

FELICE A TESTACCIO

我们餐厅的特色是有多种罗马传统菜肴可供选择
十分独特——“一生至少体验一次”

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1936年, Felice 15岁, 他和父亲Guido一起创立了Felice餐厅, 2022年, Felice餐厅迎来了86周年纪念。他的食谱源于这片土地和传统, 因Trivelloni家族的奉献, 才得以流传至今。随后, 指挥棒传给了他的儿子Franco, 他和他的家人让餐厅空间呈现出一种现代感, 让这个地方焕然一新: 不同的外观, 相同的菜肴质量。自1936年以来, Felice a Testaccio一直是罗马美食的标杆。这家餐厅开在Testaccio区, 名字来自于由碎片形成的土堆, 现在扛起了意大利美食卓越品质的一面大旗。

Felice a Testaccio不仅有优质新鲜的产品, 而且忠于传统食谱, 坚持并敬业, 烹饪经验丰富。

罗马酒馆由一个盛情款待您的家庭、一个可以放松的舒适空间以及一名专业员工组成。

Felice's Cacio e Pepe不仅是这家餐厅的特色美食, 也是罗马美食的象征, 以均衡的口味和令人称赞的奶油艺术闻名于世。“我们每年为客户烹饪约8万份Cacio e Pepe。”



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Our restaurant features a wide choice
of traditional Roman cuisine
A unique experience to “do at least once in a lifetime”

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At the age of 15th, it was 1936, Felice together with his father Guido gave life to this place FELICE Restaurant, which in 2022 celebrated its 86th 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 has quality and fresh products, but also fidelity to traditional recipes, perseverance and dedication that guarantee a genius and an always rich culinary experience.

The Roman tavern is made up of 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. “We



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我们每天菜单上的主角都出自精选食材和本地原料。为让我们的顾客能够体验罗马所有传统的菜肴，我们想出了一份每周菜单。从第一道菜到第二道菜，所有菜肴都严格遵循典型罗马菜肴的传统，其中最受欢迎的菜肴有：Cacio e Pepe、Carbonara意大利面、Mezzemaniche alla Gricia、Artichokes cooked Roman Style、煮熟的肉丸、Chicory Shoots in Anchovy Sauce、茄子帕尔玛干酪、土豆泥 Fracosta和许多自制甜点，如我们的特供提拉米苏。您可以从意大利境内最好的葡萄酒厂中挑选一系列葡萄酒来搭配餐食。多年来，我们精心挑选了来自意大利所有地区的最佳葡萄酒，特点鲜明，能够分辨出它们的风土文化，以及隐藏在香气背后的工艺。

五年前，Felice a Testaccio在首府Meneghina开始了他的展览。米兰餐厅的设计重新诠释了罗马餐厅的建筑主题，这是一家具当代概念的餐厅，以一种新的方式道出了Felice的秘密。

多年来，Felice a Testaccio一直被客户和社会用户视为最受欢迎的餐厅之一。这家历史悠久的餐厅越来越以能够与所有顾客分享其对传统罗马美食的热情和历史而引以为傲。

cook about 80'000 Cacio e Pepe for our customers every year." 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 a menu for each day of the week. From first to second courses, all dishes strictly follow the tradition of typical Roman cuisine, among the most popular dishes: Cacio e Pepe, Spaghetti Carbonara, Mezzemaniche alla Gricia, Artichokes cooked Roman Style, Boiled Meatballs, Chicory Shoots in Anchovy Sauce, Eggplant Parmesan, Fracosta with mashed potatoes and a lot of homemade dessert like our special Tiramisu. 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 from all Italian regions, characterized by a great personality, able to tell the terroir from which they come and the efforts hidden behind their aromas and fragrances.

It's been five years now that Felice a Testaccio opens his showcase in the capital Meneghina. The design of the Milan restaurant reinterprets the architectural themes of the Roman restaurant, a contemporary concept restaurant that tells Felice's secrets of goodness in a new way.

Over the years Felice a Testaccio has been repeatedly classified as one of the most popular restaurants by customers and one of the most loved by social users. But in truth, the historic restaurant is simply more and more proud to be able to share its passion and history of traditional Roman cuisine with all its customers.

想要了解更多资讯，欢迎访问：
www.feliceatestaccio.com

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Traditional Roman Cuisine

Come to visit our restaurant
and discover our traditional menu.

 

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