

丝绸之路

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FELICE A TESTACCIO

新鲜和优质的食材、忠于传统食谱、坚持和奉献保证了纯正的烹饪体验

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1936年,15岁的菲利斯(Felice)和他的父亲圭多(Guido)一起为这个地方赋予了其烹饪注入了活力,该餐厅于2021年庆祝了其85周年。它的食谱源自本土和传统,多亏了 Trivelloni 家族的奉献精神,才得以流传至今。随后,接力棒传给了他的儿子弗朗哥(Franco),他和他的家人一起,通过现代化的空间重新装饰了这个地方:新的面貌,同样质量的菜肴。

自1936年以来,Felice a Testaccio 一直是罗马美食的代表之一。这家餐厅诞生于罗马的 Testaccio 区,它的名字

来源于由泥石流和碎片形成的土丘,现在是意大利美食的一部分。

Felice a Testaccio 是一个热情好客的餐厅,一个放松和舒适的空间,有着值得信赖的专业员工。

Felice's Cacio e Pepe (一种奶油意大利面)是一道备受推崇的特色菜,也是罗马美食的象征,现在因其口味上的平衡和上桌时令人赞叹的奶油搅拌而闻名于世。

新鲜和优质的食材、忠于传统食谱、坚持和奉献保证了纯正和令人满意的烹饪体验。

“我们每年为顾客烹制约 80,000 盘 Cacio e Pepe。”



FELICE A TESTACCIO
THE HISTORY

Freshness and quality ingredients, fidelity to traditional recipes, perseverance and dedication guarantee a genius and culinary experience

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It was 1936. At the age of 15th Felice together with his father Guido gave life to this place FELICE Restaurant, which in 2021 celebrated its 85th anniversary.

His recipes originate from the land and tradition, handed down to this day thanks to the dedication of the Trivelloni's family.

Subsequently the baton passes to his son Franco who, together with his family, refreshes the place by modernizing the spaces: new look, same quality of the dishes.

Since 1936 Felice a Testaccio has been an institution of Roman cuisine. The restaurant, born in the Testaccio district of Rome, which takes its name from the mound formed by debris and shards, is now part of the excellence of Italian

food.

Felice a Testaccio is a family that welcomes you, a comfortable space in which to relax, a professional staff to rely on.

Appreciated specialty of the house but also a symbol of Roman gastronomy, Felice's Cacio e Pepe is now known throughout the world for its balance of flavors and the praiseworthy art of creamy shuffle at the table.

Freshness and quality of ingredients, fidelity to traditional recipes, perseverance and dedication guarantee a genuine and satisfying culinary experience.

"We cook about 80,000 Cacio e Pepe for our customers every year."



精选的食材和当地的原材料是我们每天在菜单上为您提供的主角。为了让我们的顾客发现所有传统的罗马菜肴，我们为一周中的每一天设计了一份菜单。

从第一道菜到第二道菜，所有的菜肴都严格遵循经典的罗马烹饪传统，其中最受欢迎的菜肴有：Spaghetti Carbonara (鸡蛋培根意大利面)、Mezzamaniche alla gricia、意大利通心粉配番茄酱、罗马风味洋葱、煮肉丸、凤尾鱼汁煎芦笋、帕玛森烤茄子、肉桂半伴配土豆泥，以及许多自制甜点。

您可以搭配从意大利境内最好的酒庄中挑选的丰富酒单来增强风味。

多年来，我们精心挑选了最好的葡萄酒，与我们的客人分享。这些葡萄酒具有鲜明的个性，能够讲述它们来自的风土特点，以及隐藏在味道和香气背后付出的努力。

各种各样的品牌来自意大利所有地区，有不同的年份，专为我们客人提供的选择，旨在满足每一种口味。和谐、甜美、天鹅绒般的、酸味、浓郁、果味……您一定会找到适合您的。

2017年，Felice a Testaccio 在米兰开设了它的陈列室。米兰餐厅的设计以纯正创新的形式重新诠释了罗马餐厅的建筑主题，这是一家现代概念餐厅，以全新的方式讲述 Felice 的友善秘密。

Selected ingredients and local raw material are the protagonists that we offer to you on our menu every day. To guide our client in the discovery of all the traditional Roman dishes we have thought of all the traditional of the week. From first to second courses, for each day strictly follow the tradition of typical Roman cuisine, all dishes among the most popular dishes: Spaghetti Carbonara, Mezzamaniche alla gricia, Bucatini with tomato sauce, Artichokes cooked Roman Style, Boiled Meatballs, Chicory Shoots in Anchovy Sauce, Eggplant Parmesan, Fracosta with mashed potatoes and a lot of home made dessert.

You can enhance the flavors by accompanying them with an extensive wine list chosen from the best wineries throughout the Italian territory.

Over the years we have made a meticulous selection of the best wines, to share it with our customers. Our wines are characterized by a great personality, capable of telling the terroir from which they come and the efforts hidden behind their aromas and their perfumes.

The various labels come from all Italian regions and have different vintages.

A selection chosen specifically for our customers, with the aim of satisfying every palate. Harmonious, Sweet, Velvety, Acid, Robust, Fruity... You will surely find what is right for you.

In 2017 Felice a Testaccio opens his showcase in the capital Meneghina.

The design of the Milan restaurant reinterprets the architectural themes of the Roman restaurant in a truly innovative format, a contemporary concept restaurant that tells Felice's secrets of goodness in a new way.

For more information please visit:
www.feliceatestaccio.com



FELICE
DALLA ROMANA AL 1936
TESTACCIO



FELICE
DALLA ROMANA AL 1936
TESTACCIO

Our Traditional Cacio e Pepe

A Cacio e Pepe at Felice a Testaccio
is a must-do at least one in a lifetime.



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