

The Pasta Queen's favourite cacio e pepe in Rome

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ERICA FAVA

Best for a cosy experience: Hostaria da Cesare

Hostaria da Cesare, which celebrated its centennial anniversary in 2021, brims with nostalgia, with a distinct "frozen-in-time-feel": a time capsule of what may seem like a bygone era.

Warm, wood-panelled interiors give it a distinctly cosy, mid-century charm. Da Cesare's cacio e pepe – one of the city's best, according to Munno – is traditional and rich, made with spaghetti, coated in a flurry of shaved Pecorino and black pepper.

Conveniently placed in the central Prati quarter, an elegant, 19th-Century Parisian- esque grid of streets close to the Vatican, Hostaria Da Cesare is centrally located but also somewhat shielded from the tourist throngs.

"It isn't particularly touristy, but it's getting more attention," Munno says.

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