

Grosso Napoletano – I 'adoughed' you.

Being a full time teacher means that I'm lucky enough to get some pretty major teacher perks, aka, a lot of holiday days – which let's be real, is something that money can't buy. So this week I found myself with a blissful 9 days off and aside from the on-going trauma that is '*buying a house*' in Spain (that's a whole other blog post that trust me no one wants to read) I basically found myself at a loose end.

The upside of this being that I had time to become a lady who lunches – so having managed to persuade a friend to extend her lunch break, I sought out somewhere tasty looking near her office that wouldn't break the bank – my pennies are now being directed towards furniture sadly, and not food.



Fast forward to [Grosso Napoletano](#), a lovely little Italian spot serving up some of the best pizzas in the city. Located on C/Santa Engracia, it's neighbours with a whole host of hip and happening foodie outposts that are emerging weekly in Chamberi.



The beauty of [Grosso Napoletano](#) in my opinion was the simplicity of the menu – a few salads are on offer to share (we plumped for chicken and avo to get the tastebuds going) followed by diavola and a quattro formaggi pizzas respectively.



The cavernous wood burning oven cooked them to absolute perfection – the base was light but not doughy, the toppings charred but not burnt. I ate every last crumb and my friend took her leftovers back to work – much to the envy of her colleagues.



As the nervous energy that comes with the quest to becoming a homeowner appears to be burning some of my calorie intake, I plumped by a matcha tea tiramisu to round things off nicely. It was a quirky twist on an Italian classic and every bite as delicious as the pizza.





Pizza places are essentially ten a penny, but decent ones are not. Grosso serves up authentic Italian eats at prices that, let's face it, are far more purse friendly than a return flight to Rome to sample the same.

So if you fancy living La Dolce Vita but the budget won't stretch quite as far as Sardinia, Grosso Napoletano is no poor substitute. Both the service and the décor were spot on and if a simple lunch spot is what you're after, then that's what you'll get. With two locations in the city (the other one on C/Hermosilla) it's easy to grab a 'pizza' the action.

Photos from instagram @grosso_napoletano

Grosso Napoletano

- [Website](#), [Facebook](#), [Instagram](#)
- **Address:** Currently they have [8 locations](#)
- **Phone:** 911 70 46 53