

Let us be your guide. Indulge in the thrill of a ‘blind’ menu, in which the chef directs your choices according to your particular tastes. Sample unexpected combinations that gradually reveal surprising flavours and textures.

Exceptional dishes combine North and South with ease, ranging from the Mediterranean variant of Milanese ossobuco to typical specialities of the southern tuna fisheries.

The stunning presentation adds to the flair and inspiration of the moment, with each bite unveiling a new level of conviviality and hospitality.

Lasciati guidare

7-COURSE TASTING MENU **160**

Our table acts as a business card for an entire region.
Let us introduce you to local colours, textures, flavours and traditions on a captivating journey. Taste the products that celebrate the dedication and talent of Ravello, a place where the sea and mountains play leading roles in the cuisine. The most requested dishes, Campo Fiorito and Nu' Burdell, are based on the harmonious array of ingredients. A sublime showcase of the chef's virtuosity, they encapsulate a culinary offering that satisfies every palate.

Conosciamoci

5-COURSE TASTING MENU **130**

CAMPO FIORITO

(VG,GF)

TARTARE DI MANZO

(3,7,10) (GF)

NU' BURDÈLL... PASTA E PESCE ©

(1,2,4,9,12,14)

SPIGOLA ALL'ACQUA PAZZA

(4,9) (GF)

or

L'AGNELLO

(1,7,9,12)

IL CANNOLO

(1,3,5,7,8)

Impress your palate with our avant-garde green menu, in which uncommon pairings meet impeccable execution. A passion for cooking and a careful choice of ingredients leads to a perfect union, without limits. Linger over stunning combinations, such as watermelon in a marinade of sense-igniting flavours. Embrace the Mediterranean in a dish of linguine with capers and lemon, and complete your gastronomic experience with a dessert combining sweet peach, tempting chocolate and aromatic basil.

Vegan menu

5-COURSE TASTING MENU **110**

CAMPO FIORITO

(VG,GF)

CARPACCIO DI ANGURIA,
MAIONESE ALL'ACQUA E CIPOLLA AGRODOLCE

Watermelon carpaccio, water mayonnaise
and sweet and sour onion

(10,12) (VG,GF)

LINGUINE WITH LEMON AND CAPERS

(1) (VG)

LA ZUCCHINA

(1,6,8,9,12)

TANGERINE, BASIL AND CHOCOLATE

Traditional menu

125

BEEF TARTARE

(3,7,10) (GF)

or

IL POMODORO

(VG,GF)

'E RAVIOL

(1,3,7,9)

or

PENNE WITH TOMATO SAUCE

(1)

SALT-BAKED FISH

FOR TWO PEOPLE

IL CANNOLO

(1,3,5,7,8)

IL BABA

(1,3,7,8,12)

Hello everyone

Tradition, Technology and Flavour are my motto.
My kitchen highlights local products and producers.

In every dish I honor the local cuisine always with a look towards evolution, technology and innovation. The delicious products are exalted in their simplicity and served with a timeless elegance, without forgetting their origins.

AA

Entrées

IL POMODORO 25

Tomato in three consistencies
(VG,GF)

CAMPO FIORITO 28

Raw and cooked vegetables and fruits from
the slopes of Vesuvius to the plains of Cilento
(VG,GF)

CIPOLLA DI VATOLLA IN VIA CARACCIOLO 28

Smoked Vatolla onion, Neapolitan tarallo
and *Ravello* beer
(1,8,12)

TARTARE DI MANZO 38

Beef tartare, siphon salted eggnog and caper yogurt
(4,7) (GF)

CARPACCIO DI PESCATO DEL GIORNO © 35

Raw fish carpaccio with string beans, prickly pear,
buffalo yogurt and basil
(4,7) (GF)

CRUDO E AGRUMI 68

Lobster, scampi, red prawns, pink shrimps, citrus and oil
(2,3) (GF)

First courses

RISOTTO CAPRESE 28

Carnaroli rice *Riserva San Massimo*, almonds,
PDO Campania buffalo mozzarella, tomatoes and basil
(7,8,9) (V)

TAGLIOLINI 3o TUORLI 48

Home-made tagliolini, Caciocavallo cheese,
buffalo butter and black truffle
(1,3,7) (V)

ZUPPA D'AUTUNNO 32

Autumn soup with chickpeas,
savoy cabbage and rosemary
(8) (GF)

NU' BURDÈLL... PASTA E PESCE © 42

Mixed Gragnano pasta, fish fumet
with raw and cooked seafood
(1,2,4,9,12,14)

'E RAVIOL 36

Homemade ravioli with pork *genovese* ragout,
Cilento provola cheese and carrots
(1,3,7,9)

GNOCCHI 42

Gnocchi, pumpkin, Parmigiano Reggiano
and hazelnuts
(1,3,7,8)

**Between land
and sea...**

LA ZUCCHINA 38

Zucchini, lentil ragout and vegetable stock
(1,6,8,9,12) (VG)

L'AGNELLO 38

Monti Lattari lamb, eggplants, Cilento buffalo provola cheese
(1,7,9,12)

TOURNEDOS ROSSINI *RAVELLO STYLE* 58

Benevento beef fillet, foie gras, pizzaiola sauce,
escarole with raisins, pine nuts and truffle
(7,8,12) (GF)

IL MERLUZZO 40

Cod fillet, tarragon smashed potato,
salt cod mayonnaise and pepper sauce
(4,7) (GF)

SPIGOLA ALL'ACQUA PAZZA 38

Poached sea bass, parsnip root and Ufita sweet garlic
(2,4,9) (GF)

PESCE AL SALE *FOR TWO PEOPLE* 180

Salt-baked fish with baked potatoes and rapini
(4)

RISTORANTE BELVEDERE

Executive chef: Armando Aristarco

Restaurant Manager: Alfonso Amatruda

(V) vegetarian (VG) vegan (GF) gluten-free

Prices in euros, service included - VAT included

Cover charge 10 euros per person

INFORMATION ON FOOD ALLERGIES: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery; (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3

Dishes or ingredients marked with (C) are frozen, frozen at source by the manufacturer, or have been chilled to a negative temperature on site to guarantee their quality and safety for public health. This complies with the procedures described in the HACCP Plan pursuant to EC Regulation 852/04. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

*Our commitment toward sustainability is reflected in our product sourcing.
Many of our products (including our fish, meats, produce, dairies) come from local suppliers.
Our coffee and tea are green certified and come from fair trade partnerships.*