

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"** and the limited edition menu to celebrate the 60th anniversary, 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

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 and wines 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)

La Caravella proposes you its the "historical" recipes together with new ones born in the most recent years. A degustation of the lemon at 360° degrees with its leaves, zest and juice.... while for the innovation menu you can taste the crudité of the day, the spaghetti omelette, the ricotta-cheese with pear and finally as desserts the new version of our lemon soufflé (named "the Sun in the dish")

The price of this menu is €. 150,00 per person - drinks and wine not included.

Reservation on line

Read our degustation menus

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

Degustation only for 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 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. (for minimum two people)

No - fish degustation only for 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 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. (for minimum 2 people)

Wine shop and Art Gallery

Spring degustation

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

Surprise crudité of fish of the day

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 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

Frittata di spaghetti cu' o pesce fujuto e frutti di mare
Small spaghetti omelette, with a hint of the aroma of the fish and sea-food

Spiedino di crostacei cotti e crudi su pesto mediterraneo
Skewer of raw and battered lobster served on Mediterranean green sauce

Sorbetto al limone al cucchiaino / Lemon sorbet by the spoon

La pastiera

Pastiera frita con gelato all'arancio della Valle dei mulini
Cake filled with ricotta-cheese, wheat grains and candied fruits served with orange ice-cream

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

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 catch of the day



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

Sorbetto al cucchiaino / sorbet by the spoon



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

The lemon Soufflè 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**

Fried aubergines with chocolate by spoon

€. 150,00 per pers.
minimum for 2 pers

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Restaurant Museum...



*From 1st June, limited to 200 people in total,
you have the opportunity to enjoy a special menu
to celebrate the first 60 years of La Caravella.
In this menu, our historical recipes will feature and they are the ones which
made us famous all over the World
and a commemorative book per couple will be given.*



Restaurant Museum



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

On the occasion of our 60th anniversary, also at La Caravella ArtGallery you will find many new creations such as the donkeys (our cult object), even more beautiful in a new version of the original 1900 ones. A unique variety with all single pieces, all made by the handcrafted Masters from the Amalfi Coast, (exclusively in our Gallery on the Amalfi Coast)

This year we are also very proud to propose our guests the famous Murano, (Venice) glasses made by Antica Murano

Donkey and coffee cups -shop-online www.ristorantelacaravella.it

**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