



## Zia Rosetta

A traditional Italian bread, a *rosetta* is a hollow roll that resembles a rose due to its dough 'petals'. Alessandro Verderosa has taken this humble food and turned it into an artform. Baked on the premises, his are light as a feather. Chalked up on a board, the fillings, such as bresaola ham, rocket, parmesan crisp and citronette; porchetta with grain mustard; and sweet treats like tiramisu, are all gastronomic

delights. It is a tiny venue, done out with marble counters, whitewashed brick and a kitchen behind translucent glass, but that is of no impediment to its popularity. It gets rammed at weekends in particular, when DJ sessions start around lunchtime. Everyone spills out onto the cobblestones, and the place remains open until 10pm. *Via Urbana 54, T 06 3105 2516, [www.ziarosetta.com](http://www.ziarosetta.com)*