

OUR STORY

LONG AGO, IN 1969, ONE OF THE FIRST SOUTHERN PIZZERIAS OPENED ITS DOORS IN THE CENTER OF BASSANO DEL GRAPPA: PIZZERIA RISTORANTE AL VESUVIO.

BUT OUR STORY BEGINS IN 1993, WHEN FERNANDO AND GIOVANNA TOOK OVER THE BUSINESS. IN 2003 THEY DECIDED TO COMPLETELY RENOVATE THE BUILDING GIVING IT A NEW MODERN LOOK WHILE MAINTAINING A FAMILIAR AND COSY ATMOSPHERE. WHAT'S LEFT OF THE ORIGINAL STRUCTURE IS THE 19TH CENTURY CEILING ON THE UPPER FLOOR, AND THE TRADITIONAL WOOD-FIRED OVEN ON THE GROUND FLOOR.

SINCE THEN, THANKS TO FERNANDO'S CULINARY SKILLS, THANKS TO SIGNORA GIOVANNA'S WARMTH AND HOSPITALITY AND THANKS TO OUR CLIENT'S LOYALTY AND SUPPORT, PIZZERIA RISTORANTE AL VESUVIO HAS CONQUERED ITS PLACE AMONGST THE MOST RENOWNED HISTORICAL RESTAURANTS OF BASSANO.

TODAY, AFTER ALL THESE YEARS, THE LOVE AND PASSION STILL CONTINUES...

OUR TRADITIONS COME FROM THE CAMPANIA REGION, FROM THE CITY OF TRAMONTI (HEART OF THE AMALFI COAST), FAMOUS IN ALL OF ITALY FOR ITS PIZZA AND FOR HAVING CREATED MANY GREAT "PIZZAIOLI".

WE GIVE VALUE TO TRADITIONAL RECIPES AND PRIORITY TO THE QUALITY OF RAW MATERIALS AND THEIR PROCESSING METHODS FROM THE LONG HOURS OF LEAVENING OF THE PIZZA DOUGH TO THE SEA FLAVOUR IN EACH OF OUR SEA BASED DISHES.

OUR CRUNCHY PIZZA, CAREFULLY COOKED IN THE TRADITIONAL WOOD-FIRED OVEN, EMBRACES THE TYPICAL SOUTHERN FLAVOURS. OUR RESTAURANT PREFERS USING SEASONAL PRODUCTS AND ALONGSIDE THE FAMOUS CLASSICS OF THE ITALIAN CUISINE, OFFERS A SELECTION OF LOCAL DISHES.

AT PIZZERIA RISTORANTE AL VESUVIO YOU WILL FIND THE TYPICAL SOUTHERN HOSPITALITY IN THE HEART OF THE HISTORICAL CITY CENTER OF BASSANO DEL GRAPPA. EVERY DAY WE OPEN OUR DOORS WITH COMMITMENT AND WE STRIVE TO WELCOME OUR GUESTS WITH AFFECTION IN A FRIENDLY ENVIRONMENT HOPING YOU CAN HAVE A GOOD TIME, IN GOOD COMPANY, WITH GOOD FOOD.. WHAT MORE COULD YOU WANT?

THANK YOU,
FERNANDO, GIOVANNA,
MASSIMO, ELISA