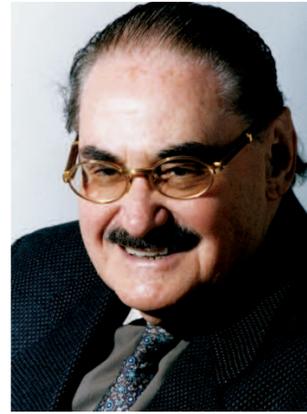


Alfredo of Rome

Photos by: Michael Lowry



Interior shot shows Alfredo's Neo-classical architecture in EPCOT

CROWD PLEASER Orlando, Florida

Within Disney's Orlando, Florida's Epcot Center, stands the imposing, authentically-stylized Italian Pavilion. This exhibit is indeed dominated by the commodious, crowd pleasing rendezvous tagged Alfredo of Rome, a longtime shrine of liberated Italian cooking. It should be noted that it shares this distinction with its sister restaurant, the more intimate and refined, Alfredo of Rome, set in the heart of New York's Rockefeller Center (West 49 St.).

There are meaningful pleasures to be had at each, but New York offers somewhat higher-end culinary adventures containing elaborate ingredients such as fresh truffles in season, foie gras and other exotic admixtures. The Disney branch menu is extra large, excelling in

earthy, robust dishes, at popular prices. In essence, it's an experience in consummate high-density dining. Yet there is no crowding, no rushing. And the cuisine is backed by a kitchen proffering large quantities of food -- usually very good food -- to keep you pleurably occupied.

As rivalry between Italian kitchens steadily heats up, Alfredo of Rome responds by increasingly augmenting unconventional choices. Pastas, which are central to the restaurants bill-of-fare, embraces skillful concoctions of fragile, feathery-light, unique and uniquely delicious noodles, rendered perfectly slender or wide, as called for in the chefs recipe. Daily preparations of homemade ravioli, fettuccine Alfredo (a decades-old staple here), flashy risotto's and countless other supple surprises awaits, filling your nostrils with seductive aromas.



The original Fettuccine Alfredo as no one else can make it.



Il Finocchio, warm, candied fennel tart with Sambuca ice cream and milk chocolate sauce.



Carciofi alla Giudia, crunchy artichokes Roman Jewish ghetto style with radicchio salad.



Assorted appetizers, such as caprese with imported Bufala mozzarella, prosciutto di Parma and imported Italian cheeses. Also, Alfredo's has an award winning selection of wines.



Alfredo of Rome, New York. Art Deco inspired bar and lounge.



Il Frontoio, this mosaic wall serves as a beautiful backdrop to Alfredo's bar.



Entrees such as Piccatina di Vitello and Fettuccine con funghi e aragosta.



Exterior at dusk of Alfredo's in EPCOT.

Sauces are remarkably fresh and light. Each entity retains their own individual characteristic personalities, whether dynamically herby or made with the complexity of meat-infused types like Bolognese.

Pasta aside, the menu directs your attention to the comprehensive vein of seafood, which occasionally falls-short of the target, resulting from overcooking, thus drawing attention to its beef and chicken innovations. Its paramount focal point between meats, however, favors veal in a myriad of exhilarative guises. And don't ignore the specials. They frequently offer noteworthy standards or novelties, generally filled with fresh liveliness. Soups are also highlights.

Just so you know, this Alfredo of Rome turned its roomy interior into a series of unduly inviting, virile inspirations, thus bravely breaking the traditional mold one fundamen-

tally associates with Italian restaurants. Service is professional, personable and adept.

After an Alfredo of Rome meal you will have eaten well-- oftentimes memorably, but not ever less than well. You will have been served efficiently by a staff that knows its job well enough to go beyond competence.

To finish, there is an admirable highly tempting selection of desserts that are quite unexpectedly good, even if you don't particularly favor Italian confections.

In all, a meal here can be a treat, and the wine list is a good match as well. Alfredo of Rome is one of the first Italian restaurants of distinction the Disney complex has seen in recent memory, and it has the crowds to prove it.

*** Alfredo of Rome, Disney World, Orlando, Florida. Open daily for lunch and dinner. Popular priced. Telephone: 407-827-8428.