

È UNA RICETTA

(STEFANO CALLEGARI)

Regina Giannantoni
and Stefano Callegari
of Trapizzino.



pecorino and parmesan cheeses are aged and hard to find," explains Bonci.

THE ART OF PIZZA

Although top-notch ingredients are part of the success, the ultimate secret behind Bonci's pizza is the dough. It is made by using brewer's yeast and left to rise for 72 hours. The slow fermentation makes the pizza base easily digestible. When baked, the dough is soft yet crispy.

"Even though my dough has required 12 years of research, I will continue to develop it," Bonci says.

When it comes to toppings, he pushes himself far beyond the standard tomato, mozzarella, and basil. In addition to the classics, *pizza rossa* (tomato pizza), *bianca* (white pizza) and *patata* (potato pizza), Bonci is known for experimental toppings that vary according to season. In summer he improvises with eggplant and zucchini; chestnuts, fresh figs, mushrooms and kale can often be found on top of his pizzas in autumn.

Each one of Bonci's pizzas looks like a little rectangular piece of art. Carefully

selected toppings are placed beautifully on top of the base, forming a perfect harmony of colour and flavour. Cut into small pieces and eaten with a toothpick standing in a tiny one-room pizza joint, this culinary experience is definitely sublimely unique.

"My pizza aims to stimulate all possible senses," says Bonci.

BLENDING TRADITION AND INNOVATION

Another pizza heavyweight to watch on the Roman pizza scene is **Stefano Callegari**. He is the founder of two hip pizzerias, Tonda and Sforno, both located on the outskirts of the city. According to

many people, Callegari's creations are the best in town.

Whereas Bonci is a true reformer, Callegari is known for his ability to combine tradition and innovation. His dough is slow-leavened and trans-

forms into thick, almost Neapolitan-style pizza bases that are baked in a wood-fired stone oven.

Callegari also likes to introduce bold flavours to his pizzas, using a variety of Italian cheeses.

Each one of Bonci's pizzas looks like a little rectangular piece of art.

TOP SLICES IN ROME

PIZZARIUM

Gabriele Bonci's pizza slices, served in a tiny take-away, are famous for their soft yet crispy dough and seasonal toppings.
Via della Meloria, 43

TONDA

Stefano Callegari's hip pizzeria specialises in thick, almost Neapolitan-style pizza bases that are baked in a wood-fired stone oven.
Via Valle Corteno, 31

TRAPIZZINO

Rome's new take on the pizza, *trapizzino*, combines *tramezzino* (triangle-shaped sandwich) and pizza. These crunchy pockets, stuffed with a generous amount of Roman-style main courses, can be savoured in two locations.
Via Giovanni Branca, 88
Piazzale di Ponte Milvio, 13

trapizzino.it

LA PRATOLINA

A residential-area restaurant with *pinsas*, which is slow-leavened focaccia-style dough topped like a pizza. The recipe dates back to ancient Rome.

Via degli Scipioni, 248

pizzerialapratolina.it

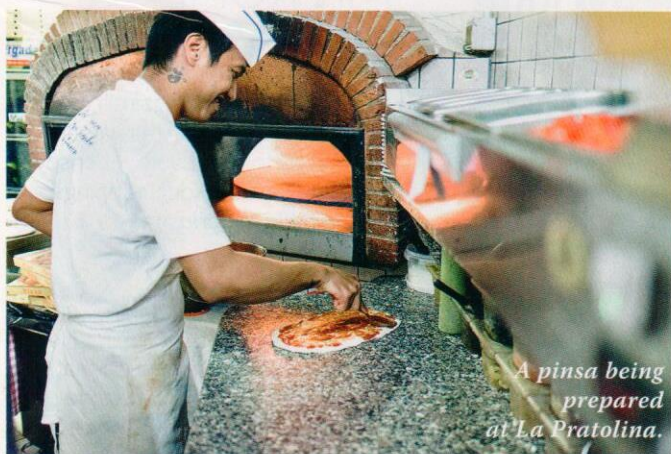
PINSERE

Open for lunch only, Pinsere serves *pinsas* (focaccia-style dough topped like a pizza) made of seasonal ingredients.

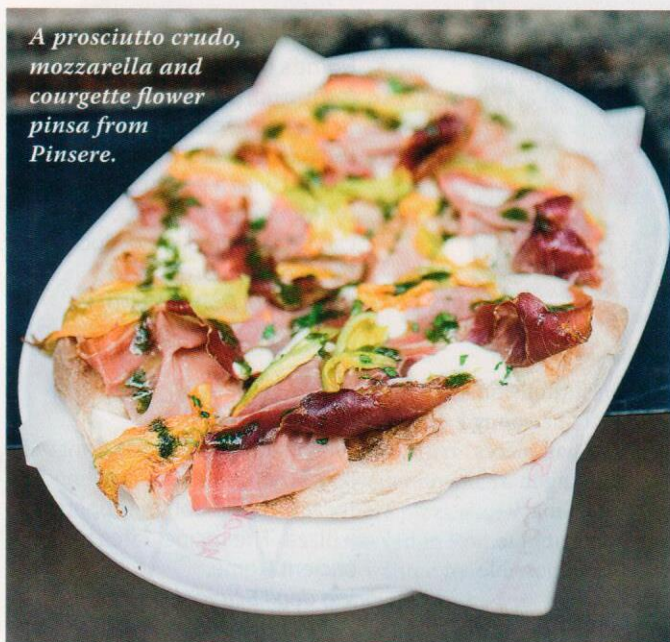
Via Flavia, 98

pinsereroma.com





A pinsa being prepared at La Pratomina.



A prosciutto crudo, mozzarella and courgette flower pinsa from Pinsere.



Paul Pansera has set restaurant and food trends across Rome.

The ingredients used for trapizzino are completely faithful to Roman culinary traditions, but the product itself is modern.

“Cacio e pepe pizza with pecorino and black pepper is styled after a popular Roman pasta recipe. It even has the same mushy texture,” he explains as he points to the fresh pizza that the waitress at Tonda has just placed on the table. Callegari has invented a distinctive process to replicate the original dish, through which he successfully retains its signature characteristics.

A TREND CALLED TRAPIZZINO

Oddly enough, the product that eventually made the crowds sing Callegari’s gospel was not pizza. As the street food trend started sparking interest globally, Callegari wanted to establish something simple, yet creative. He invented *trapizzino*, of which the name combines *tramezzino* (triangle-shaped sandwich) and pizza.

The crunchy pizza pocket is stuffed with a generous amount of Roman-style main courses such as chicken with peppers or tripe in tomato sauce. The dough is similar to pizza dough, except that Callegari uses sourdough, which has its origins in the bread-making traditions of Southern Italy.

“The ingredients used for *trapizzino* are completely faithful to Roman culinary traditions, but the product itself is modern,” Callegari highlights.

Callegari’s good friend and hugely experienced restaurateur **Paul Pansera** helped realise the chef’s innovation into a working business idea. Known for his