



## **Dine in Naples 2022**

### **Michelin Star:**

- **[Pizzeria La Notizia](#)** *Renowned as the place for excellent pizza, the dough and ingredients used in La Notizia's pizzas make them a favorite with locals and visitors alike. The first historic eatery, opened at n° 53, has now been supplemented by the nearby restaurant at 94/a, where bookings are essential from Tuesday to Thursday if you want to avoid a long queue.*
- **[Palazzo Petrucci Ristorante](#)** *With views extending from the sea to Mt Vesuvius, and from the Sorrentine peninsula to the famous islands facing the city, this restaurant offers local cuisine with a modern and imaginative twist. If you're in the mood for a surprise and you're willing to give the chef carte blanche, then go for the "Lino fai tu" menu. An aperitif in the piano lounge makes a pleasant start to your meal.*
- **[Il Comandante Restaurant](#)** *The views from this restaurant on the top floor of the designer-style Romeo hotel extend from the port to the Bay of Naples. The original, modern interior is equally attractive, while the cuisine surprises guests with its sophisticated simplicity and elegant presentation. The impeccable service provided by the young maître-sommelier adds the final touch to your perfect evening.*
- **[La Cantinella](#)** *A profusion of bamboo decor with windows opening onto the Bay of Naples. This renowned restaurant returns to the limelight with a young chef who combines Neapolitan specialties with more inventive, personalized cuisine.*
- **[George Restaurant](#)** *This chef has come home to Naples after years of working in major restaurants elsewhere, especially in France. His cuisine combines produce and recipes from Campania, reinterpreted with techniques learnt abroad, including a clever use of sauces and condiments. However, the final ingredient is provided by the Bay of Naples itself – breathtaking views of the city, Vesuvius, the Sorrentine peninsula and Capri.*
- **[Aria Restaurant](#)** *A taste of Sicily in the heart of Naples! Chef Paolo Barrale has established his business in an elegant part of the city, offering guests an international-style cocktail bar and restaurant – a dual concept which works well with the type of cosmopolitan cuisine served here. His members' "lodge" has the ambience of a private British club.*

### **Fine Dining:**

- **[Jap One](#)** *Japanese, Seafood, Sushi, Asian cuisine*
- **[Kukai Nibu](#)** *Always fresh and selected products, a proposal that skillfully combines Japanese tradition with original combinations.*

### **Casual Dining:**

- **[Mimi alla Ferrovia](#)** *Italian, Seafood, Mediterranean, Neapolitan cuisine*
- **[Umberto](#)** *South-Italian, Neapolitan cuisine*

**HAPPY TRAVELS!**