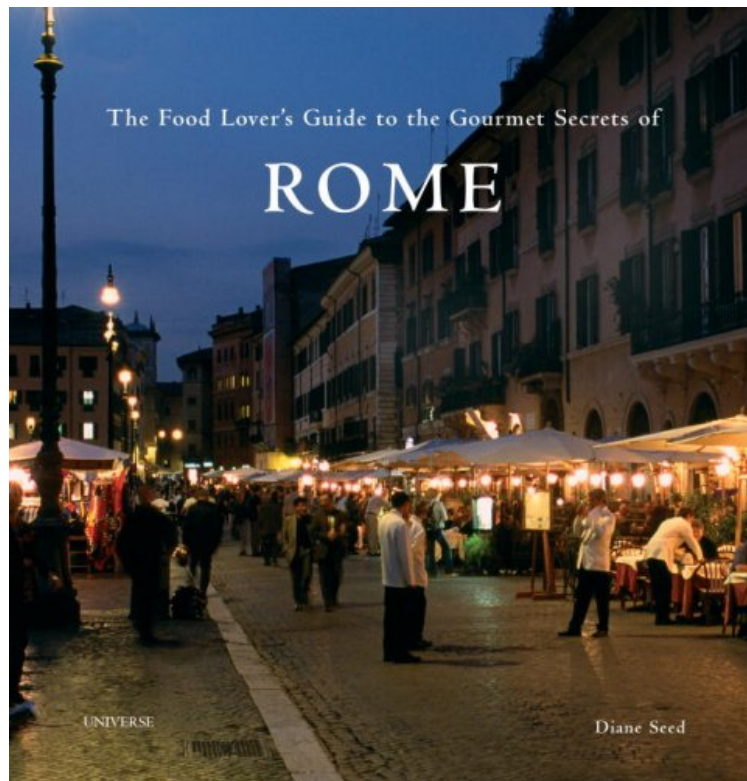


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## The Food Lover's Guide to the Gourmet Secrets of Rome

*Diane Seed*

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**Diane Seed : The Food Lover's Guide to the Gourmet Secrets of Rome** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Food Lover's Guide to the Gourmet Secrets of Rome:

9 of 9 people found the following review helpful. Best of the guides I used By bearded academic I just returned from using this book as one of my guides to Rome. A quick comment: I'm one of those folks who likes to shop the local markets while visiting. I'm less of a restaurant person. The book was by far the best of the food guides. It led to many wonderful shops throughout Rome (the book divides Rome into several distinct areas). For example, I had three mozarellas that were very different and yet all much better than anything I've ever had in the US. I experienced several different espressos at different cafes. The one serious drawback is that the book is a coffee table sized book. You cannot put it in your pocket and mid-day pull it out and say "what's a good market nearby?" You have to plan your day and make notes about where to visit and what to purchase. I hauled it to Rome anyway after photocopying pages created a pile of paper that seemed likely to get scattered and confused. I was glad I did. 0 of 0 people found the following review helpful. Mangia Roma! By douglas ribeca A must for any epicurian interested in making the most of their precious time in Rome. Coupled with sightseeing neighborhood walking guides, this beautiful book will help you make informed decisions about where and what to eat all across the eternal city. 4 of 5 people found the following review helpful. Great for global foodies! By Lady Mo We are in Italy and France every year, letting flats/houses for 1 to 2 weeks at a time so we have the independence to move about a city/area, cook from the local markets and explore out

of the way restaurants otherwise unknown to us. We were in Rome for two weeks (in a penthouse 1/2 block from Campo dei Fiori), and used this wonderful book as our constant resource. It is organized by region of the city, making it very easy to locate the establishments which interested us. Every review in the book for places we frequented was accurate. It makes "foreigners" feel like natives. We're soon headed for France, ending with another week in Paris (the Marais) and will soon buy the publisher's tome of similar name for that wonderful city. I only hope there are more books (cities) on the same theme in the pipeline from the publisher.

When in Rome, eat as the Romans do! Discover the hidden gourmet joys of eating and drinking in Rome just like the locals. Organized by neighborhood, the book is a tour through the gourmet treasures of the eternal city and features detailed reviews of its best restaurants, markets, and specialty shops. Diane Seed, a locally based food expert and teacher, packs each section with details about which products or wines to seek out, which local eateries are musts, and which not-to-be-missed dishes are authentically local such as the fried artichokes of Trastevere or the Orvieto from the hills outside the city. Seed divides Rome into nine prime areas to explore, coordinating her culinary suggestions with the major sites in each area sure to be on a visitor's itinerary. Peppered throughout are forty traditional Roman recipes usually taught at the author's cooking school in the Piazza Venezia neighborhood.

"Hot restaurants, open-markets, and small family-run shops among the stopos on these lavishly illustrated culinary tours." -- Nov06 FOUR SEASONS HOTELS RESORTS  
About the Author  
Diane Seed, author of the best-selling *The Top One Hundred Pasta Sauces*, has lived in Rome for 28 years and runs a cooking school in her home in the beautiful Doria Pamphili palace in the centre of Rome at Piazza Venezia.