



Weekender NAPLES

For plates of summery spaghetti alla vongole and glasses of greco di tufo (and pizza, heaps of pizza) head to this rough-edged, food-obsessed Italian seaside city

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1 **Old-school charm** For home-style Neapolitan food head to **Antica Osteria Pisano**, going strong since 1947. Order the marinated anchovies, zeppoline di mare (fried dough with seaweed) and fried calamaretti to start, then pasta with seafood and a bottle of greco di tufo. End with a glass of house amaro, made with herbs. osteriapisano.it

2 **Market finds** In the bustling Pignasecca market, **Ai Monti Lattari** deli sells Neapolitan snacks like taralli and tortano (pork- and cheese-studded bread). Ask Eva for a tasting of her family's fior di latte, provola affumicata and caciocavallo cheese. Via Pignasecca 10; 00 39 081 551 9554

3 **Street food** Wander along Via Toledo toward Piazza Plebiscito for street food at **Pizza a Portafoglio di Gennaro Salvo**. Order a pizza a portafoglio (it's folded like a wallet), a crochè di patate and frittatine di pasta. It's worth the wait. Via Toledo 244; 00 39 081 2665 1218

4 **Prize pizza** Visiting Naples without eating pizza would be blasphemy. Head to smart Vomero and **Pizzeria La Notizia** for a classic with a twist, the margherita DOP or the San Gennaro with yellow piennolo tomatoes, oregano, anchovies, black olives, parsley and basil. pizzarialanotizia.com

5 **Chatty trattoria** Join the boisterous lunch crew at **Trattoria da Nennella** in the Quartieri Spagnoli for home-style dishes served at tables adorned with red-and-white-checked tablecloths. Try the creamy pasta and chickpeas or pasta with potatoes and provola cheese for the ultimate Neapolitan comfort food. trattoriadanennella.it

6 **Caffeine hit** Knock back a luscious caffè alla nocciola (espresso with hazelnut cream) at **Il Vero Bar Del Professore**. Or, if sweet coffee isn't your thing, order a caffè shakerato senza zucchero (espresso shaken with ice) on a hot day. ilverobardeiprofessore.com

7 **Stellar seafood** Ask for a table overlooking the bay at **Trattoria da Ciccio**, where elegantly dressed Italians take in the view of Capri while dining on the freshest local seafood. Order spaghetti alle vongole cooked perfectly al dente by chef Vincenzo. trattoriadaciccio.it

8 **Cin cin!** Fashionable locals mingle on the outdoor patio at **Cantine Sociali** in upscale Chiaia. Follow suit by savouring a glass of prosecco, Fiano di Avellino or a pre-dinner cocktail. [facebook.com/CantineSocialiNapoli](https://www.facebook.com/CantineSocialiNapoli)

9 **Panoramic pitstop** Whether you're craving a sweet, flaky sfogliatella, a rum-soaked baba with whipped cream, a pillowy pizzetta or just a caffè, pull up a seat on the balcony at **Bar Moccia a Posillipo** and you can enjoy them with unparalleled views of the sea, Mount Vesuvius and the bay. [facebook.com/Mocciaposillipo](https://www.facebook.com/Mocciaposillipo)

10 **Modern cafeteria** Natural wines, speciality coffee, sourdough bread, fish and vegetables take centre stage at hip caffetteria **Soulcrumbs**. At dinner order the smoked tuna, miso mayo and cherry tomato smørrebrød, or the clam soup with lemongrass and chilli served over cold rye noodles, and a glass of Canlibero Iastemma Vino Bianco. soulcrumbs.it



HOW TO DO IT

Return flights from various UK airports to Naples cost from around £60 return (easyjet.com; ryanair.com). Doubles at Costantinopoli 104 cost from £160, b&b (costantinopoli104.it). More info: visitnaples.eu.

TRUST olive

Food writer Gina Tringali divides her time between Rome, Naples and Sicily, designing foodie tours and writing for Casa Mia Italy Food & Wine Tours (italyfoodandwinetours.com) and GT Food & Travel (gtfoodandtravel.com).