the traveler's guide to eating
WHERE TO GO NOW IN THE WORLD'S GREATEST FOOD CITIES

When in Rome, save room for this perfect tiramisu.

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ON THE COVER
Litro, a natural wine bar in Rome’s Monteverde Vecchio district, serves what is arguably the city’s best (and freshest) tiramisu. Turn to page 74 to learn why.

Photograph by Andrew Rowat
House Specials
The world's best hotel breakfasts, Argentine barbeque comes to Miami, and resorts embrace the seed-to-table movement.
RISE & SHINE

Mornings, Over Easy

The first meal of the day can be a delicious introduction to a new city. These six new hotels make breakfast an event worth springing (out of bed) for.

by JENNIFER FLOWERS

1. The Durham
   DURHAM, NORTH CAROLINA

   The Hotel
   Commune, the design team behind the Ace Hotels in L.A. and Palm Springs, gave the property a retro look in a nod to its home in a 1969 bank building.

   The Menu
   James Beard winner Andrea Reusing serves such regional classics as biscuits with ham, corn muffins with house preserved blueberries, and buckwheat sugar cakes.

   From $199.