carefully explain each course by acclaimed chef Heros de Agostinis, who draws inspiration from his travels and wide, incorporating exotic flavors into dishes inspired by his childhood memories. The roving bread cart is truly a marvel to behold—don't skip the *sfoglia*, which is like a savory round croissant.

Casa Coppelle

This intimate restaurant on a small piazza near the Pantheon is a sybaritic Franco-Italian affair. With plush banquettes, heavy curtains, velvet chairs,

gold-framed portraits, and low lighting, it has an opulent design by renowned French architect Jacques Garcia. The menu combines French and Italian influences, with elegant versions of dishes like escargot, foie gras, and onion soup as well as pastas, risotto, and baccalà.

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