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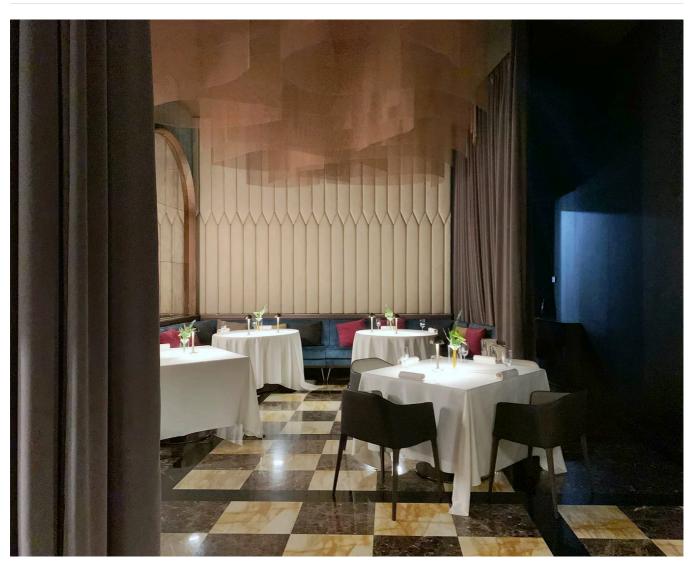
A Very Subjective List of the Most Romantic Restaurants in Rome

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LAURA ITZKOWITZ FEB 13, 2025 · PAID





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 w hope you made your V Day plans already because I can tell you from firsthand experience that last-minute reservations are nearly impossible to co by in Rome.) As you might expect, this list skews toward elegant, pricey pla 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 omiss from this list. That's because I'm only including restaurants I've been to an can personally vouch for. I've also left off a few Michelin-starred restaurar that I've been to and don't think are worth it.

From an intimate restaurant with an opulent design by a renowned archite to a more minimalist-leaning Michelin-starred spot, here are ten restaura 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 a to dedicate their time and attention to each one. They carefully explain ea course by acclaimed chef Heros de Agostinis, who draws inspiration from and wide, incorporating exotic flavors into dishes inspired by his childhoo 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 renow French architect Jacques Garcia. The menu combines French and Italian influences, with elegant versions of dishes like escargot, foie gras, and oni soup as well as pastas, risotto, and baccalà.

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