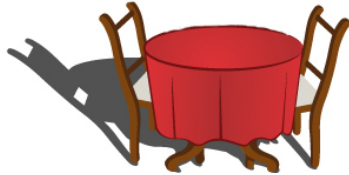


ristorante
UMBERTO[®]



The history of our restaurant began in 1916 when Ermelinda and Umberto Di Porzio opened a little trattoria, known to most as "Don Umberto".

Our menù is rich and varied with its main section built on traditional Neapolitan recipes. Seasonal variations are made throughout the year, our traditional Neapolitan pizza menù and the exquisite family atmosphere all form part of the 'Umberto' identity. During the year we offer a variety of dègustation menus to accompany cultural events and local festivals, revising classical Partenopean recipes with an often contemporary twist.

We dedicate several areas of our restaurant to Neapolitan and foreign artists with a bi-monthly change-over managed by the Cutlural organisation 'Eughea'. We organise food and wine courses with highly respected organisations such as Slow food, Avpn and Ais. Above all we endeavour to continue to care for customers with the dedication expected from a family with over a century of experience in welcoming, reccomending and delivering dishes according to the Partenopean tradition.