

A group of people are seated at a wooden table in an outdoor cafe setting. A man with long curly hair and a beard, wearing a purple patterned shirt, is smiling and looking towards a woman in a blue floral dress who is seen from the back. Another woman in a striped shirt is pouring water from a glass pitcher into a glass. The table is set with bread, a glass of water, and a glass of beer. In the background, a large window reflects the street scene and has the name 'MARIGOLD' written on it in gold letters. The cafe's interior is visible through the window, showing shelves with various items and a statue.

MARIGOLD

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GENERAL INFORMATION

Location	Via Giovanni da Empoli, 37 – 00154 Roma (Ostiense)
Reservations	marigoldroma.com +39 06 8772 5679
Website	marigoldroma.com chicchibymarigold.com
Opening Date	December 8, 2018
High Res Photos	Download Here https://drive.google.com/drive/folders/1rY74INxSkf7OmX-oKEq68lh3SHLGfXW

DESCRIPTION

Marigold is the combination of a European kitchen with an international sensibility that signals a departure from the traditional Roman restaurant and aims to do things differently. The brainchild of chef Domenico Cortese and baker Sofie Wochner, Marigold represents their philosophy for seasonal freshness, sustainable cultivation, and local, quality ingredients as the starting point for their imagination to manifest on the plate.

For ten years, Domenico was chef at the American Academy in Rome (AAR) and the Rome Sustainable Food Project, a project by Alice Waters. Meanwhile Sofie honed her craft in kitchens in Paris (Rose Bakery) and the Irish countryside (Darina Allen's Ballymaloe Cookery School). Before Marigold the pair operated as The Eatery in Rome which attracted a cult following of passionate foodies within the Rome community. For nearly five years they hosted bake sales, catered embassy events, and ran a bi-monthly pop-up dinner series in Rome's leafy residential neighborhood, Monteverde.

The Marigold interior is as much eclectic as it is minimal. White walls and a Botticino marble floor set the backdrop for Italian handcrafted tables in raw oak. Bespoke ceramic bowls, plates, and pitchers commissioned in Puglia contrast sleek design glassware.

Each morning the counter is filled with freshly baked loaves of sourdough and rye bread as well as sweets, including her now-famous cinnamon swirls, morning buns, and an assortment of cakes, cookies and seasonal pastries.

At breakfast and brunch guests can enjoy avocado on Marigold rye bread (when organic, Sicilian avocados are in season), topped with an organic poached egg and chili or go for something sweet, like buttermilk pancakes (made with buttermilk left over from the production of our housemade butter) or Marigold granola and organic yogurt topped with a seasonal fruit.

At lunch Domenico's imagination runs wild on a menu that changes weekly. Naturally, the fresh produce he uses changes depending on the season and availability. Visit [our website](#) to view this week's menu.

COVID RESPONSE

On March 11, 2020 the Italian government imposed a national lockdown, effective immediately, shutting down all non-essential businesses, including restaurants (permitting only delivery services). Within 24 hours, the Marigold team reconstructed the dining experience through a delivery service, called #MarigoldAtHome. Lunch and Dinner deliveries were offered four days a week (Thursday – Sunday) and carried out by bicycle and car by staff members. The menu continued to change weekly based on available ingredients and to keep the community interested.

HOURS OF OPERATION

Open	Wednesday – Friday 9am – 3pm <i>breakfast + lunch</i> Saturday - Sunday 9am – 3pm <i>brunch</i>
Closed	Monday & Tuesday

STAFF

OWNERS

Sofie Wochner

Originally from Copenhagen, Denmark, Sofie is the Baker and co-owner of Marigold. She honed her craft at Rose Bakery in Paris, as well as Darina Allen's Ballymaloe Cookery School in Ireland. She loves the wild alchemy of bread baking, how natural elements guarantee that no two days are ever the same.

Domenico Cortese

Originally from Tropea in Calabria, Domenico is the Executive Chef and co-owner of Marigold. He served as chef at the American Academy in Rome for over ten years during which time he oversaw the the Rome Sustainable Food Project, a seasonal and sustainable garden program created by Alice Waters of Chez Panisse.

Domenico describes his food as unpretentious, and intentionally artful with bold flavors that let seasonal vegetables shine.

DINING ROOM STAFF

Gianna (Australian-Italian), server

Moreno (Italian), barista

Camilla (Swedish-Italian), server

Doris (Austrian), server

Ali (Turkish), bartender

KITCHEN STAFF

Elisa (Italian), sous chef

Valentina (Italian), line cook

Marco (Italian), pastry

Caterina (Russian), pastry

Rafiq (Bangladesh), warewashing

NAME

The name "Marigold" is from the humble flower that can often be seen blooming in Villa Pamphili, where the owners enjoy foraging for wild ingredients.

SERVICE

Marigold service style is sophisticated casual. Regular staff training ensures dining room servers and baristas are able to describe dishes, suggest wine pairings, describe flavor profiles, and tell the story about the dish and its ingredients.

Marigold is proud to host a primarily international staff, which supports the international sensibility of its menus and environment. Marigold's FOH and BOH team is entirely made up of international staff members, from Austria, Sweden, Turkey, and Italy.

CHICCHI BY MARIGOLD

Chicchi by Marigold is our specialty coffee brand. We select high quality green coffee beans from micro-producers from around the world. Through a series of cupping events, we select the green coffees to be roasted for filter or espresso. Our roaster, Paolo Scimone, is a noted Italian specialty coffee roaster located in Monza, outside Milan. Once the green coffee has arrived to his roastery, we perform a second round of cupping to determine our ideal roasting profile.

All of our coffees are served in the restaurant in various brewing techniques: v60 pour over, Aeropress, batch brew, and espresso. Cold brew and iced coffees are available during the summer months.

Our coffees and selected brewing equipment from leading companies like Hario and Kinto are available for purchase on the [Chicchi by Marigold web shop](#).

MARIGOLD CORNER SHOP

The Marigold Corner Shop is a curated selection of beautiful, handmade Italian ceramic wares (plates, bowls, cups and pitchers handmade by various ceramists based in Puglia, designed and commissioned by Marigold); wooden objects (cutting boards, spoons, home decorations) handmade from reclaimed wood in Tuscany by Andrea Brugi; and assorted books and gifts such as linen napkins, aprons and Marigold tote bags. The Marigold Corner Shop is also available online through our coffee website, [Chicchi by Marigold](#).

INGREDIENTS

All ingredients are strictly and deliberately sourced from local, national, and artisanal suppliers whenever possible. Marigold's philosophy is focused on high quality as a condition of limited production from specialized suppliers (see FEATURED SUPPLIERS). This philosophy results in a higher-than-market-average price point but Sofie and Domenico are committed to it.

MENU

[CLICK HERE TO VIEW ALL CURRENT MENUS ONLINE](#)

BREAKFAST MENU | AVAILABLE 9AM – 12PM WEDNESDAY - FRIDAY

The breakfast menu is posted on the chalkboard above the coffee machine.

LUNCH MENU | AVAILABLE FROM NOON WEDNESDAY - FRIDAY

The lunch menu changes daily, offering a selection of daily plates of pasta, sandwich, soups, and seasonal vegetable-based dishes.

BRUNCH MENU | AVAILABLE 9AM – 3PM SATURDAY AND SUNDAY

The brunch menu features international favorites like, soft boiled egg with rye soldiers, French toast, and pancakes made with homemade buttermilk, organic egg cheese omelette made with Fontina and Puzzone cheeses, as well as chickpea hummus with grilled vegetables and the ever-popular sandwich of-the-day.

BAKERY

The bakery options at Marigold change daily and according to seasonal ingredients and holidays. Below are some of the staple bakery options that are available most days:

Marigold Sourdough Bread

Marigold Rye Bread (available with or without seeds)

Cinnamon Swirls (made with sourdough)

Sourdough buns (available plain or with chunks of Valrhona chocolate)

Carrot Cake

Seasonal cakes and pastries

*Cakes are available for special orders as well

INTERIOR DESIGN

Sofie designed and decorated the space in collaboration with Samina Langholz from ArtBrugi

Andrea Brugi and Samina Langholz together form ArtBrugi ([andreabrughi.com](#)), located in Montemerano, Tuscany

Besides being design consultants, Andrea handcrafted all of the tables, breadboards, doorstops, water carafe stoppers, and other decorative wooden objects found in Marigold.

INTERIOR DETAILS

Social table: raw poplar wood on construction of vintage iron scaffold; designed and handcrafted in Tuscany by Andrea Brugi ([andreabrughi.com](#))

Dining tables: raw oak wood; designed and handcrafted in Tuscany by Andrea Brugi ([andreabrughi.com](#))

Breadboards: walnut; designed handcrafted in Tuscany by Andrea Brugi (andreabrughi.com)

Chairs: some of the chairs in Marigold are from Sofie's childhood home in Denmark, others she found at antique shops in Venice or at a flea market in Puglia.

Ceramics (new): Sofie's design realized by an ceramist located in Grottaglie (Puglia).

Ceramics (vintage and antiques): flea markets in Puglia and Sicily

Floor: Botticino stone from Lazio

Counter: Serena stone from Abruzzo (top), faced in brass

Patina Copper lamp over counter: Danish Anour (anour.dk)

FEATURED SUPPLIERS

Seasonal Vegetables | Zolle: sourced from small, organic farmers based in the Lazio region (deliveries are made several times a week by bicycle!)

Seasonal Vegetables | Poggi, organic vegetable and bee farm by Alessandro Poggi, located just east of Rome

Goat & Sheep Cheeses | Fattoria Ma' Falda, organic cheese farm near Orvieto in Umbria, owned by two Norwegian sisters.

Flour | Mulino Sobrino: organic, stone-ground flour from Piedmont

Free-range beef, pork, and poultry | Il Poggio: organic and sustainable farm located in Tuscany

Coffee | Chicchi by Marigold: our own specialty coffee brand

Coffee Machine | Black Eagle, Victoria Arduino