



RISTORANTE L'OLIVO  
ANACAPRI

*Life is a combination of magia and pasta*  
*Federico Fellini*

Andrea Migliaccio, our Culinary Chef, is pleased to present his Team

*Executive Chef*  
Salvatore Elefante

*Head Chef*  
Vincenzo Tedeschi

*Outlet Manager*  
Christopher Morcet

*Beverage Manager*  
Riccardo Alberto Presezzi

# a-Ma-Re

*The Mediterranean Sea, the “Mare Nostrum “of ancient Romans,  
is the inspiration for this Menu focused on seafood and created by our Chefs  
with two key concepts in mind: highlighting, also through careful experimentation,  
the extraordinary choice of our locally sourced fish; promoting the sustainability of fishing,  
hence the love that we have for our sea*

## Cuttelfish

*Peas and lemongrass*

## Pezzogna

*White asparagus, caper leaves and citrus sauce*

## Mullet\*

*Artichokes and lemon*

## Cappelletti

*Scampi, courgettis and Provolone del Monaco*

## Grouper

*Agretti and broad beans*

## Mediterraneo

*Fresh sheep's cheese matured with mint, myrtle and lemon*

## Pamplemousse

*Sea Urchins*

## Millefeuille minute Fhlor

*Caramelized puff pastry, infinite vanilla mascarpone cream, hazelnut praline  
and Flohr coffee ice cream from Honduras*

## Goodnight touch

*Fried zeppola with vanilla cream*

*9 courses*

*320*

*Prices are in euro (€) and are inclusive of VAT*

# **Wine pairing**

## *An Italian journey*

170

*Toscana Rosato “Palmina” 2024 Riecine*

*Riesling 2021 Podere delle Rose*

*Chardonnay “Arlevo” 2022 Eredi di Aldo Cobelli*

*Toscana Rosso “Fontalloro” 2001 Felsina*

## ***“Love at first sight” – Fine Italian and French wines***

450

*Baden “Briesgau” 2021 Bernard Huber*

*Riesling “Anaduron” 2019 Falkenstein*

*Champagne Brut Grand Cru Blanc des Blanc “Ozanne” Michel Fallon*

*Taurasi Riserva “Grande Cerzito” 2020 Quintodecimo*

# La Recherche

*This Menu, thought as “Proustian” research,  
wants to offer a reflection on the psychology of the dish, on its ingredients,  
on its preparation, on the stories that it carries with it and on the memories that its flavors can evoke.  
A path that traces back to the classics of local cuisine, reinterpreted by our Chefs,  
and that culminates with a dessert, our “Goodnight touch”, just like Proust’s madeleine*

## **Tuna Belly\*\* 2012**

*Spicy tomato, cucumbers, citrus and buffalo yogurt*

## **Tagliolini with red prawns\*\* 2011**

*Burrata cheese, sea asparagus and oyster leaf*

## **Candele with veal Genovese sauce 2014**

*Red onion, marjoram and ‘Provolone del Professore’ cheese*

## **Lamb 2025**

*Carrot and balsamic vinegar*

## **Granité à la réglisse, camomille et fenouil 2026**

*24-month red cow parmesan foam*

## **Profiteroles Medelice 2026**

*Piedmont hazelnut parfait, crunchy hazelnut nougatine,  
Amalfi lemon sorbet, warm hazelnut sauce, Amalfi lemon cream*

## **Goodnight touch ☺ 2015**

*Fried zeppola with vanilla cream*

*7 courses*

*280*

# The Farmer

*This Menu pays homage to the rural tradition of Anacapri  
and enhances the simple products of the land,  
that the farmers knew how to transform in healthy and delicious dishes*

## Vegetable garden

*Cooked and raw vegetables with summer black truffle*

## Tomato soup

*Ricotta cheese, basil pesto and home-made bread*

## Roasted Asparagus Risotto

*Robiola cheese, hazelnuts and rucola*

## Vegetables and savory

*Pissaladière bread with Taggiasca olives, sweet pepper salad, mustard and yogurt*

## Pamplemousse

## Estella

*Fresh herb jelly, sage, mascarpone cream with pine needles and buds,  
buckwheat shortbread, herb sorbet*

## Goodnight touch

*Fried zeppola with vanilla cream*

*7 courses*

*250*

*Prices are in euro (€) and are inclusive of VAT*

# Appetizers

80

## Tuna Belly\*\*

*Spicy tomato, cucumbers, citrus and buffalo yoghurt*

## Marchigiana tartare\*\*

*Black truffle, oyster leaf and almonds*

## Scampo\*

*Zucchini, colonnata lard, citrus, and caviar*

## Vegetable garden

*Cooked and raw vegetables with summer black truffle*

# Soups and Pasta

75

## Tomato soup

*Ricotta cheese, basil pesto and home-made bread*

## Risotto with Neapolitan ragout

*Saffron, provola cheese and basil*

## Roasted Asparagus risotto

*Robiola cheese, hazelnuts and rucola*

## Lemon scented tagliolini with red prawns\*\*

*Burrata cheese, sea asparagus and oyster leaf*

## Candele with veal Genovese sauce

*Red onion, marjoram and 'Provolone del Professore' cheese*

## Eliche with rockfish

*Lobster, seafood and cherry tomatoes*

*Prices are in euro (€) and are inclusive of VAT*

# Main Courses

95

## Black Cod\*

*Field greens, cauliflower caramel, and citrus sauce*

## Blue lobster

*With chard and cream beans*

## Lamb

*Carrot and balsamic vinegar*

## Bresse Chicken

*Lettuce, lemon and Cacciatora sauce. Mashed potatoes with truffle and Foie Gras sauce  
(for two people, price per person)*

## Vegetables and savory

*Pissaladière bread with Taggiasca olives, sweet pepper salad, mustard and yogurt*

# Dessert

*Our selection of desserts is curated by Pierre Hermè*

40

## Soufflè au chocolat pure origine Ghana 80%

*Olive oil and vanilla ice cream, black olive*

## Estella

*Fresh herb jelly, sage, mascarpone cream with pine needles and buds,  
buckwheat shortbread, herb sorbet*

## Millefeuille minute Fhlor

*Caramelized puff pastry, infinite vanilla mascarpone cream, hazelnut praline  
and Flohr coffee ice cream from Honduras*

## Profiteroles Medelice

*Piedmont hazelnut parfait, crunchy hazelnut nougatine,  
Amalfi lemon sorbet, warm hazelnut sauce, Amalfi lemon cream*

## Rhubarbe cuite en croute de sucre

*Cooked and raw strawberries and licorice ice cream*

*Prices are in euro (€) and are inclusive of VAT*

All dishes marked with the symbol:  
“🌱” vegetarian “🌱🌱” vegan “🚫” gluten free “🚫🥛” lactose free “📍” prepared with local products

Our fish products come from certified sustainable fishing

Our courses may contain the following allergenics:  
Fish, Shellfish, Cereals containing gluten, Eggs, Soy, Milk, Anhydride sulphurous and sulphites,  
Shell fruit, Celery, Lupin beans, Peanuts, Mustard, Sesame seeds

Our staff is at your complete disposal for any information about ingredients and preparations used in the menu,  
the customer should communicate to our staff the presence of allergies or intolerances.

For consumer health protection, all raw fish produce in this establishment is subject to preventive bonification treatments conforming to  
the requirements of Reg. EC 853/04  
(Annex III, Section VIII, Chapter 3, Letter D, Point 3) and the ministry of Health Circulation 17/02/2011

\*\* Some products are treated, at the origin or locally, by the rapid reduction of temperature (under Reg. CE n. 852/04)

\* All dishes marked with a star, are made with superior quality frozen products

