



TAVERNA DEL CAPITANO

TASTING MENU

In every single my dishes, beats strongly the heart of my land.

This land, often called "of the mermaids", because it is able, like few others, to charm with its beauty and its goodness.

A fertile land, lapped by an extraordinarily alive sea.

Beats strongly the heart of a boy who has known every color, every scent, every flavor and that, every day, simply wants to simply replicate, once again, the emotions of every single moment lived here.

But in my kitchen there is even more: there is Agostino, with his fish, caught at dawn off Nerano bay; there are Peppe and Valentina, with their organic lemons, grown in the shade of traditional pergolas; there is Antonio, with his organic olive oil, born from an olive grove right over the sea, overlooking Capri; there is Benedetto, with his artisanal cheeses, made by hand, with the milk of his fifty cows only; there is Claudio, with his organic fruits, vegetables and legumes, sprinkled with the salt that rises from the sea.

There is time and space.

The chasing of the seasons, the walking among nature, the going to the sea.

My idea of circular sustainability.

Alfonso Caputo.

TEN – COURSE TASTING MENU 150€

the experience of a special menu created by the chef.

WINE PAIRING 80€

a wine trip selected by the sommelier.