

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,**
the menu of **“Tradition and Innovation”**
and the menu of our first 60 years of activity... limited edition... This menu is available from July 3rd
, 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 minimum for 2 pers.)

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 born in recent years..

With the historical recipes we propose you a full degustation of the lemon from Amalfi

(the best lemon in the world)

at 360°C,

with the new recipes born in recent years..

The price per pers. is €. 150,00 - drinks and wine not included.

Reservation on line

Light lunch minim . for 2 pers. the Small Degustation has been created
for those who wish to know the cuisine of "La Caravella" step by step

La degustazione solo x il pranzo / Little 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

Tubetti di Gragnano con ragù di pesce
Tubetti 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.

La degustazione non di pesce / Little degustation no fish

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

Involentino di pollo ruspante con pinoli grigliato in foglia di limone
Tiny, baked, free range chicken meat balls, rolled in lemon leaves with breadcrumbs, 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.

Ristorante Museo... Enoteca & Art Gallery

Summer tasting menu

Season tasting 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

Il 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

Frittata di spaghetti con frutti di mare
Small spaghetti omelette, with 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

Zeppoline di pasta cresciuta fritte ripiene di crema con mousse alla frutta
Fried small doughs with cream and fruit mousse

€ 90,00 per pers.

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

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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° ...
alternated with new recipes

Our Chef's welcome for you



Trito di pesce del giorno grigliato in foglia di limone con erba finocchiella e mandorle
Lemon leaves stuffed with finely shredded fish, grilled and served with wild fennel sauce and almonds

Tartare di pesce del giorno ...
Tartare of raw fish of the day with ...



Risotto al limone d'Amalfi con gamberi cotti e crudi caviale di limone e bottarga di muggine
Risotto with a lemon scent with raw and cooked shrimps, caviar of lemon and mullet eggs

Pastina con consommè di aragosta
Small pasta in stock... small pasta in langoustine and crustacean stock



Filetto di pesce del Golfo con vellutata di limoni d'Amalfi, puré di patate
Fillet of fresh local fish with a lemon sauce from Amalfi and potatoes purè

Ricotta e pera all'Aglianico con gamberi di nassa crudi
Buffalo ricotta-cheese and pear with Aglianico-wine and raw red shrimps

Sorbetto al cucchiaino / 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



Melanzane con la cioccolata /Aubergine with chocolate sauce

Sorbetto al cucchiaino / Sorbet by the spoon

€. 150,00 per pers. (min. x 2)

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Enoteca & Art Gallery



The first 60 brilliant years of La Caravella



Questo è il menu che racconta la storia dei nostri primi 60 anni e la storia della Costa d'Amalfi. Dagli anni '60 La Caravella, è il riferimento del jet-set di tutto il mondo, ed ha contribuito a rendere la Costiera Amalfitana quella che è oggi, uno dei posti più conosciuti e ammirati al mondo. Un grazie speciale a tutti Voi, i nostri Clienti e amici che avete reso possibile tutto questo. Ringrazio mia mamma e mio padre, che mi hanno insegnato il rispetto e l'amore per la mia Terra, a mia moglie Tania e Annalara mia figlia e a tutti i miei collaboratori in particolare Peppe e Tonino che collaborano a costruire con me e i miei genitori, questa Leggenda.

This is the menu which tells both the history of our first 60 years of activity and the Amalfi Coast. Since the Sixties, La Caravella is the reference point of the worldwide jet-set and has contributed to turn the Amalfi Coast into what it represents today, one of the most famous and admired places in the world. A special thanks to all of you, our Guests and friends, who made all this to be possible. I thank my mother and my father who taught me the respect and love for my land, my wife Tania and my daughter Annalara and all my co-workers, especially Peppe and Tonino, who helped and still help my parents and myself to create this "Legend".

Antonio Dipino

The menu of our first 60 years of activity... limited edition (minim. for 2 pers.)

This menu of 10 courses **is available from 3 July** with the preview of the book of the first 60 years of the Caravella Restaurant

Il Benvenuto del nostro Chef ... la nuova bruschetta
Our chef's welcome for you: our new bruschetta after our first 60 years

L' insalata di mare calda con limone congelato
Stuffed shell with warm sea-food salad and frozen lemon

Trito di pesce del giorno grigliato in foglia di limone con erba finocchiella e mandorle
Lemon leaves stuffed with finely shredded fish, grilled and served with wild fennel sauce and almonds

Spaghettoni di Gragnano al pesto all'Amalfitana, colatura di alici e tonno crudo
Thick spaghetti from Gragnano with local pesto of with anchovies sauce and raw tuna-fish
(olives, walnuts, parsley, capers, lemon zest, chilly pepper,)

Frittata di maccheroni cu' o pesce fujuto e frutti di mare
Pasta omelette with hint of fish and sea-food

O' calamar all'Amalfitana 'mbuttonat con zucchine, pomodorini e acqua di pomodoro
Stuffed squid with courgettes, cherry tomatoes and water of tomatoes

La sorpresa di mamma Anna / Mom Anna's surprise

Sorbetto al cucchiaino / Sorbet by the spoon



Il sole nel piatto ... il ns. Soufflè al limone
The sun in the dish ... our lemon Soufflé

Salvatore Quasimodo chiamava il nostro Soufflè al limone... il Sole nel piatto.
Lo dedichiamo a questo nostro prestigioso ospite, Premio Nobel nel 1959 per la Letteratura
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

Melanzane con la cioccolata al cucchiaino / Aubergine with chocolate sauce served by the spoon

€. 200,00 per pers. (min. x 2)

Restaurant Museum, Enoteca & Art Gallery

**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

Very rare bottles, excellent years of production and "hard to find" labels from the legendary cellars of all time

Awarded the best wine-cellar in Italy on 2005 and 2015

10 steps away from the restaurant...

*in one of the most characteristic alleyways of the town,
the Enoteca and the Legendary cellar of **La Caravella***

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

Online wineshop : www.ristorantelacaravella



La Caravella Art Gallery

*has become the external Hall of Honour of the artistic ceramics of Vietri sul mare By Biffi Gentile
... 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)

Donkey-shop-online www.ristorantelacaravella.it

Enoteca & Art Gallery

60
1959 - 2019



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