La Caravella
dal 1959

RESTAURANT-MUSEUM
Restaurant & Wine-Gallery

60
1959 - 2019



La Caravella
dal 1959
Amalfi ®

Il Ristorante La Caravella rappresenta la storia della Cucina della Costa d'Amalfi.
Dal 1959 è ai vertici della ristorazione locale e Italiana.
Primo Ristorante dell'Italia meridionale ad essere insignito della stella dalla guida Michelin,
attualmente è tra le stelle Michelin più antiche d'Italia.

By Michelin Guide

"The La Caravella Restaurant represents the history of cuisine on the Amalfi Coast.
Since 1959, it has been at the forefront of local and Italian dining.
It was the first Restaurant in southern Italy to be awarded a Michelin star,
and today it is among the oldest Michelin-starred restaurants in Italy."



Ristorante · Museo · Enoteca · Art Gallery



The degustation of our Historical dishes

Tradition and innovation served in **9 courses** including our Legend: "The Sun on the plate"

It is a gluten-free menu, prepared with great attention with genuine and above all, safe raw materials.In this menu we offer the same dishes as the innovation and tradition menu but in a gluten-free version. We propose you a full degustation of the Lemon from Amalfi at 360°… alternated with new recipes and as dessert, the Legendary the Lemon Soufflé also called by Salvatore Quasimodo 'The Sun in the dish'

Our Chef's welcome for you: our new bruschetta after our first 60 years

Lemon leaves stuffed with finely shredded fish, grilled and served with wild fennel sauce and almonds

Tartare of raw fish of the day with vegetable and Giffoni-truffle

Lemon risotto with raw and cooked shrimps and mullet eggs

Small pasta (gluten-free) in broth…

Fillet of fresh local fish with lemon sauce from Amalfi with potatoes purè and frozen-lemon

Buffalo ricotta-cheese and pear with Aglianico-wine and raw red shrimps

Sorbet by the spoon

The Legend … the Sun in the dish … our lemon Soufflé

*The Lemon Soufflè 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 Litterature in 1959'

As the tradition… Eggplant with chocolate

€. 220,00 per pers.

With pairing-wines selected our Tonino Sommelier: with 5 combined-wines 140€.

Our recipes which have built up the history of the first 60 years

Ristorante · Museo · Enoteca · Art Gallery