

strength first born prayed for pleasure worldwide symbol Emperor
nutritious over time noodles hand the reins charismatic waiters dynasty was born

The restaurant in Via della Scroffa

Everything began in a small restaurant when his wife Ines, in 1908, gave birth to their _____.

The woman was very prostrate after the birth of Armando (Alfredo II), and her husband, concerned for her health, did everything to make her regain - _____ with healthy and _____ food.

The idea of the dish _____ in such situation and then became famous all around the world. With his own hands, he prepared _____ mixed with butter and fresh Parmesan. Then he _____ St. Anna (protector of pregnant women) and served the dish to Ines saying: "If you don't like such dish, I will eat it."

She ate with great _____ and also suggested to add the dish to the menu of their small restaurant.

The contemporaneous birth of both Alfredo II and the "blondes" – the way he lovely used to call fettuccine -, are the strength of his _____ reputation.

His tireless work together with his great enthusiasm, favoured the attraction of customers from all over the world.

Alfredo Di Lelio opened his restaurant "Alfredo" in Rome in Via della Scrofa in 1914.

The world war and years passing, favoured to change the life of Alfredo.

Alfredo I decided to retire himself from the scene in 1943, leaving the worthy heir to his successor, Armando, with the name of Alfredo II, in the restaurant in Via della Scrofa.

With experience gained _____ alongside his father and his undoubted _____ personality, he has always welcomed guests with a beautiful smile that opened beneath his mustache "Umberto", the same who later became the _____ of "Alfredo".

Over time, his character will obtain the merit to be known not just as the King, but as the _____ of Fettuccine.

The Restaurant in Piazza Augusto Imperatore

Armando Di Lelio (Alfredo II) left the restaurant in Via della Scrofa in 1946, and sold it to two of the _____ (Urbano e Ubaldo).

In 1950, Alfredo Di Lelio (Alfredo I) decided to _____ and then opening with his son Armando a new restaurant in Rome, "Il Vero Alfredo", in Piazza Augusto Imperatore 30, where it currently continues the family tradition, managed by his son Armando until 1982 and now by his son Alfredo (Alfredo III) with his sister Ines Di Lelio.

From father to son, from son to grandson, in that way Alfredo became a true _____.

Alfredo III, in fact, inheriting the inspiration of his grandfather and father, has the merit to have continued worthily the path traced by his predecessors, taking the name of this historic restaurant in the world.