

In the heart of Amalfi...the first Michelin Star of Southern Italy



La Caravella
dal 1959
Amalfi

RESTAURANT-MUSEUM

RISTORANTE · ENOTECA · ARTGALLERY



La Caravella Restaurant... offer three gourmet itineraries:

the **Small degustation**, the **Degustation-menu of Season** and the menu of **“Tradition and Innovation”**, to guide our guests in discovering our cuisine.

Our a la carte menu... changes according to the catch of the day and the daily produces so it changes almost every day. For this reason it is not available here for it will be difficult to manage it

The small degustation... (just at lunch time)

This menu is available only at lunch time (5 courses)... the Small Degustation has been created for those who wish to know the cuisine of “La Caravella” step by step

Price per person: €. 50,00 (minimum for 2 pers.) drinks not included

Reservation online

The degustation menu of season

A combination to discover the scents and tastes of the Amalfi Coast (7 courses)...

whilst the Degustation menu will take you on a journey to discover the scents and tastes of our area with the products in season of the Amalfi Coast

Price per person: €. 90,00 - drink and wines not included

Reservation online

Our degustation menu of tradition and innovation

This menu proposes both “historical recipes” and new dishes (10 courses)

The Menu of Tradition and Innovation re-proposes all the **“historical”** recipes of 'La Caravella' Combined with the new recipes.. We propose you a full degustation of the lemon from Amalfi at 360°C, tasting our historical recipes (the leaves with our shredded fish, the lemon peel with our risotto., the lemon juice with the fillet of fish., **the innovation** with the tartare... small pasta in langoustine stock ..., the ricotta-cheese and pear for a salted & sweet taste and finally the new version of our lemon soufflè also called **'The sun in the dish'**.

The price per pers. of the menu is €. 135,00 - drinks and wine not included.

Reservation on line

Light lunch ... the Small Degustation has been created for those who wish to know the cuisine of "La Caravella" step by step

The small degustation... (just at lunch time)

Alici ripiene di provola di Tramonti con salsa di colatura di alici di Cetara
Stuffed anchovies with smoked mozzarella-cheese served on anchovies sauce from Cetara

Tubettoni di Gragnano con ragù di pesce
Tubettoni pasta from Gragnano with a ragout of fish

Polpa di pesce del giorno al gratin con finocchi, pomodori essiccati al sole e menta
White fish gratin stewed with Greco di Tufo wine with fennel julienne, sun dried tomatoes

Semifreddo al torroncino con mousse al caffè
Almonds parfait with coffee mousse

Sorbetto al limone al cucchiaio / Lemon sorbet by the spoon

€. 50,00 per pers. (minim. 2)

The small degustation no fish... (just at lunch time)

Calzoncini ripieni di ricotta e salame di Tramonti su pomodorini e ricotta
Fritter stuffed with cheese and salami from Tramonti on creamed tomato and ricotta-cheese

Ravioli ripieni di provola affumicata e rucola con filetto di pomodorini del pendolo
Stuffed ravioli with smoked mozzarella-cheese, rocket with cherry tomato sauce

Polpette di pollo ruspante cotte al forno arrotolate in foglia di limone con pan grattato e pinoli
Tiny, baked, free range chicken meat balls from Tramonti, rolled in lemon leaves with pinenuts

Semifreddo al torroncino di mandorle e mousse al caffè
Almonds parfait with coffee mousse

Sorbetto al cucchiaio al limone di Amalfi / Lemon sorbet by the spoon

€. 50,00 per pers. (minim. 2)

Ristorante Enoteca Art Gallery

Restaurant Museum

Summer degustation menu

will take you on a journey to discover the scents and tastes of our area
with the products in season of the Amalfi Coast

Limone gelato ripieno di tartara di seppie con tartufo di stagione

Tartare of cuttlefish and squids served in an empty and frozen lemon
summer truffle from Giffone with edible golden leaf

Crochette di alici del Golfo ripiene di provola su friarielli e salsa di colatura di alici di Cetara

Croquettes of stuffed anchovies with smoked mozzarella-cheese from Agerola
served on broccoli and anchovies sauce from Cetara

Scialatielli nuova versione con zucca, frigitelli e cubetti di pesce crudo

Scialatielli local pasta in a new version with pumpkin, with green peppers and raw fish

I neri ... sfoglia di pasta a mano impastata con il nero di seppia ripiena di ricotta e aragosta, con zuppetta di pomodorini, calamaretti e pane fritto

The blacks ... home made cuttle fish ink pasta stuffed with ricotta-cheese and lobster
served with light tomato squid and fried bread

Totano ripieno di zucchine con pesto mediterraneo e pane fritto

Squid or flying squid stuffed with courgettes, on a sauce of peeled tomatoes with oregano, and fried bread

Sorbetto al limone al cucchiaio / Lemon sorbet by the spoon

Semi-freddo con torrone di mandorle con mousse di limone, vaniglia, caffè e cioccolata e pan di spagna

Parfait with almond nougat (Italian torrone) with a lemon mousse,
vanilla, coffee, chocolate and sponge cake

€. 90,00 per pers.

For the proposals with matching wines, please consult our wine - list

Notice: we can't guarantee the availability of the fish indicated in the menu, the purchase of fish is daily
and the availability is subjected to the market and the catch of the day

Ristorante Enoteca Art Gallery

Restaurant Museum

Our degustation menu of tradition and innovation ...

Re-proposes


all the "historical" recipes of 'La Caravella' combined with the new recipes...
We propose you a full degustation of the lemon from Amalfi at 360°C ..
alternated with new recipes and, as dessert,
our new version of the lemon soufflé also called 'The sun in the dish'.

Benvenuti ...



Lemon leaves stuffed with finely shredded fish,
grilled and served with wild fennel sauce and nutnougat

Tartare of raw fish of the day with ...



Risotto with a lemon scent with raw and cooked shrimps
with caviar of lemon and mullet eggs

Small pasta in stock... small pasta in langoustine and crustacean stock



Fillet of fresh local fish with a lemon sauce from Amalfi and potatoes purè

Buffalo ricotta-cheese and pear with Aglianico-wine and raw red shrimps

Sorbet by the spoon



The Sun in the dish (new version)...
our Soufflé served with lemon and chocolate

The lemon Soufflé made at *La Caravella* was so called by the famous Italian poet *Salvatore Quasimodo*,
"The sun in the dish" our special guest who awarded **Nobel prize for Litterature in 1959**

Aubergine with chocolate sauce served by the spoon

For the proposals with matching wines, please consult our wine - list

€. 135,00 per pers.
minimum for 2 pers.



Historical recipe

Restaurant Museum

Tasting of four rare - Champagne with four hands...

La Caravella offers, only in June and September, a unique tasting menu of Champagne

By: Massimo Biletto & Antonio Dipino

The Champagne pairings by Prof. Massimo Biletto, one of the best expert of champagne in the World and appetizers prepared by our Chef

The Chef will prepare with you Riso Acquerello with champagne.

The cost is euro 400,00 per person. (minimum per 6 people)

The wine service is hosted by our sommelier Mr. Tonino Faratro
At the end of the lunch you will go visit our wine cellar of the rarities and Gallery with our Sommelier and Chef

For this occasion we offer in our wineshop Enoteca La Caravella, only in June and September, a special promotion with 10% off on Spumante and Champagne.

The finger - food and the Champagnes

Caponata e pesce crudo / Sushi style fish of the day served with wheat biscuits
Egly-Ouriet Le Vigne de Vrigny

Tartara di crostacei e zucca / red shrimps tartare and pumpkin
Jacquesson brut cuvée 731

Tartara di seppie e calamari con tartufo/ Squid tartare with truffle
Paul Bara brut 2002

Riso acquerello allo champagne / champagne risotto acquerello
Pol Roger extra brut de cuvée de r serve

Trito di pesce grigliato in foglia di limone / Lemon leaves stuffed with finely shredded fish
Gosset Celebris brut 1995

Alici ripiene di provola e colatura / Croquettes of stuffed anchovies with smoked mozzarella
Blanc de noir extra Brut Les Maillons Ulysse Collin

Ricotta e pera all' aglianico con gamberi crudi
Buffalo ricotta-cheese and pear with Aglianico-wine and raw red shrimps
La closerie ros  extra brut Jerome Prevost

Tiramis  yogurt di bufala e frutta ... / Tiramisu with buffalo yoghurt and fruits
Jves Dufour 1990 lign 45 brut nature chardonnay

Restaurant Museum

Depustation of wine and finger - food, just at lunch time.



minimum 6 people required.

Tasting of the best years of 6 very rare-wines (2 spumante, 2 white wines, 1 rosè and 1 red),

matching finger-foods prepared by our Chef Antonio Dipino

The wine-tasting will be hosted by our sommelier. Mr. Tonino Faratro.

After the tasting you will visit our 'Legendary one the cellar of varieties'

Price per person: €. 150,00

(You will also have the chance to purchase wines with a discount of 10%).

Depustation of the new and historical dessert ...

(Just at lunch time) combined wine by your sommelier Mr. Faratro Tonino

2018... Semi-freddo con torrone di mandorle con mousse di limone, vaniglia, caffè e cioccolata e pan di spagna

Parfait with almond nougat (Italian torrone) with a lemon mousse, vanilla, coffee, chocolate and sponge cake

Madoro 2013 Az. Agr. Maculan

2014... Sciù fritto con salsa al limone d'Amalfi

Large fried profiteroles with buffalo-yogurt and lemon sauce of Amalfi

Piemonte moscato d'autunno 2015 Az. Agr. Saracco

1959... Il sole nel piatto (nuova versione) ... il Soufflè al limone con gelato e frutta

The sun in the dish (new version) ... our lemon Soufflé served with ice -cream and fruit

Fiano Melizie Az. Agr. Mastroberardino



1959... melanzane con la cioccolata / Aubergine with chocolate sauce served by the spoon

Moscato rosa athesis 2009 Az. Agr. kettmeir

1959... Sorbetto al limone al cucchiaio / lemon sorbet by the spoon

Limoncello d' Amalfi

The price is €. 70,00 per person (minimum 2 people) with matching dessert wines and liqueurs €. 100,00 per person



The lemon soufflè made at "La Caravella" was so called "The sun in the dish" by the famous Italian poet Salvatore Quasimodo, our special guest who awarded Nobel prize for Litterature in 1959

Reservation on line

Restaurant Museum

A POCHI PASSI DAL RISTORANTE
A FEW STEPS FROM THE RESTAURANT

La Leggenda / The Legend

Wine-shop and art gallery



Our cellar of rarities



La Caravella wine - shop

and 'The Legendary one' the cellar of rare - wine

10 steps away from the restaurant...

*in one of the most characteristic alleyways of the town,
you will find a real Legend: the cellar of rarities with our Gallery,
the wine - shop and the cellar of the day*

Our cellar has been described by Maestro Luipi Veronelli as a 'Legendary one'

Online wineshop : www.ristorantelacaravella.it

Restaurant Museum



La Caravella ArtGallery

10 steps away from the Restaurant

in the ArtGallery ... you can buy the Top of the Top.

You can capture the best of pottery and ceramic sculptures: the best works of our great Masters of the Amalfi Coast that their craftsmanship have made the famous pottery famous and appreciated all over the World (exclusively in our **Gallery** on the Amalfi Coast)

This year we are also very proud to propose our guests the famous Murano glasses made by Venini, Zafferano and decander Riedel

Ceramiche Enoteca Artglass

Ciccio /donkey shop - online www.vistorantelacaravella.it

Restaurant Museum