

# Fratelli Figurato – two Neapolitan brothers bring pizza passion and innovation to Madrid

Fratelli Figurato is a newly opened pizzeria in Madrid's Chamberí neighborhood, brought to us by two brothers hailing from Naples who share a strong passion for pizza and innovation.

Before founding [Fratelli Figurato](#), Riccardo and Vittorio had both worked in marketing and lived in different parts of the world. It wasn't until December of last year that they decided to give it all up to pursue their true calling: reinventing the Neapolitan pizza.



The mastermind behind the kitchen is Riccardo, who's been a pizza-making aficionado for years, creating his own methods and putting spins on Italian culinary tradition. You'll always spot him sporting a blue New York Yankees hat.

Vittorio is in charge of marketing and communication, and designed the restaurant's image and personality. He's the crazier one of the two, although he shares the same passion for gastronomy and creativity as his brother.



Together, the Italian duo has made their dream come true with [Fratelli Figurato](#). Lucky for us, we now get to delight in their welcoming, family-run restaurant serving delicious Naples-style pizzas featuring innovative techniques, elaborate processes and special ingredients.





Their pizzas stand out in particular for the light dough – Figurato’s trademark recipe created by Riccardo. It’s fermented for an impressive 36 hours and made with top-quality ingredients. With each pie you order, you get to choose from three dough options: traditional, wheat and five-grain.

After greeting the two brothers and hearing all about the restaurant's story and mission, here's what went down at the table:



We each ordered a glass of Italian wine: a white *Casal di Serra*, and a red *Lacryma Christi*. To whet our appetites we were given slices of Tuscan-style salami. A perfect and simple appetizer.

You can't go wrong with any of the pizzas listed on the menu, but seeing as it was our first time, we asked to try the most standout options – mortadella and pistachio, and squash and pancetta.





The first is made with a cream of ricotta and pesto, and provolone cheese. After leaving the oven, it's topped with thin slices of mortadella from Bologna, bits of toasted pistachios and basil. We had it prepared on traditional dough.



The latter is made with cream of roasted squash, provolone and crispy pancetta. It's topped with walnuts and basil. We ordered it on five-grain dough.

The mix of ingredients and flavors was so unexpected and delicious. Not to mention the dough was outstanding and very light.





To round it all off, we ordered their most in-demand dessert, the Sicilian-style cannoli. Divine.

All the star dishes certainly have a signature Figurato flair. We'll definitely be going back to try everything else on the menu!

## **Fratelli Figurato:**

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