

# Rome Virtual Tours

While we cannot meet in person this year in Rome, we believe that we can still enjoy the beauty of the Eternal City virtually. Stroll through the streets of Rome and explore some of its most magnificent sights.

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### Roman Forum Virtual Tour

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## Rome Local Cuisine

A perfect carbonara is the cherry on top of a perfect experience in the city of Rome. This creamy egg-based sauce is dotted with pieces of succulent *guanciale* (cured pork jowl)

and a healthy dash of black pepper to balance the flavors.

Source: [The Culture Trip](#) The best way to whet your appetite before digging into a personal pizza is with *fritti*: deep-fried goodies that are tasty, comforting and oh-so-satisfying. A classic choice is the *supplì*, a fried rice-ball mixed with ragù and mozzarella and cooked to perfection.

Source: [The Culture Trip](#) Though pizza was originally invented in Naples, the Roman version is thinner, crisper and lighter than its Neapolitan cousin. Again, flavours tend towards simple: many Romans opt for a classic margherita or add a pair of ingredients. For more oomph, order the *capricciosa* topped with prosciutto, mushrooms, olives and a hard-boiled egg.

Source: [The Culture Trip](#) In Rome, alongside *cornetti* (croissants) of various types, you'll also find the improbable *maritozzo*: a sweet bread roll filled with whipped cream. It is a sure-fire way to start your day with a healthy dose of calories to spur your sightseeing marathon.

Source: [The Culture Trip](#) Rome is home to thousands of gelateria selling scoops of classic flavours and whimsical originals. With such a glut, virtually every Roman has access to gelato en route to work or home, so it should come as no surprise that many locals enjoy this frozen treat on a regular basis.

Source: [BBC Good Food](#)