

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



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 (4 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 cucchiaino / Lemon sorbet by the spoon

€. 50,00 per pers. (minim. for 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 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 cucchiaino al limone di Amalfi / Lemon sorbet by the spoon

€. 50,00 per pers. (minim. for 2)

Restaurant Museum
Enoteca and Art Gallery

Autumn 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

Mille-sfoglia di pesce crudo del giorno con caponata di biscotto di Agerola,
pomodorini, olive con emulsione d'olio...
Sushi style fish of the day served with wheat biscuits from Agerola with olives,
cherry tomatoes and olive oil emulsion

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 rossa, broccoli e tonno crudo
Scialatielli local pasta (new version) with red pumpkin, broccoli with raw tuna-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

Polpa di pezzogna al gratin con finocchi, pomodori essiccati al sole, menta e fiori eduli
White fish gratin stewed with Greco di Tufo wine with fennel julienne, sun dried tomatoes and fresh mint

Sorbetto al limone al cucchiaino / Lemon sorbet by the spoon

Sciù con yogurt di bufala e salsa al limone di Amalfi
Large fried profiteroles with yogurt – buffalo and lemon sauce of Amalfi

€. 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

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so it changes almost every day. For this reason it is not available here for it will be difficult to manage it

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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.

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A POCHI PASSI DAL RISTORANTE
A FEW STEPS FROM THE RESTAURANT

La Leggenda / The Legend

Wine-shop and art gallery



Our cellar of varieties



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
Enoteca and Art Gallery*



La Caravella Art Gallery

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

Donkey-shop-online www.ristorantelacaravella.it

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