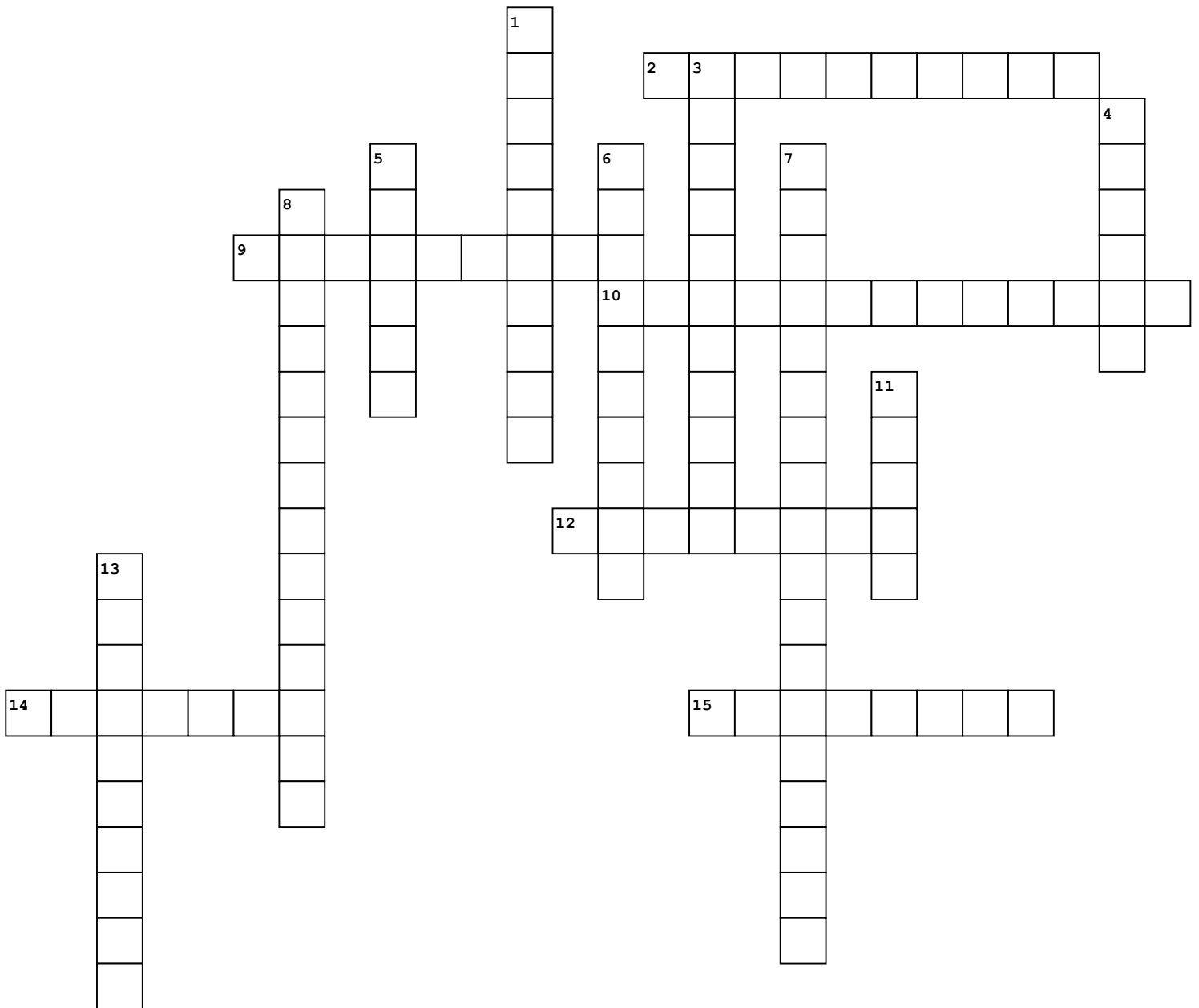


The Culinary Delights of Rome



Across

2. An Italian-style eating establishment, less formal than a ristorante but more so than an osteria.
9. An Italian ice cream parlor.
10. A flavor of Italian gelato, containing fine, irregular shavings of chocolate.
12. A type of white wine from the Lazio region of Italy.
14. An Italian restaurant, typically one serving simple food and wine.
15. An Italian dessert consisting of layers of sponge

Down

1. A type of pasta, square spaghetti-like noodles, commonly found in central Italy.
3. A restaurant, typically an upscale or formal Italian one.
4. An Italian snack consisting of a rice ball, typically filled with ragù, tomato sauce, mozzarella, and then deep-fried.
5. An open square in an Italian town or city.
6. A historic district of Rome, known for its vibrant nightlife and characteristic old buildings.

cake soaked in coffee and brandy or liqueur, layered with mascarpone cheese and cocoa.

7. Roman-style artichokes, typically braised with herbs.
8. An Italian cheese made from sheep's milk.
11. e pepe A Roman pasta dish made with cheese and black pepper.
13. Tormented with the sight or promise of something unobtainable or withheld.