



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

La Caravella offers, only in July 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 Risotto with champagne.

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

Risotto 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 rosé extra brut Jerome Prevost

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

The cost is euro 400,00 per person. (minimum per 8 people)

Restaurant - Museum Enoteca Art Gallery

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