



Prices include VAT and service





PIZZERIA GORIZIA

CON SALA INTERNA

COLLEZIONI
ALLA
FORCHETTA

OUR HISTORY

On May 10, 1916, in Vomero, which was still a stretch of fields cultivated with broccoli, a very young Salvatore Grasso opened the doors to a business that would become an institution in the Neapolitan pizza scene over the years. Just returned from the front, Salvatore, who was already an acclaimed pizza maker at Pizzeria Mattozzi before he left, decided to start his own business with his wife Anna in a neighborhood that would soon experience enormous growth, Vomero. He took over an old establishment, naming it "Gorizia" in honor of his comrades who were entering the city of Gorizia at the time, and for nine years it remained the only restaurant in the area. Salvatore's cuisine and his pizza delighted everyone from humble diners to the nobility: princes and dukes, enamored with the climate and tranquility of the hill, began building their residences in Vomero and became regulars at Pizzeria Gorizia. Similarly, the workers crowding the neighborhood, who had only a short lunch break, inspired Salvatore to create the first fast food concept: a variety of side dishes stuffed into rolls made from pizza dough. As the years passed, the gastronomic offerings of Neapolitan delicacies, alongside pizza, became increasingly refined, thanks in part to the intervention of Duke Pironti, the owner of the building, who provided Salvatore with tips and even an expert chef. From one Salvatore to another, Pizzeria Gorizia has now reached its 108th year, having welcomed many illustrious figures at its tables, from Totò to De Filippo, to Luciano De Crescenzo, who, as a young man, got his first job as a waiter there. Today, Pizzeria Gorizia 1916 is proud to offer pizza prepared according to the oldest traditions and topped with unparalleled quality products. Salvatore Sr. (current president of UPSN "Le Centenarie") and Salvatore Jr. enjoy discovering these artisanal excellences that the Italian territory has to offer. Their passion, constant updating, and continuous search for the best ingredients have also made the traditional gastronomic offerings alongside the pizza richer and tastier, earning Pizzeria Gorizia 1916 the honor of becoming a Krug Ambassade. A warm welcome, an excellent pizza, and a fine glass of champagne: stepping into Pizzeria Gorizia means treating yourself to an unforgettable experience.

LA PIZZERIA GORIZIA 1916

A welcoming atmosphere, a team of true Neapolitans, and all the warmth that characterizes our city. Pizzeria Gorizia 1916 has been a landmark in the culinary scene, serving pizzas for over a century. Today, just as one hundred years ago, both our pizzas and our dishes come from ancient traditional recipes, passed down through generations, and favor carefully selected, high-quality local products.

Proudly a Krug Ambassade since 2020, we are dedicated to promoting the culture of fine drinking and champagne, ensuring that every dish you taste is expertly paired with what we pour into your glasses.

Don't miss the 1916 pizza: ricotta, fior di latte, zucchini flowers, artichokes, salami, and Provolone del Monaco, a tribute to the iconic ingredients of our restaurant.

KRUG

Ambassades

SALVATORE GRASSO

Salvatore Antonio Grasso is the fifth generation of the Grasso family to lead the historic Pizzeria Gorizia.

A staunch believer in tradition yet a lover of innovation, Salvatore works daily to offer his customers that extra something. In Naples, pizza has been made for centuries, but few know that the secret ingredient is just one: passion, which Salvatore certainly has. He has utilized his skills as a Master Pizzaiolo for the Verace Pizza Napoletana association to blend science and culinary art and has developed a hemp-seed dough, commissioned by the National Research Center and in collaboration with Polselli, as part of research into new sustainable foods.

As the president of the "Le Centenarie" association, which brings together all the centennial pizzerias in Campania, he is often engaged in events aimed at promoting the ancient art of pizza-making.





COLEZIONI ALLA FORCHETTA

Marinated seafood on a bed of arugula



Grilled vegetables

Artichokes, olives, and capers



Eggplant parmesan



Green peppers

Stuffed pepper



Stuffed Escarole

Italian-style Fried Foods



Mozzarella in carrozza



Grilled Provola Cheese



Neapolitan-style Broccoli Rabe

French Fries



In the 1920s, Vomero was undergoing a dramatic transformation from agricultural to residential. At that time, Pizzeria Forizia, the only pizzeria in the area, became a key spot for the workforce coming from nearby towns.

Don Salvatore decided to offer an alternative to the usual pizza by creating a selection of side dishes to be served on the plate.

The peculiar request from clients used to a more spartan way of eating was to have a forkful of these side dishes to stuff into the bread they brought from home.

Thus, by chance, the first fast food, "Colezioni alla forchetta," was born.

It's "Colezioni" and not "Colazioni" as the morphology suggests, but that's another story!

Today, we serve them in small pans, as tradition dictates!



Pizze Speciali

The 1916

The latest creation for the centennial of Pizzeria Gorizia. A light layer of emulsified ricotta, Agerola provola cheese, sautéed artichokes, julienned salami, open zucchini flowers, and topped with shavings of sweet Provolone del Monaco.



La Crocchettona

A golden, breaded, and fried pizza filled with Roman ricotta, cicoli (pork cracklings), and smoked provola cheese.



Crudaiola

Buffalo mozzarella, cherry tomatoes, and "Il Velato" extra virgin olive oil (Agricola S. Felice), all raw, garnished with slices of Parma ham.



La Mastunicola

A thin disc of dough with lard, DOP pecorino cheese, and pepper, accompanied by a mix of grilled vegetables, buffalo mozzarella, and Parma ham.



La Margherizia

Piennolo cherry tomatoes with a mix of Agerola provola cheese, buffalo mozzarella, and fior di latte, cooked at a low temperature, with low-acidity extra virgin olive oil and sweet Provolone del Monaco, added raw.



Il Mascalzone

A double calzone with a traditional salami filling combined with provola cheese and eggplant, all topped with fior di latte cheese and mushrooms, and finished with shavings of pecorino cheese.



La Gorizia

Pan-fried tomato fillets and fresh artichokes.



Quellalà

A thin disc of dough baked in the mouth of the oven with a ragù sauce, spicy chili, and shavings of raw Provolone del Monaco DOP.



La Montanarona

A round fried filling with ricotta, provola cheese, cicoli (pork cracklings), and pepper, seasoned with ragù, Agerola provola cheese, and pecorino, previously baked in a wood-fired oven.



Our special pizzas are the result of extensive experimentation.

They are a skillful combination of ingredients and flavors that leads to the creation of a cohesive and complex dish. Before being added to the menu, each creation undergoes meticulous evaluation by our best judges - our customers!





The origin of mozzarella is very ancient, dating back to 1570, and the term comes from "mozza," meaning to cut by hand. Mozzarella was produced in the famous old buffalo farms in the Agro Aversano region, and in Aversa, a tavern was established where the price of the product was set according to market demand.

The fior di latte we have selected for our pizzas undergoes a special processing method that allows it to maintain its butter content during cooking. This process prevents excessive liquid release, which helps to avoid sogginess in the dough and preserves the correct texture of the pizza.

Pizze

Cosacca

Oil, tomato, basil, and pecorino cheese.



Marinara

Oil, tomato, garlic, and oregano.



Margherita

Oil, tomato, fior di latte cheese, cheese, and basil.



Capri

Oil, cherry tomatoes, fior di latte cheese, cheese, and basil.



Bufalina

Oil, tomato, buffalo mozzarella, cheese, and basil.



Doc

Oil, cherry tomatoes, buffalo mozzarella, cheese, and basil.



Ripieno

Ricotta, fior di latte cheese, cheese, and cooked ham.



Ripieno Rosso

Ricotta, fior di latte cheese, cheese, and salami.



Ripieno Gorizia

Provola cheese and eggplant.



Romana

Oil, tomato, fior di latte cheese, cheese, basil, and anchovies.



Pioggia

Oil, tomato, fior di latte cheese, cheese, basil, and mushrooms.



Pizza Fritta

Ricotta, fior di latte cheese, cheese, and pork cracklings.



Capricciosa

Oil, tomato, fior di latte cheese, cheese, basil, ham, and mushrooms.



Quattro gusti

Oil, tomato, fior di latte cheese, mushrooms, eggplant, and ham.



Quattro formaggi

Oil, fior di latte cheese, provola cheese, pecorino cheese, Dutch cheese, and gorgonzola cheese.



Completa

Oil, provola cheese, arugula, prosciutto crudo, and shavings of Grana cheese



Ortolana

Oil, fior di latte cheese, eggplant, bell peppers, broccoli rabe, and mushrooms.



Lasagna

Oil, tomato, fior di latte cheese, cheese, ricotta, and basil.



Panna Prosciutto e funghi

Oil, fior di latte cheese, cream, cooked ham, mushrooms, cheese, and basil



Wurstel e patatine

Oil, fior di latte, sausages, French fries, cheese, and basil.



Salsiccia e friarielli

Oil, provola cheese, sausage, cheese, and broccoli rabe.



Salsiccia e patate al forno

Oil, provola, sausage, cheese, and roasted potatoes.



Pescatora

Clams, mussels, squid, oil, oregano, garlic, tomato, shrimp, and parsley





IL MIO SAN MARZANO



Primi

Stuffed gnocchi with grandmother's ragù 🍝



Candeale pasta with Neapolitan Genovese sauce 🍝



Bronze-cut spaghetti with Piennolo DOP tomatoes and Provolone del Monaco cheese 🍝



Pasta with potatoes and provola cheese 🍝



Lo Scarpariello

Traditional Neapolitan style with a tomato and cheese sauce



Paccheri pasta with provola cheese and eggplant 🍝



Paccheri pasta with ragù sauce and ricotta cheese 🍝



Gnocchetti with clams and zucchini flowers 🍝



Tubettoni with Mussels 🍝



Linguine with Mixed Seafood 🍝



Spaghetti with Clams 🍝



Paccheri with Turbot 🍝



Paccheri with Lobster 🍝



La Lardiata

Pasta, tomatoes, lard of Colonnata, garlic, onion, basil, roman pecorino cheese



Gnocchi alla sorrentina

Gnocchi with tomato and mozzarella



The exact origin of the name "Genovese" is unclear. There are various theories: one suggests that the dish may have been introduced to Naples by Genoese cooks during the Renaissance. Another theory claims that the name comes from the presence of a tavern run by a Genoese near the port of Naples, where this recipe was served. Genovese is usually served as a sauce for pasta, traditionally with hand-broken xiti or paccheri.

After the long cooking process, our beef Beale from Longino & Cardenal can also be served as a second course.





Pesce

Mussels in Black Pepper



Sicilian-style Salted Cod



Complete Mussel Soup



Octopus Salad*



Sautéed Clams 🍷



Gulf-Style Fried Seafood



Grilled Squid



Seafood Salad



Fried Small Fish kg.



Grilled Turbot kg.



Oven-Baked White Fish kg.



Mixed Grilled Seafood*



Grilled King Prawns kg.*



Fried Shrimps and Calamari*



Our offerings, being dependent on daily market availability, may vary.

***Depending on availability, the marked products may be frozen.**

Fish intended to be consumed raw or nearly raw has undergone a preventive treatment to ensure its safety, in accordance with the requirements of Regulation (EC) No 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

Carne

Lemon Scaloppine



Wine Scaloppine



Mushroom Scaloppine



Grilled Filet

Filet with Green Peppercorns

Sliced Beef on a Bed of Arugula
with Shavings



Entrecôte

Grilled Sausage with Provola
Cheese



Wiener Schnitzel



Insalate

Mixed Salad

Lettuce, arugula, radicchio, fennel, and radishes

Schettina Salad

Lettuce, arugula, radicchio, tomato, corn, tuna, and olives



Panarea Salad

Lettuce, arugula, radicchio, fior di latte cheese, tomato, corn, tuna, and olives



Caprese Salad

Tomato and buffalo mozzarella



Nizzarda Salad

Lettuce, arugula, cucumbers, tomatoes, black olives, onion, tuna, anchovies, and bell peppers



Gorizia Salad

Lettuce, arugula, sun-dried tomatoes, grilled vegetables, and Provolone del Monaco DOP



Greca Salad

Lettuce, arugula, tomatoes, black olives, onion, and feta cheese



Dessert

Rum Babà with Eminente Rum 🍷🍰



Chocolate Caprese Cake



Lemon Caprese Cake



Tiramisù



Cream caramel



Pan di stelle



External Cake Service

Zuppa Inglese 🍷🍰



Tarts



Wild Strawberries with Sugar
and Lemon

Pineapple

Melon or Watermelon

All our desserts are made in-house using recipes passed down through the years, such as the Zuppa Inglese, which remains unchanged from the 1930s. It is a great specialty and a point of pride for Pizzeria Forizia.

****To allow external desserts, we require a list of ingredients and allergens, as well as a valid fiscal document for traceability purposes.**



Bevande

Water San Pellegrino

Fanta

Water Panna

Sprite

Water Perrier

Gazzosa



Coca Cola

Limonata



Coca cola zero

Chinotto



Lavazza 1895 - Cocoa Reloaded
Specialty coffe

Birre



Stella Artois 0,4 spina

Re Fravort - Fresh Beer

Stella Artois 0,2 spina

Ocra - La Cantina

Leffe Rouge spina

Cobalto - Ambrata del

1895

COFFEE DESIGNERS
— BY LAVAZZA —

LAVAZZA
TORINO, ITALIA, 1895

COFFEE DESIGNERS
— BY LAVAZZA —

1895

1895






For us, pizza is history, passion, joy, and life!

Salvatore Grasso



LISTA ALLERGENI

SYMBOL	ALLERGEN	DESCRIPTION
	Gluten	Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives.
	Crustaceans and derivatives	Both marine and freshwater: shrimp, scampi, lobsters, crabs, crayfish, and similar.
	Eggs and derivatives	All products containing eggs, even in minimal amounts. Common examples include mayonnaise, omelets, emulsifiers, egg pasta, cookies and cakes (including savory), ice creams, and creams, etc.
	Fish and derivatives	Includes derivatives, meaning all food products containing fish, even in small percentages.
	Peanuts and derivatives	Packaged snacks, creams, and dressings containing peanuts, even in small doses.
	Soy and derivatives	Soy milk, tofu, soy noodles, etc.
	Milk and derivatives	Yogurt, cookies and cakes, ice cream, and various creams. Any product using milk.

SYMBOL	ALLERGEN	DESCRIPTION
	Nuts and derivatives	Tall products containing: almonds, hazelnuts, common walnuts, cashews, pecans, Brazil nuts, Queensland nuts, pistachios.
	Celery and derivatives	Present in pieces but also in soup preparations, sauces, and vegetable concentrates.
	Mustard and derivatives	Found in sauces and dressings, especially mustard.
	Sesame Seeds and derivatives	Beyond whole seeds used in bread, traces can be found in some types of flour.
	Sulphur Dioxide and Sulfites in Concentrations Exceeding 10 mg/kg or 10 mg/l Expressed as SO2	Used as preservatives, they can be found in: canned fish products, pickled foods, foods in oil and brine, jams, vinegar, dried mushrooms, non-alcoholic beverages, and fruit juices.
	Lupin and derivatives	Increasingly found in many vegan foods, in forms such as roasts, sausages, flours, and similar products based on this legume, which is rich in protein.
	Mollusks and derivatives	Scallops, razor clams, queen scallops, heart clams, sea dates, venus clams, cockles, whelks, mussels, murices, oysters, limpets, sea truffles, wedge clams, and clams, etc.
	Frozen or Deep-Frozen	These are prepared with ingredients that were frozen or deep-frozen at the source.

ALLERGENS ARE INDICATED ON THE MENU WITH THE CORRESPONDING SYMBOL

Our internal production has an artisanal nature: it is therefore not possible to guarantee the total absence of allergen traces in the finished products, even when not listed in the recipe.

Our staff is available for further information.