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## Australian Gourmet Pages Newsletter

Dining in Rome  
January 2010

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Eating in Rome

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## Eating in Rome

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By Franz Scheurer and Roberta Muir

### GAETANO COSTA

It's bright, almost minimalist, with lots of glass, steel, bold splashes of colour and a glassed-in pastry kitchen where Gaetano assembles desserts and finishes dishes. Service is smart and helpful and we settled in with a Val d'Aosta Blanc de Morgex and a Basilicatan Aglianico de Manfredi from the extensive all-Italian wine list. Roberta loved the crisped artichokes with bread stuffing, pecorino crostata and fonduta sauce and Franz adored his just-seared foie gras (fresh, of course). His chicken and prawn with wilted spinach was the dish of the night, while Roberta found the saffron-tinted paccheri (large rigatoni) stuffed with razor clams, pretty, but a little too firm (though no doubt 'correct'). Desserts, chef's specialty, were excellent; thin, caramelised apple slices on great puff with excellent vanilla ice cream and a refreshing, intense mandarin foam sorbet. Gaetano Costa might not feature in the Michelin guide as yet but I have no doubt it will. This is a fabulous place!

Score: 8.5/10

Gaetano Costa

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