



Coffee gelato with  
mackerel...  
say what?

## Savour the coolest cuisine

in Rome

Get ready to indulge your inner child: new Roman restaurant Gelato D'Essai uses creamy gelato as a main ingredient - in every dish. Think crazy combos such as slow-cooked pork and pineapple sorbet, or mortadella pizza with pistachio ice cream.

"In gastronomic history, many recipes at first seemed bizarre," says founder (and our new

favourite mad professor) Geppy Sferra. "Today, people consider apple sauce on roast meat as normal, but once that was weird." Fair enough, but isn't mackerel with coffee gelato a bit of a leap? "We know our idea is bizarre," Sferra admits. "And that's one more reason to try it."

**gelatodessai.it**

✈ Wizz Air flies to Rome