

TOP 5 GELATERIE AND PASTICCERIE

Got a sweet tooth? Here are some of our suggestions for when you're craving some sweet treats!

GELATERIE

1. Gelateria dei Gracchi

"Neighborhood favorite"

Via di Ripetta, 261 [POPOLO]

Via dei Gracchi, 272 [PRATI]

Voted best gelateria in Rome by countless review websites, their flavours are fresh and genuine. You can try original flavours or dive in with the classic ones: you surely can't miss their nocciola.

2. Fiocco di neve

"Five star for their Affogato"

Via del Pantheon, 51 [PANTHEON]

Classic flavors in this small gelateria just outside Pantheon, especially famous for their Zabaione.

3. Gelateria del Teatro

"Natural and local"

Via di San Simone, 70 [NAVONA]

Fresh ingredients and quaint location for a genuine local gelato experience.

4. Pica Alberto

"Super original rose flavored gelato"

Via della Seggiola, 12 [GHETTO]

Newly renovated, charming gelateria and pasticceria that will satisfy any craving for sweets you might have!

5. Sweet Life

"You can taste the passion"

Corso Vittorio Emanuele II, 270 [OROLOGIO]

Gelato here tastes as good as it looks! Staff will help you choose your flavors combination if you're in need.

PASTICCERIE

1. Regoli Pasticceria

"Historical family-run business"

Via dello Statuto, 60 [ESQUILINO]

One of the oldest in Rome, open since 1916, you can't miss the traditional "Maritozzo con panna".

2. Biscottificio Innocenti

"The biscotti kingdom"

Via della Luce, 21 [TRASTEVERE]

"Il regno del biscotto": this bakery has been an institution for generations, dishing out the best biscotti in Rome.

3. Fior di Luna

"Fair trade friendly"

Via della Lungaretta, 96 [TRASTEVERE]

In the heart of one of the most appealing neighborhoods, this has a fair trade philosophy and good fresh ingredients, changing seasonally.

4. Pasticceria Barberini

"An institution"

Via Marmorata, 41 [TESTACCIO]

Elegant and tasteful pasticceria where you can find both traditional and modern recipes.

5. Boccione

"Jewish bakery"

Via Portico d'Ottavia, 1 [GHETTO]

Kosher bakery famous for the "pizza ebraica" or Jewish pizza, a sort of fruit cake with almonds, pine-nuts, cinnamon, raisins and honey.