



TASTING  
ROME

FRESH FLAVORS & FORGOTTEN RECIPES  
FROM AN ANCIENT CITY

Katie Parla and Kristina Gill

cacio cavallo  
pe con tagù €2.50  
da alla vaccinara



**TRAPIZZINO®**



# TRAPIZZINO

Stefano Callegari found the perfect balance between traditional flavors and new forms when he invented the *trapizzino* at his hole-in-the-wall pizza by the slice joint in 2009. To produce it, he bakes naturally leavened, fluffy triangles of *Pizza Bianca* (page 175), slices them open on one side, and fills them with the hearty classics of the *cucina romana*.

The word *trapizzino* is a clever mash-up of two popular snack names: *tramezzino* and pizza. Cafés everywhere serve triangular white bread sandwiches called *tramezzini*. These tricornered sandwiches are toasted on a panini press and served as a late-morning or afternoon snack. Pizza by the slice, on the other hand, is pizza baked in rectangular trays and sold by weight—it's the most Roman of fast foods. Romans have embraced Callegari's *trapizzino* because, aside from its undeniable deliciousness, it merges ideas already rooted in local culture. In other words, it's not a huge stretch for tradition-driven locals to latch onto a new item that draws on existing foods. It offers the flavors they crave, but in a convenient new package adapted to today's tough economic climate.

As a clever businessman keenly aware of Rome's obsession with its native flavors, Callegari selects fillings with cultural relevance, for example *Lingua in Salsa Verde* (page 139), *Pollo alla Romana* (page 89), and *Coda alla Vaccinara* (page 147), all of which are main courses in homes and restaurants. *Trapizzino* fillings are particularly offal heavy because the snack was invented in Testaccio (see page 132), a neighborhood known for the so-called *quinto quarto* ("fifth quarter"). Callegari doesn't limit his fillings to traditional Roman dishes, but also makes non-Roman items like *zighini*, a spiced beef stew from East Africa, which acknowledges the city's long-established immigrant communities from Ethiopia, Eritrea, and Somalia. When viewed as a whole, his *trapizzino* menu perfectly encapsulates Rome's local flavors, both native and imported.