**The Concept of Italian restaurant and Its Best Food**

In the interior of the restaurant which uses the concept of contemporary Italian has some characteristic, there are first, it uses pastel colors that provides warmth, using large windows, there is shows about high ceilings (down ceiling), bright colors is also used as accents, forms geometric shapes for giving the impression of simple. The style is not bound by the time and it uses exposed brick as accents on the walls. In general, there is carving as an accent inside of Italian restaurant. There is also the game of colors and playing so much in the shape of the furniture in Italian restaurant concept. Italian restaurant uses warm color to give an impression of how Italy should be. Usually, there are kinds of furniture that are being colored by the color of Italy’s national flag. The uses of bench inside or outside of Italian restaurant will give an image of garden restaurant. This is what we usually see in many restaurants in Europe. Buffet area is also use warm colors. In addition to that buffet there is a tree imitation behind as aesthetic elements that serve to consumers who want to leave the impression and the message to the restaurant.

There are many kinds of foods and drinks that you will find inside of Italian restaurant. The one that always be popular is pasta. This is one of characteristic of Italian food. Here some others of Italian food that will make you shallow your saliva.

Chicken Parmigiana is a classic Italian dish which is famous for its delicious taste. The food consists of crisp fried chicken meat combined with spaghetti and cheese. Chicken Parmigiana is similar to chicken cordon bleu. Yet if the chicken cordon bleu cheese is inside of the chicken, the parmigiana cheese is located above the chicken. Spiced chicken meat served with sauce made from tomatoes napolitan. One of the most famous Italian sauces is Alfredo sauce which is widely used for foods which is broad-based of noodles such as Fettuccini. Type of Fettucini cuisine which is the most famous is Alfredo Fettucini made in the 1920s by Alfredo di Lelio in Rome. Fettuccine Alfredo original recipe consists of butter, cream, fresh black pepper and parmesan cheese. This recipe is being developed around the world until now.

Lasagna is one of the classic Italian dishes which can reflect the taste of the person who made it. Lasagna skin delicacy is made from wheat flour and baked in the oven which is the appeal of this food. Lasagna Recipe developed and made with beef, sausage, vegetables, chicken, seafood, ricotta, mozzarella and also cheese parmesean. Linguine is a traditional Italian food from Genoa and Liguria. Linguine is a flat-shaped pasta which similar to Fettuccine. Pasta is wider than spaghetti, but slightly less wide than the fettuccine. In Italy, Linguine also called trenette or bavette. Linguine alle Vongole or Linguine with mussels’ sauce is the most famous dishes. In this cuisine clam sauce mixed with garlic and oil sauce for served with pasta.