

Best Gelato in Rome

With spring just around the corner, we are looking forward to our afternoon passeggiata made complete with gelato again. While there are a thousand gelato shops sprinkled, it seems, on every corner of the city, we have our tried and true favorites. Made in small batches with fresh ingredients and often hidden from view, you won't find the gelato overflowing; brightly colored or topped with fake fruit (a tell-tale sign that is it commercially produced and probably not very good), and you certainly won't be disappointed!

1. San Crispino, Via della Panetteria, 42
They have a few locations but the one around the corner from the Trevi Fountain is the most centrally located. Their seasonal sorbets are hard to beat. Personal favorites include limone, fragola (strawberry) and pompelmousse (grapefruit).
 2. La Romana, Via Venti Settembre, 60
Artisanal flavors (think ricotta with caramelized figs) and your choice of a white or hazelnut chocolate filled cone make this creamy and decadent gelato some of the best in the city. Don't forget to top your selections off with homemade whipped cream (panna), usually available in several flavors. La Romana also offers fresh-made crepes and house made granola and yogurt if you are craving a different kind of sweet.
 3. RivaReno, Via Magna Grecia, 25
Slightly off the beaten track, explore the neighborhood of San Giovanni while enjoying rich flavors from this gelateria. The dark chocolate (cioccolato fondante) and the Fior di Panna con Morena (sour cherries in syrup) topped with whole cherries, won't disappoint.
 4. Frigidarium, Via del Governo Vecchio, 112
Dip cone lovers rejoice. Pile your cone or cup with the flavors of your choosing before having the entire thing dipped in dark chocolate. Come hungry because portions are generous. Love chocolate, like really love chocolate? Try the cioccolato fondante dipped in chocolate. It will fix any cravings you may have, for days.
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