

## Alfredo of Rome



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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 pleasurably occupied.

As rivalry between Italian kitchens steadily heats up, Alfredo of Rome responds by increasingly augmenting unconventional choices. Pastas, which are central to the restaurant's 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 chef's 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.