



REVIEW:

IL CONVIVIO TROIANI

Redefining the experience of Italian alta cucina since 1990
www.ilconviviotroiani.it



Amid the maze of winding, narrow alleyways surrounding Piazza Navona – one of Rome's most famous squares built on the site of the Stadium of Domitian which dates back to the first century – stands Michelin-starred Il Convivio Troiani. While only marked by a simple swinging sign and twisting vines above the entrance, first-time diners can immediately spot the highly regarded fine dining establishment by the queue of eager foodies anxiously awaiting that hair-raising moment when the iron gates are finally parted, and they're called in for dinner service.

Pride and joy of the three Troiani brothers, with Angelo overseeing the kitchen and both Giuseppe and Massimo presiding over the dining room and wine cellar, Il Convivio Troiani has been redefining the experience of Italian *alta cucina* (haute cuisine) since 1990. Having migrated from the Marche region in the late 1980s, the three brothers set to realising

their collective dream of owning and operating their own restaurant with the purchase of their first eatery in Via dell'Orso – a district historically dedicated to the hospitality sector. Following several years of incredible success, the Troiani bunch decided it was time to expand, with the acquirement of the restaurant's current premises on Vicolo dei Soldati coming in 1990.

Set within a historic building topped with an ancient tower where the city's soldiers were once quartered, the current Il Convivio Troiani comprises three elegant rooms complete with vaulted ceilings, as well as a courtyard. The Loggia (old entrance), Rimessa (carriage room), and Galleria (art room) each sport a modern design and retain a laidback atmosphere free from all pretences. Yet, this does not mean that service is inattentive, just not overbearing, making way for a relaxed evening of total indulgence.



Skilful reinterpretations of classic dishes from the surrounding Lazio region and once-Troiani-home, Marche, dominate Il Convivio Troiani's regularly changing menu, which is adjusted according to the seasons and their various offerings. Operating on a strict philosophy that focuses on eating well and eating healthy while upholding sustainability and providing boosts for the local economy, Il Convivio Troiani sources all of its produce from companies that are PDO (Protected Designations of Origin), and PGI (Protected Geographical Indications) approved. Ingredients carrying the label of 'superfood' are additionally of increasing interest for Head Chef Angelo, who works to incorporate nutrient-dense yet low-calorie foods such as turbot, caviar, asparagus, mushroom, and various berries into the large majority of his colourful creations.

And the result? Plates that quite literally resemble works of art, are in tune with the surrounding landscape, and balance tradition and the present-day expertly. In addition to sourcing the finest of raw materials, Il Convivio Troiani also prepares a significant portion of its products in-house each day. From its naturally leavened, organic bread to its fresh pasta that is still artisanally rolled out by hand with a wooden pin, numerous preserves and even cured meats.

For a taste of all that's on offer, the Grand Tasting Menu proves the ideal option. Through a choice of five (€105 per person), seven (€125), or nine (€145) courses, you will be taken on a culinary journey to remember, incorporating both land and sea in a show of flair, flavour and sophistication. A specially curated tasting menu for 2022 (San Valentino) at €160 per person has further debuted recently, boasting the likes of *capasanta speziata* (pan-seared scallops, asparagus and seaweed purée) and *pappardella imbottita* (pappardelle with ricotta, spirulina butter, blackberries, mushroom and candied lemon). Of course, the a la carte menu is also available for those who prefer to order specific dishes. It currently contains mouthwatering treats such as the classic Roman recipe spaghetti *ajo e oja* elevated with juicy prawns, aged pecorino cheese, almonds and mint, as well as the homemade fish ravioli served up with Il Convivio Troiani's "acid cream", zucchini and Japanese seasoning: furikake.



Calling all oenophiles, the restaurant's cellar, which boasts more than 3,600 Italian and international labels, makes way for an exceptional wine list and guarantees the perfect pairing to any dish. Massimo Troiani's passion, incredible eye and refined palate have seen the collection grow at a seriously impressive rate over the years, to include well-known, prestigious bottles as well as rarer finds from small, family-operated vineyards. Unique bottles of white from Trentino dating back to 1956 and a range of reds from the Lazio region from the 1990s work to elevate special occasions so that celebrations are all the more meaningful and memorable. Better yet, many labels are available by the glass allowing for a full tasting experience, and Massimo is also always on hand to provide his expert advice when picking between the tempting tipples becomes almost impossible.

Speaking of memorable experiences, if you're dining with a larger group (at least eight) and are looking to share something truly special with them, the Show Chef dining experience is sure to leave a lasting impression. Every week, from Tuesday to Thursday, Il Convivio Troiani's incredibly talented leading chef will realise the unique Show Chef menu right before diners' eyes in a private room, ensuring exclusivity. The fixed menu at €190 per person is made up of nine courses with an additional wine pairing incorporating five glasses of differing wines adding €75 to costs.

For elevated regional fare that is made all the more spectacular with a wine list envied by first-class restaurant's the world over, there is no place better than Il Convivio Troiani.

