





ME USE HIS SCOOTER











I DON'T MIND A SPOTOF DANGER, BUT UNLIKE THIS CITY'S INHABITANTS, ITRY TO PROTECT MY MOST

> IN NAPLES, ONE FEELS DRAWN TO SARTORIAL SPLENDOR. SO MY NEXT STOP IS THE BEST TIE SHOP IN THE WORLD

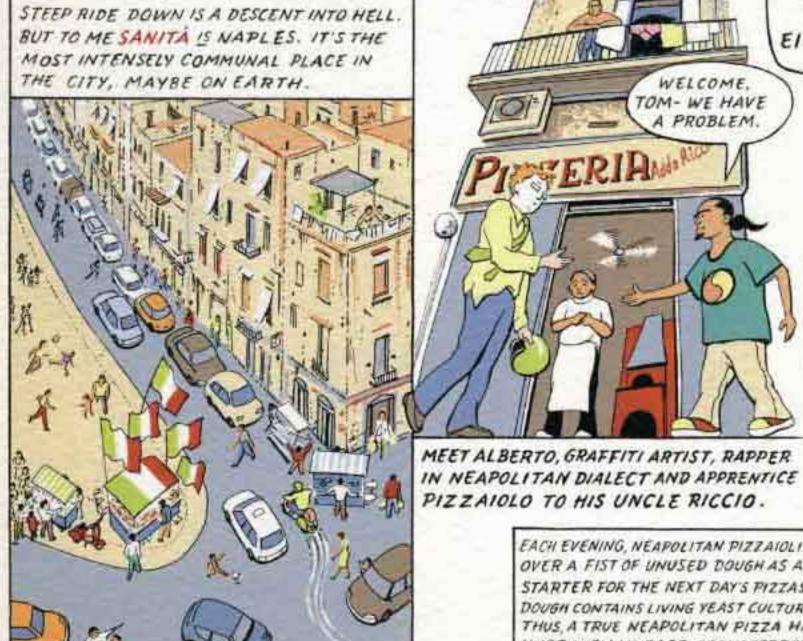
-YES, THE WORLD.







I SPEED THROUGH THE CHAOTIC TRAFFIC, PAST BASSI - FIRST-FLOOR FLATS WHERE LIFE SPILLS ONTO THE STREETS.



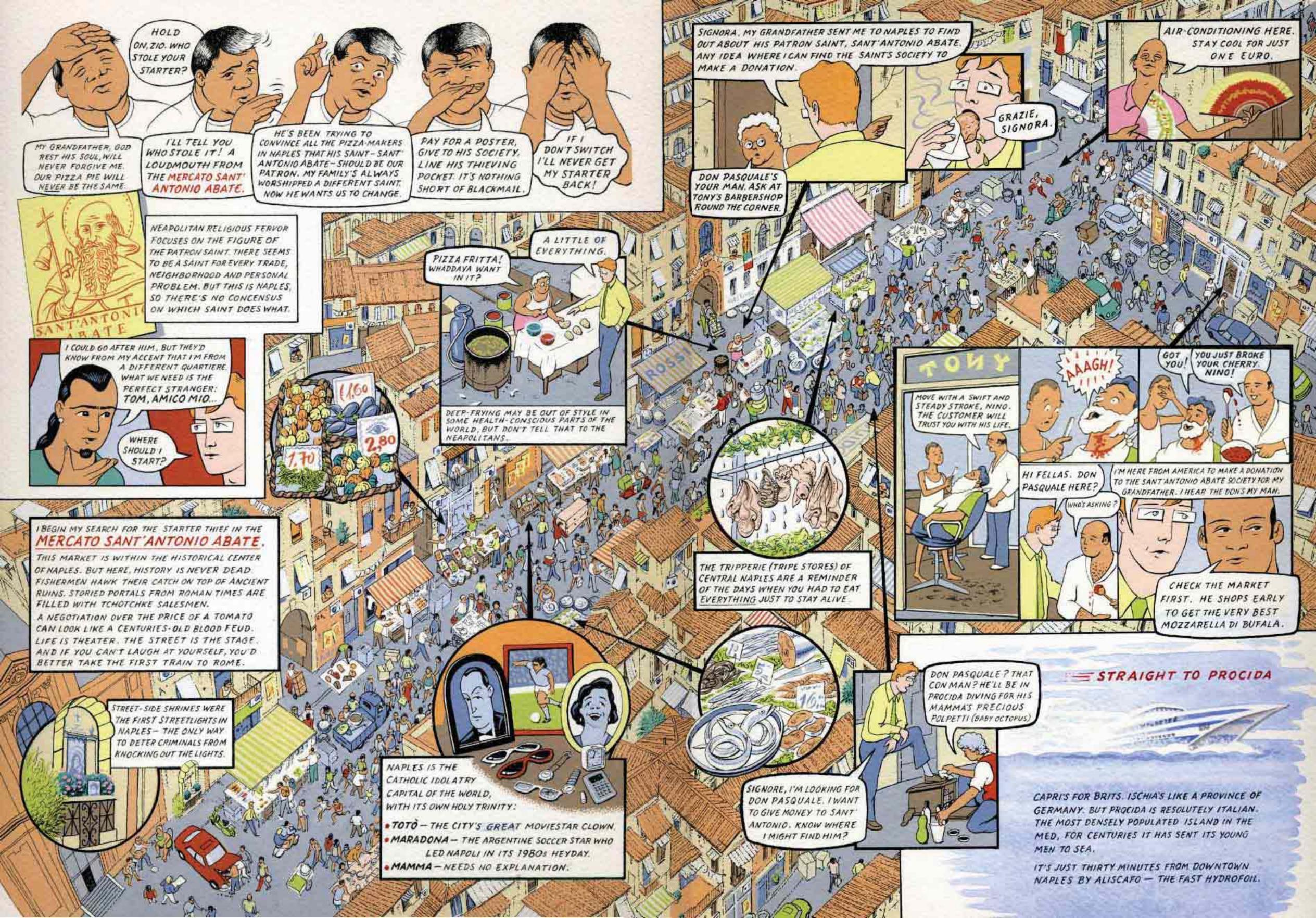
SANITA IS SITUATED IN A DEEP RAVINE

BETWEEN PIAZZA DANTE AND THE GARDENS

OF CAPODIMONTE. SOME SAY THAT THE



EACH EVENING, NEAPOLITAN PIZZAIOLI CARRY OVER A FIST OF UNUSED DOUGH AS A STARTER FOR THE NEXT DAY'S PIZZAS. THIS DOUGH CONTAINS LIVING YEAST CULTURES. THUS, A TRUE NEAPOLITAN PIZZA HAS AN UNBROKEN LINEAGE, TRANSFERRED THROUGH EACH DAY'S STARTER THAT STRETCHES BACK ACROSS YEARS OF PIZZA-MAKING.





TRATTORIA CASILLO ENZO IS HIDDEN
BEHIND A VINI E OLI SHOP. A PIZZERIA
IS A MAN'S WORLD. THE TRATTORIA IS
A FAMILY AFFAIR, AND TENSIONS CAN
RUN HIGH. MAMMA'S IN THE KITCHEN,
HER SON WAITS BUSY TABLES...



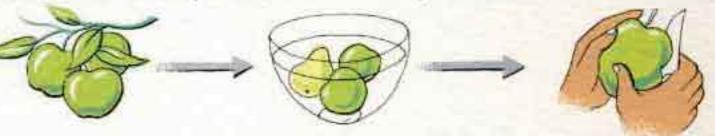
WITNESSING AN OEDIPAL DRAMA IS THE PRICE FOR EATING FOOD THIS GOOD.



YOU WON'T FIND THE ESSENCE OF NAPLES IN PRICEY RESTAURANTS.



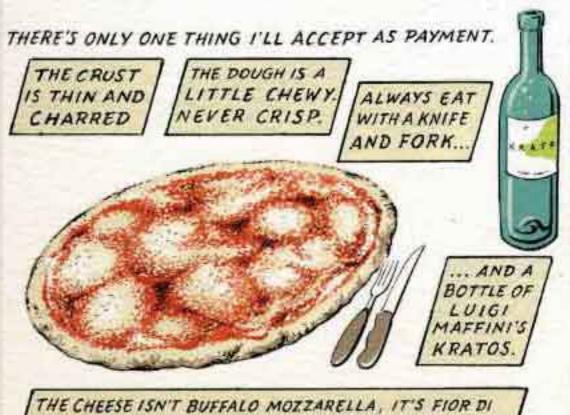
YOU'LL FIND IT HERE, WHERE THE SIMPLEST, FRESHEST INGREDIENTS

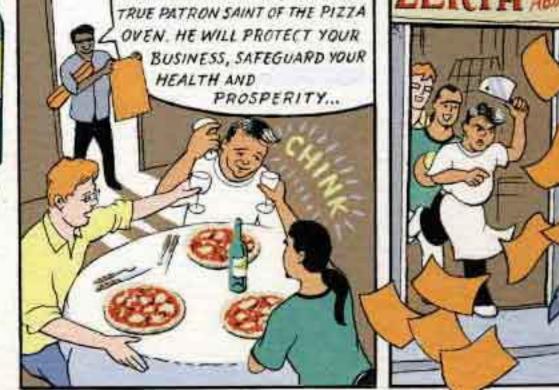


ARE TRANSFORMED INTO MASTERPIECES WITH A MINIMUM OF FUSS.









GENTLEMEN, HERE'S A MIRACULOU MAN - SAN TOMMASO, THE ONE

THE CHEESE ISN'T BUFFALO MOZZARELLA, IT'S FIOR DI LATTE, PIZZAIOLI CLAIM IT'S BETTER BECAUSE IT PRODUCES LESS LIQUID. IT'S ALSO FAR CHEAPER.