



PICNIC



PICNIC MENU

A BARCHIATA O A SCAMPAGNATA?

65 per person


Please, make one choice for each section

GLI SFIZI

Eggplant sfogliatelle 2 pcs 



Sausage and friarelli sfogliatelle 2 pcs


White Parmigiana 2 pcs

Ricotta 'inornata' cheese and
Giffoni hazelnut rocher 2 pcs 



Watermelon,
mozzarella and mint skewer 2 pcs 

LE INSALATE

Misticanza salad mix with cherry-size
buffalo mozzarella, cherry tomatoes,
carrots and olives  

Organic spelt salad with vegetables,
Gaeta black olives and Cilento
Cacioricotta cheese 

Pastificio Gentile semola rice with Praiano
red prawns, sun-dried tomatoes and basil

Barlotti PDO buffalo mozzarella with a
selection of Campania tomatoes and basil  

IL PASSA FAME

Focaccia with grilled vegetables rocket
and black olive pâté  

Focaccia with tuna, tomato petals, Barlotti
PDO buffalo mozzarella and salad

Baguette with 24-month Prosciutto crudo
di Tramonti, buffalo mozzarella
and tomato

Wholewheat sandwich with smoked
salmon, cucumber and soft cheese

LE LECCORNIE

Rum mini baba

Seasonal fruit salad with rose syrup

Sfogliatelle ricce and dry pastry

Limoncello Caprese 

BEVANDE

Natural mineral water

Dubl Falanghina

Feudi di San Gregorio

Costa d'Amalfi Ravello Bianco

Marisa Cuomo

Costa d'Amalfi Selva delle Monache

Ettore Sammarco

A BARCHIATA O A SCAMPAGNATA?

85 per person

Please, make one choice for each section


GLI SFIZI

Eggplant sfogliatelle 2 pcs 

Sausage and friarelli sfogliatelle 2 pcs

White Parmigiana 2 pcs

Ricotta cheese
and Giffoni hazelnut rocher 2 pcs 

Watermelon,
mozzarella and mint skewer 2 pcs 

LA TRADIZIONE

Spaghetti frittata with Campania cold cuts


Neapolitan-style maccheroni
and prosciutto frittata

Pizza with tomato, mozzarella,
oregano and Cetara anchovies in oil

Traditional escarole pizza "nel ruoto" with
anchovies, olives, pine nuts and raisin

LE STUZZICHERIE



Mozzarella 'pettole' with bresaola,
rocket and Amalfi Sfusato lemon zest


Rustic lemon baba with ricotta cheese,
tomatoes and vegetable caponata 

Savoury Danubio brioche bread with cold
cuts and cheese

Potato and smoked salmon frittata bites

LE INSALATE

Misticanza salad with cherry-size buffalo mozzarella, cherry tomatoes, carrots and olives  

Organic spelt salad with vegetables, Gaeta black olives and Feta cheese 

Pastificio Gentile semola rice with Praiano red prawns, sun-dried tomatoes and basil

Crudaiola -style mezze penne salad with cherry tomatoes, mozzarella and basil pesto

IL PASSA FAME

Focaccia with grilled vegetables rocket and black olive pâté  

Focaccia with tuna, tomato petals, Barlotti PDO buffalo mozzarella and salad

Sliced 'pane cafone' with smoked Provola, eggplants in oil and Monti Lattari Prosciutto crudo

Wholewheat sandwich with smoked salmon, cucumber and soft cheese

LE LECCORNIE

Rum mini baba
Seasonal fruit salad with rose syrup

Sfogliatelle ricce and dry pastry

Limoncello Caprese 

Mini pastiere napoletane



BEVANDE

Natural mineral water

PORTATI VIA IL CARUSO


À la carte


Sausage and friarielli/Eggplant
sfogliatelle, Italian skewer *6 pz.* 15

Focaccia with grilled vegetables, rocket
and black olive pâté.   16

Baguette with prosciutto cotto, buffalo
mozzarella and tomato 17

Wholewheat sandwich with smoked
salmon, cucumber and soft cheese 20

Crudaiola -style mezze penne salad
with cherry tomatoes, mozzarella
and basil pesto  18

Organic spelt salad with vegetables,
Gaeta black olives and Cilento
Cacioricotta cheese.  20

Seasonal fruit mix *4 pz.* 10

Sfogliatelle rice, dry pastry and mini
pastiere napoletane *6 pz.* 12

Our wine selection is available
on request and charged on consumption.

 Gluten-free diet products

 Vegan option

 Vegetarian option

Prices in Euro

Service and VAT included

Information on food allergies: some dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011.



CARUSO

A BELMOND HOTEL
AMALFI COAST

