

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



La Caravella
dal 1959
Amalfi

RESTAURANT-MUSEUM

RISTORANTE · ENOTECA · ARTGALLERY



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

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

By: Massimo Billetto & Antonio Dipino

The Champagne pairings by Prof. Massimo Billetto, 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 réserve

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 rosè extra brut Jerome Prevost

Tiramisù 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 almong 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 Soufflé 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 atthesis 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 soufflé 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 Literature 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

Ciuccio / donkey shop - online www.vistorantelacaravella.it

Restaurant Museum