



NAPLES

ABOUT

I know that people have a thing about Naples. And for the most part I'm talking about people who have never been there. They are scared. Scared of the chaos they've heard about. Scared of the crime they've read about. Scared of a place that appears to be a culture that seems completely apart from anything they think they know about Italy yet at the same time everything you think you know about Italy concentrated.

While they may be right about the confusion, mess and crime, anyone who has ever visited knows the complete and utter charm of the unique and utterly seductive chaos that is Naples.

I don't pretend to be any kind of Naples expert. But I have been going there regularly for the last 10 years or so. It's an extremely easy day trip from Rome (the train is just an hour and a half) and while I have stayed over night a few times, you're more likely to see me on the train headed to Naples for lunch.

So the following small collection of places are my favorites where I tend to stop for a pizza fix between visits to the various museums or just to wander.

If you have other places you know about or would like me to check out next time I'm there, send me an [email](#)!

13 PLACES

Attanasio	Bar Mexico	Figlio del Presidente	Gran Caffè Gambrinus
Il Vero Bar del Professore	L'Antica Pizzeria Da Michele	Pizzeria Da Attilio	Pizzeria Di Matteo
Pizzeria La Notizia	Pizzeria Sorbillo	Pizzeria Starita	Scaturchio
Trattoria da Peppino			

NAPLES

+39.081.285.675



Attanasio

<http://sfogliatelleattanasio.it/home.html>



Sfogliatelle

Tues-Sun, 6:30am-7:30pm




ABOUT

Located in a grimy back alley just meters away from the central train station, this is the place to go for your last sfogliatelle fix before you leave town. The flaky, ricotta- stuffed, pastries are served piping hot. This means that since you have to wait for the batches to come out of the oven, there is almost always a line. That's ok. It moves pretty fast. Take a number, go to the cashier and pay, and then wait. You'll want to eat one right away, powdered sugar on your shirt and whatever else you're wearing be damned. And if you know what's good for you, you'll order another half dozen to take back home with you. They come wrapped in a cute, ribbon-bedecked package, and the contents will ensure those back home will love you very much.

ADDITIONAL INFORMATION

Bakery, Open Sunday, Street Food / Snacks

ADDRESS

 [1, Vico Ferrovia, Napoli](#)[Napoli, Città Metropolitana di Napoli, Campania, Italy](#)

COST

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SOCIAL MEDIA



<https://www.facebook.com/sfogliatelle.attanasio/>

GALLERY



Il Vero Bar del Professore

<https://www.ilverobardelprofessore.com/>

Hazlenut Coffee

Open daily, 6am-3am

ABOUT

Coffee in Naples is just better. People say it's the water. Or the way the coffee is still pulled in old fashioned coffee machines. Whatever the reason it's often so good it doesn't even need sugar, much less milk. But even so....the owners of Il Bar del Vero Professore have seen fit to improve upon the simple espresso. Here the Nocciolato is a dark black shot that is mixed in a glass with crema di caffè (whipped coffee and sugar) and a hazelnut chocolate mixture. If it sounds sweet, it is. It is also just about the most delicious treat you can imagine. Also? If you're coming off a carbohydrate induced pizza crash, it's the perfect pick me up.

ADDITIONAL INFORMATION

Coffee

ADDRESS

[46, Piazza Trieste E Trento, Napoli](#)
[Napoli, Città
Metropolitana di Napoli, Campania, Italy](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/barmexiconapoli/>

GALLERY





L'Antica Pizzeria Da Michele

<http://www.micheleintheworld.com/napoli/>

Classic Pizzeria

Mon-Sat 11-11.



ABOUT

If your idea of pizza in Naples was formed by watching Julia Roberts play Elizabeth Gilbert in Eat, Pray, Love then you are already familiar with Da Michele. I actually remember when Liz (yup, I knew her when....) went down to Naples for the weekend and she really was completely blown away by the pizza here. As was I the first time I went. As are most people. But all this attention means that the long lines have gotten even longer. My advice: get there at least 20 or 30 minutes before they are scheduled to open. Since they open at 11:00 this might mean you call this pizza brunch. Which means you are allowed to stop for at least one more pizza later and call it lunch! If you are there by 10:30 you have a pretty good chance of being seated right when the oven starts spitting out pizzas at a furious pace at 11. Otherwise it's a long wait in line.

Da Michele is a true old fashioned sit down pizzeria. And by old fashioned I mean they serve only 2 types of pizza: Marinara and Margherita. The Marinara comes in 3 sizes (normale, media and maxi) and the Margherita comes in 2 (normale and media) with the option of getting doppia mozzarella. Believe me when I say the normale, for 4 euros, is plenty big. Although it's not on the menu, the last time I was there I saw a local order a pizza with doppio mozzarella and NO tomatoes.

This is the place where you really understand that pizza is all about the dough. Think of the toppings as more of a type of condiment, that compliments the dough. And the aim of the dough, which Da Michele slam dunks, is an incredible lightness. And in fact I would suggest you order the Marinara, which it's incredibly intense tomatoeyness with just enough oil, oregano and garlic. Yes, it's big, but when you start eating it, you'll understand what I mean about the lightness.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

[1, Via Cesare Sersale, Napoli](#)[Napoli, Città Metropolitana di Napoli, Campania, Italy](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/damichele1870/><https://twitter.com/DaMicheleNapoli>

GALLERY



NAPLES

+39.081.552.0479



Pizzeria Da Attilio

<https://www.pizzeriadaattilio.com>



Classic Pizzeria

Mon-Sat Lunch & Dinner




ABOUT

In a city full of pizzerias you can imagine there is a lot of competition with each place trying to distinguish themselves from the rest. And since I'm as much of a sucker for novelty pizza as the next person, I usually make time for Attilio. Besides being well known as one of the better pizzerias, their specialty is for their pizzas with ricotta-stuffed crusts. The last time I was there I had Sole nel Piatto (sun on a plate). The main part of the pizza was mozzarella, mushrooms and porcini, with the crust formed into little points (a.k.a. sun shaped) that were twisted by Attilio (the grandson of the original Attilio) into perfect little pocket around dollops of ricotta. It may sound like overkill, but it was anything but.

ADDITIONAL INFORMATION

Open Monday, Restaurant


ADDRESS

 [17, Via Pignasecca, Napoli](#)[Napoli, Città Metropolitana di Napoli, Campania, Italy](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/pizzeriadaattilio/>

GALLERY



NAPLES

+39.081.455.262



Pizzeria Di Matteo

<http://www.pizzeriadimatteo.com>



Pizza To Go

Daily, Lunch & Dinner



ABOUT

This pizzeria opens at 8:00am. This means that you can have pizza for breakfast. Although it's worth stopping by Da Matteo for a sit down pizza in their restaurant, this is where I get my pizza to go. The window that faces the street is where pizza becomes portable. The method for this is specifically Neapolitan and called pizza al portifolio, (wallet).' or libretto (small book). When you go up to the window you will see anywhere from 3 to 20 small pizzas laid out on a metal tray. Don't be deceived. These are not pizzas that have been sitting there for very long. The pizzaiolo knows, from experience, how many pizzas he will sell at different times of the day. These are freshly made, and piping hot.

Pay for your pizza (only 1 Euro!) and the pizzaiolo will place it on a sheet of parchment, then fold it in half, and then fold it in half again, with the paper forming a separation between the two halves, and a cone at the bottom. It's a bit tricky to eat, since your first few mouthfuls are mostly crust, but then you get down to business and at the end you are treated to a last bit that has absorbed all the juices of the tomato, mozzarella and olive oil. At least the part that hasn't dripped down your chin, onto your hands and hopefully not onto your shirt.

ADDITIONAL INFORMATION

Restaurant, Street Food / Snacks, Open Monday, Open Sunday


ADDRESS

94, Via dei Tribunali, Napoli Napoli, Città Metropolitana di Napoli, Campania, Italy

COST

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SOCIAL MEDIA

 <https://www.facebook.com/pizzeriadimatteo/>

 <https://twitter.com/sasadimatteo>

GALLERY



NAPLES

+39.081.714.2155



Pizzeria La Notizia

<http://www.pizzarialanotizia.com/en/>



Sophisticated Pizza

Tues-Sun Dinner only



ABOUT

Enzo Coccia is often called the Professor of pizza. It is Enzo, and his tireless inquiries into the mechanics of pizza that has led a new revolution in Naples in the exploration of new types of flour, toppings and ways of cooking.

While you probably don't care much about Coccia's views on dough hydration, rising times and flour types, you should know that it results in some of the lightest crusts known to man. You can go one of two ways here. You can order a classic, sticking to a Margherita or Marinara made with stunning ingredients and brought to new heights. Or you can go inventive (which is what I usually do) and enjoy pizzas artinally made cheeses, foraged herbs and vegetables and cured meats. Add to that a truly excellent wine list of many hard to find local and natural labels.

ADDITIONAL INFORMATION

Open Sunday, Restaurant

ADDRESS

📍 [53, Via Michelangelo da Caravaggio, Napoli](#)
Napoli, Città
Metropolitana di Napoli, Campania, Italy

COST

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SOCIAL MEDIA

 <https://www.facebook.com/enzo.coccia.7>

GALLERY





Pizzeria Sorbillo

Famous Pizzeria

<http://www.sorbillo.it>



Daily, Lunch & Dinner



ABOUT

If Neapolitan pizza is enjoying its place in the press at the moment, much of that has to do with the media savvy Gino Sorbillo. He took what was arguably one of the best and well known of the old fashioned pizzerias in Naples and turned it into a phenomena. It was basically Gino who changed the view that a pizza was some sort of third rate street food and taken it to be regarded as high level cuisine.

The family pizzeria is located along Via dei Tribunali and today attracts hoards of would be pizza eaters to a neighborhood that, thanks to him, is enjoying a rebirth. Even in the face of a fire (said to have been caused by his refusing to pay the local organized crime bribes) he has not only kept going, but kept getting bigger.


Although he serves the basic Marinara and Margherita, the menu changes a few times a year to include new and creative creations. Most of the pizzas are named for his extended family, and are variations on the classics, swapping in various cheeses, cured meats and even types of tomatoes. All of the ingredients are carefully sourced, with the producers receiving credit on pizza descriptions. In fact, it was Sorbillo (and

Sorbillo has recently launched Lievito Madre al Mare, located along the seafront. Neither restaurant accepts reservations, so just plan on waiting.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday

ADDRESS

 [32, Via dei Tribunali, Napoli](#)[Napoli, Città Metropolitana di Napoli, Campania, Italy](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/PizzeriaGinoSorbillo/>

GALLERY



NAPLES

+39.081.557.3682



Pizzeria Starita

<http://www.pizzeriestarita.it/le-pizzerie/napoli>



Classic Pizzeria

Tues-Sun Lunch & Dinner




ABOUT

In case you can't decide if you'd like your pizza traditionally cooked in the oven or deep fried, you can head to Starita and order a Montanara. This may be one of my favorite things in a city of favorite things. The pizza dough is first fried, then topped with a tomato basil sauce, and just a bit of parmigiano and fior di latte before being finished briefly in the pizza oven. It almost floats off the plate and into your mouth, it is so incredibly light and full of air.

ADDITIONAL INFORMATION

Open Sunday, Restaurant

ADDRESS

 [27, Via Materdei, Napoli](#)[Napoli, Città Metropolitana di Napoli, Campania, Italy](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/DonAntonioStarita/>

GALLERY



NAPLES

Scaturchio

Best Baba'

+39.081.551.6944



<http://www.scaturchio.it>



Daily, 7am-10pm



ABOUT

There are many baba's in Naples, but Scaturchio, located right on Via dei Tribunale, is not only convenient as you're lurching from one pizza frita to the next, it's also the real thing. Although they offer mini baba's, about as big as an espresso cup, make sure you order the normal sized one. Both my friend Sam and I agreed, they are just better.

ADDITIONAL INFORMATION

Open Monday, Open Sunday, Bakery

ADDRESS

 [19, Piazza San Domenico Maggiore, Napoli](#)
[Napoli, Città Metropolitana di Napoli, Campania, Italy](#)

COST

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SOCIAL MEDIA



<https://www.facebook.com/Scaturchio.napoli/>

GALLERY



NAPLES

+39.081.764.4449



Trattoria da Peppino

<http://ritrovodegliartisti.it>



Simple Trattoria

Mon-Sat Lunch & Dinner. Sun Dinner only



ABOUT

I don't quite remember how I found this hold-in-the-wall. It doesn't appear in any guide books, and is located off a small alley in the Quartieri Spagnoli neighborhood. With a TV blaring, and huge pots of hearty food coming out of the kitchen, the place couldn't be simpler.


There is not much of a menu, better to have a discussion with the owner. We usually settle on a few different plates full of vegetables and then whatever fish happens to be freshest. A plate full of sauteed mussels and clams? Yes please. And we'll also take a bowl full of stewed beans.

Remember this is not fancy, but it does feel totally authentic.

ADDITIONAL INFORMATION

Restaurant, Open Monday, Open Sunday



ADDRESS

 [18, Via Solitaria, Napoli](#)[Napoli, Città Metropolitana di Napoli, Campania, Italy](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/trattoriadapeppino/>
 <https://twitter.com/RitrovoArtisti>

GALLERY

