



RESTAURANT LA PERGOLA FREQUENTLY ASKED QUESTIONS

What are the opening days and times of the restaurant?

We are open for dinner only, from Tuesday through Saturday.

The restaurant opens at 7:30pm, the bar is open for an aperitif from 6:30pm.

No dinner is served at the bar.

We assign the tables to our guests for the entire evening, in order to enjoy fine dining and wining in complete relax. The last order is at 11:30pm.

Is the restaurant open all year round?

We are closed for 3 weeks in January and 3 weeks in August.

What are the opening days and times of the reservation office?

The reservations office is open from Monday to Friday during office hours (9:30am-6:30pm).

How can I request a dinner reservation?

You can contact the reservation office

through the restaurant's webpage <https://romecavalieri.com/la-pergola/>

or by sending an email to ROMHI.LaPergolaReservations@waldorfatoria.com

or by telephone at number +39 06 35 09 2152 during local office hours.

Upon requiring reservations kindly provide us your contact information in Rome, such as an international mobile number on which you can be reached while travelling and your hotel here, specifying also under which surname accommodation is booked.

How far in advance do you take reservations?

We accept reservations up to one year in advance.

How far in advance do you suggest making a reservation?

For Tue/Wed/Thursdays we suggest at least one month in advance, for Fri/Saturdays at least two months in advance.

Do you have a dress code?

For gentlemen, a jacket is required, although a tie is not necessary.

There are no specific requirements for ladies, but keep in mind the restaurant is quite formal.

Can you accommodate guests with allergies or celiac disease?

We can surely meet these needs; the Maître will be happy to guide you to the most appropriate choices on the menu.

However, due to the fact that within the same kitchen we also prepare dishes for our other guests, we cannot guarantee 100% that your dishes are uncontaminated.

Can you accommodate vegetarians or vegans?

Our cuisine is mainly based on meat and fish, combined with vegetables.

We do not have a specific vegetarian or vegan menu, but can prepare vegetarian or vegan dishes upon request. Upon booking, kindly indicate what is to be excluded between meat, fish/seafood, eggs and dairy.

Do you accept children?

Children are welcome in our dining room as long as they are supervised at all times. Our guests expect to find a quiet, elegant ambiance to complement the refined dining experience for which our restaurant is renowned. We do not serve a specific children's menu, but simple dishes can be prepared upon request.

Are you able to accommodate disabled guests?

The restaurant is entirely wheelchair accessible.

Do you accept pets?

Although we love animals, pets are not allowed at La Pergola.

What is the price of the gourmet menu?

The price of the 10 course menu is Euro 245 per person, the price of the 7 course menu is Euro 210 per person.

A sample of the gourmet menu can be viewed at <https://romecavalieri.com/la-pergola/>. The dishes are subject to seasonal changes and we are flexible with eventual specific needs in case of vegetarians, allergies, religious restrictions etc.

Do you also have an à la carte menu?

Yes. We have a good choice of starters, pasta, meat, fish and desserts. The average price is between Euro 45 and Euro 75 per dish, while the price of a dessert varies between Euro 26 and Euro 32.

Do you accept groups?

For a matter of quality and logistics we can accommodate parties up to maximum 16 guests.

Due to the high standards of our restaurant, à la carte dining is possible up to 5 persons. For parties over 5 our Chef suggests to experience his gourmet menu. Of course we are flexible with specific needs for guests with special dietary requirements.

For parties between 10 and 16 guests we reserve the private dining area of the restaurant, set up with an imperial table and decoration at a supplement of Euro 500.

Is it possible to offer a dinner as a gift for a special occasion?

In this case we propose our all-inclusive gourmet package.

The guests are welcomed with Champagne and then we serve Chef Beck's tasting menu along with the Sommelier's wine pairing.

The price of the 10 course menu with 4 wines is Euro 850 per couple,

the price of the 7 course menu with 3 wines is Euro 720 per couple.

Both including also mineral water and coffee.

The invitation can be linked to a specific date or the guests can reserve a date of their preference.

It is valid for one year, except the evenings of February 14, December 24, 25 and 31.

For the purchase of a gift voucher we'll send you a form to authorize us to charge your credit card or we send our bank details for payment by bank transfer.

Upon receipt of the payment we send you by email a dinner invitation to hand over to your guests.