



Testaccio Market is the place to head at lunchtime (open Mon-Sat until 14:00—though some food stalls stay open a bit later, closed Sun). Head toward the left side of the market (closest to Via Beniamino Franklin) to search out a few favorites for a light lunch.

At **Mordi & Vai** (stall 15), Sergio makes tasty €3-4 sandwiches; locals love the *trippa* (tripe), but I prefer the *panino con allessò* (boiled beef with the bread dipped in broth) and *picchiapò* (stewed beef in a mildly spicy tomato sauce). As this is a popular place, you'll need to take a number. Nearby, **Dess'art** (stall 66) will satisfy your sweet tooth with their creative pastries. For olives, cheese, and cold cuts, try **Ferraro's** (stall 2-3, around the corner from Mordi & Vai). They're also a good bet for edible souvenirs—dried porcini mushrooms and sun-dried tomatoes, as well as other specialties, many from Calabria (think spicy).

Agustarello has been serving Roman specialties since 1957, but their restaurant feels up-to-date and without pretense—the emphasis is on the food. As this family-run place is quite small and very lively, reservations are smart (€10 pastas, €12-18 *secondi*, Mon-Sat 12:30-15:00 & 19:30-24:00, closed Sun, Via Giovanni Branca 98. tel. 06-574-6585 or mobile 345-066-5646).

Flavio al Velavevodetto, partially set inside Monte Testaccio (windows reveal the ancient stacked pottery shards), is a good place to try traditional Roman classics like *coda alla vaccinara* (oxtail) or less adventurous options (€8-10 pastas, €12-18 *secondi*, daily 12:30-15:00 & 19:30-23:00, reservations smart for dinner, Via di Monte Testaccio 97, tel. 06-574-4194, www.flavioalvelavevodetto.it).

Pizzeria Remo—the humble pizza joint with the huge mob of locals out front late into the evening—is a favorite for Roman-style (thin, crispy-crust) pizza and deep-fried appetizers. If people are jamming the entrance, muscle your way inside and put your name on the list; there's ample seating, and table turnover is brisk (€6-8 pizzas, Mon-Sat 19:00-24:00, closed Sun, Piazza Santa Maria Liberatrice 44, tel. 06-574-6270).

Volpetti Più is a fixture in this neighborhood of foodies for its great pizza and *tavola calda*. If you need a cheap, quick, and tasty lunch or early dinner, drop by, pick up a tray, and point to what looks (and is) good (€5-8 meals, Mon-Sat 10:30-15:30 & 17:30-21:30, closed Sun, just off Via Marmorata at Via Alessandro Volta 8, tel. 06-574-2352). Their deli (similar hours) at Via Marmorata 47 is a sensory extravaganza for anyone enthusiastic about gourmet Italian cheeses, meats, and olive oils.

Perilli is the neighborhood's classic, old-school eating house—rollicking with tight tables of local families since 1911 (€11-13 pastas, €11-14 daily specials, Thu-Tue 12:30-15:00 & 19:30-23:15, closed Wed, Via Marmorata 39, tel. 06-5710-2846).

L'Oasi della Birra ("Beer Oasis") is well-known among Roman beer lovers, as it stocks more than 500 Italian and international brews. The main floor is a bottle shop and classy grocery, while the nondescript cellar and the terrace out front serve as a popular bar for locals to hang out and dine on pub grub. This is not a place for a fine meal or special ambience, but rather, to enjoy a beer and the lively local scene (€8 bruschetta and salads, €9-12 daily specials; during happy hour from 17:30 to 20:30—except on Sun—€10 buys you a beer and access to their light dinner spread; open Mon-Sat 8:00-13:30 & 16:00-24:00, Sun 19:00-24:00 only, Piazza Testaccio 38/41, tel. 06-574-6122).