

LOW-SEASON NAPLES

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GRAND HOTEL
PARKER'S
A NAPOLI DAL 1870
★★★★★

SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded



Low-season Naples

WHEN YOU ARE PLANNING FOR A LOW SEASON TRAVEL NAPLES IS THE PERFECT DESTINATION FOR YOU.

Why book: Temperature low season : 18°C high; 8°C low

What to do: Naples is a vibrant city with a rich history and culture, all year - round. Street art adorns 18th-century buildings and public housing alike. Along slender, cobbled lanes, small, family-run workshops turn out the likes of exquisite leather gloves. Between museums housing Caravaggios and a trio of castles, there's people-watching on its lengthy seafront promenade, Lungomare

The low season is a hidden gem, offering a more authentic and affordable experience in Naples. Discover the city's hidden treasures, explore its vibrant neighborhoods, and savor its rich cultural offerings. With its warm hospitality, culinary delights, and historical charm, Naples is a city that will leave you wanting more.

Take the train to Naples and treat yourself to a bonus city break (or two) en route. Follow the Eurostar from London to Paris with the high-speed TGV to Milan (eight hours) or Turin (five hours 40 minutes), before venturing on to Naples (five or six hours).



Things to see and to do in Naples

NAPLES IS A TREASURE TROVE OF HISTORY AND CULTURE, WITH MUSEUMS THAT SHOWCASE THE CITY'S RICH HERITAGE.

Here are some of the best museums

- **Museo Archeologico Nazionale (MANN):** This museum is home to an extensive collection of ancient Roman and Greek artifacts, including the Farnese Collection, which features sculptures such as the Farnese Bull and the Farnese Hercules.
- **Cappella Sansevero:** This chapel is famous for its anatomical sculptures by Antonio Canova, such as the Veiled Christ.
- **Capodimonte Museum:** This museum is located in the former royal palace of Naples and houses a collection of paintings, sculptures, and decorative arts from the 14th to the 18th centuries.
- **Certosa e Museo di San Martino:** This monastery and museum is located on a hill overlooking Naples and houses a collection of religious art, including the Flagellation of Saint Andrew by Caravaggio.
- **Galleria Borbonica:** This underground tunnel was built in the 18th century by the Bourbons to connect the royal palace to their palace at Capodimonte.
- **Museo Diocesano:** This museum is located in the Duomo of Naples and houses a collection of religious art, including the Capella del Tesoro di San Gennaro, which houses the city's patron saint's blood.



Explore the historic center

Naples' historic center is a maze of narrow streets, piazzas, and churches. It's a great place to wander around and get lost in the city's atmosphere. Some of the must-see attractions in the historic center include the Duomo, the Castel Capuano, and the Galleria Umberto I.

Venture up Mount Vesuvius

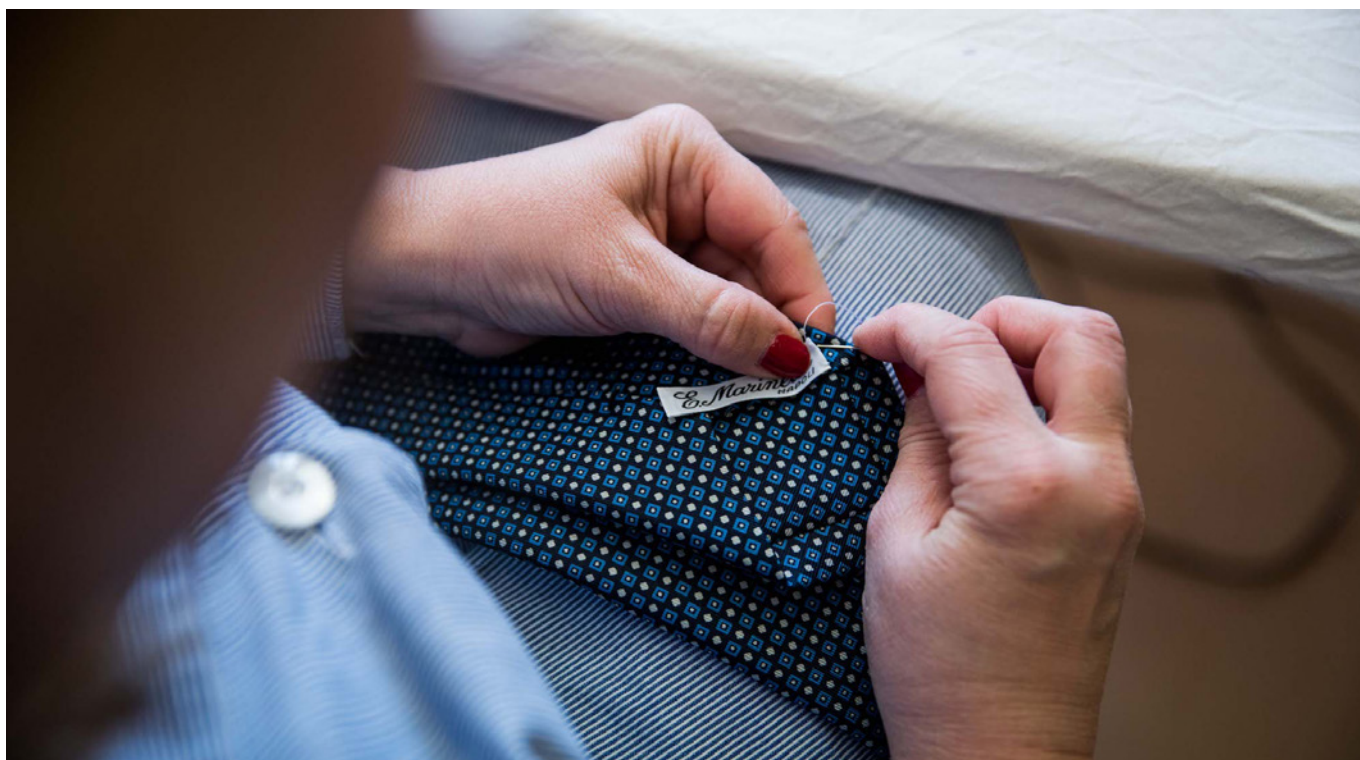
Mount Vesuvius is an active volcano that last erupted in 1944. It's a challenging but rewarding hike to the summit, and the views from the top are spectacular.

Explore the Amalfi Coast

The Amalfi Coast is a stunning stretch of coastline just south of Naples. It's known for its beautiful beaches, charming towns, and stunning views. There are many day trips available from Naples that will take you to the Amalfi Coast.

Sample the local cuisine

Naples is a paradise for food lovers. The city is home to a wide variety of restaurants serving everything from pizza and pasta to seafood and frittura di mare. Be sure to try some of the local specialties, such as street food, sfogliatella, pastiera, and limoncello.



Top Experiences in Naples

Learn How to make Neapolitan Pizza Margherita UNESCO World Heritage

We have the exclusive rights with Pizza Masters Salvatore & Francesco Salvo “the 7th best pizzeria in Italy. According to the popular legend, the pizza Margherita was invented in 1889 by Raffaele Esposito, chef at Pizzeria Brandi. The pizza was allegedly created in honor of Italy’s unification, with the three toppings—basil, mozzarella, and tomato—respectively representing the green, white, and red of the Italian flag. The story also claims that Esposito named the pie after the Queen of Italy, Margherita of Savoy. Today, a plaque near the Pizzeria Brandi marks the location as the birthplace of the pizza Margherita.

Learn How to make a Neapolitan nativity scene and the characters in the crib

We have exclusive rights with Marco Ferrigno the most famous Maestro of Neapolitan nativity scene art. The Neapolitan Nativity Scene, also known as ‘presepio,’ boasts a long and rich history, having become a tradition passed down from generation to generation. This extraordinary work of art continues to inspire admiration and wonder on a global scale. It’s no coincidence that one of the most sought-after attractions in Naples is the renowned ‘Via dei Presepi,’ or Via San Gregorio Armeno, where, during the Christmas season, due to the massive influx of tourists, it’s almost obligatory to follow the one-way system for pedestrians!



Learn how to make the 7-fold tie

The E.Marinella seven-fold tie is an exceptional tie with a luxurious feel and consistency. From the hand-printing of the silk to the individual cutting of each piece of fabric, culminating in the folding and closing of the tie, always strictly done by hand. This is a particularly precious tie, because of the incredible amount of silk used: the silk square is folded on itself seven times and then sewn together, giving the tie a fuller consistency and allowing it to maintain its shape all day long.

Each tie is handmade in the Maison's workshop "the most famous in the world", where the magic of true Neapolitan tailoring comes to life every morning, creating the accessory most loved by elegant men.

Ragù Sauce cooking class

From the ancient recipe book by "Mamma Matilde", our Chef Fioravante creates everyday typical Neapolitan dishes. Traditionally, ragù is cooked in a terracotta pot, in which the onions, carrots, veal shank, Neapolitan chops, pork ribs, fresh sausages (not all versions), and pork rinds are browned in olive oil. Then it's simmered with white wine until reduced. Add tomato paste (not in all recipes) and tomato sauce, and add salt, then bring to a boil. The heat is then lowered until the sauce starts to boil very slowly – it needs to cook like this for around six hours. Once cooked, the pork should be removed from the sauce, while the other meats should be cooked in the pot until the end. At this point, the sauce can be used to top the pasta, together with Parmigiano and fresh basil, while the "big chunks" of meat comprise the second course.

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