



RISTORANTE L'OLIVO
ANACAPRI

Close your eyes and imagine citrus groves kissed by the sun,
wild herbs carried on a gentle breeze,
and the sparkling sea embracing the shore.

A Taste of Capri is honoured to take you on a voyage of the senses to the island:
each dish a story, each bite a journey through the island's soul, where freshness,
local tradition, and the spirit of the Mediterranean bloom with each flavour.

Beyond the menu, the wine journey unfolds as a sensory passage in its own right,
with each pairing thoughtfully chosen to echo the flavours, textures, and spirit of
every course.

Executive Culinary Chef Andrea Migliaccio
Executive Chef Salvatore Elefante

Tasting Menu

Caviar and Canape
Grand Siècle Iteration N° 26

Oyster
Coconut milk, green shiso ice cream, and grapefruit sauce

Tuna Belly
Spicy tomato, cucumbers, raspberry and buffalo yogurt
Vacherons, Les Romains, Sancerre, France 2022

Tagliolini with Red Prawns
Burrata cheese, sea asparagus and oyster leaf
Giuseppe Quintarelli, Primofiore, Veneto, Italy 2023

Black Cod
Wild greens, cauliflower, and citrus sauce
Vinnaioli Jermann, Vintage Tunina, Friuli, Italy 2022

Lamb
Sirloin with balsamic vinegar and carrot
Clos Saint-Jean, Deus Ex Machina, Châteauneuf-du-Pape, Rhône Valley, France 2004

Walnut-water Sorbet with Caviar
Tokaji, Blue Label 5 Puttonyos, Royal Tokaji, Hungary 2017

Pistachio & chocolate comme une profiterole
Crispy choux pastries, cold chocolate sauce, praline, smooth cream and pistachio parfait glacé,
pure Belize Plantation Xibun chocolate whipped cream, cocoa nougatine

Petit fours

Tasting Menu £110
Wine Pairing £100

The full tasting menu provides approximately 2,700 kcal.
Should you have any allergies or dietary requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

A la Carte

Tuna Belly

Spicy tomato, cucumber, raspberry and buffalo yogurt - 370 kcal
£35

Tagliolini with Red Prawns

Burrata cheese, sea asparagus and oyster leaf - 620 kcal
£38

Black Cod

Wild greens, cauliflower, and citrus sauce - 530 kcal
£46

Lamb

Sirloin with balsamic vinegar and carrot - 490 kcal
£58

Pistachio & chocolate comme une profiterole

*Crispy choux pastries, cold chocolate sauce, praline, smooth cream and pistachio parfait glacé,
pure Belize Plantation Xibun chocolate whipped cream, cocoa nougatine - 600 kcal*
£27

Selection of Cheese

French & Italian - 780 kcal
£27

By the Bottle

Champagne

Laurent-Perrier La Cuvée	130
Laurent-Perrier Cuvée Rosé	175
Laurent-Perrier Blanc de Blancs Brut Nature	185
Grand Siècle Iteration N° 26	300

White Wine

Savennières Le Clos de Fremine, Thibaud Boudignon, Loire Valley, France 2023	89
Vinnaioli Jermann Vintage Tunina, Friuli, Italy 2022	95
Vacherons, Les Romains, Sancerre, Loire Valley, France 2022	92
Vinnaioli Jermann, Vintage Tunina, Friuli, Italy 2022	115
Chablis Butteaux, Pattes Loup, Burgundy, France 2020	125
Livio Felluga Terre Alte, Friuli, Italy 2021	150
Le Petit Cheval Blanc, Bordeaux, France 2020	215
Gaia & Rey Chardonnay, Gaja, Piedmont, Italy 2013	290

Red Wine

Giuseppe Quintarelli, Primofiore, Veneto, Italy 2023	90
Bourgueil Grand Mont Revillot, Loire Valley, France 2019	95
Cabassaou Bandol Domaine Tempier, Bandol, France 2008	130
Clos Saint-Jean, Deus Ex Machina, Châteauneuf-du-Pape, Rhône Valley, France 2004	140
Trevallon, Provence, France 2018	159
Bressan Pignol, Friuli, Italy 2010	180
Etna Rosso Prephylloxera, Terre Nere, Sicily, Italy 2022	210
Châteauneuf-du-Pape Cuvée Réservee, Pegau Rhône Valley, France 2003	230
Volnay Clos des Ducs, Marquis d'Angerville, Burgundy, France 2008	290
Barolo Otin Fiorin Pie Rupestris Cappellano, Piedmont, Italy 2011	310
Château Palmer, Bordeaux, France 2005	490
Sassicaia, Tuscany, Italy 2006	500

By the Glass

Champagne

Laurent-Perrier La Cuvée	25
Laurent-Perrier Cuvée Rosé	30
Grand Siècle Iteration N° 26	50

White Wine

Vacherons, Les Romains, Sancerre, Loire Valley, France 2022	18
Vinnaioli Jermann, Vintage Tunina, Friuli, Italy 2022	22

Red Wine

Giuseppe Quintarelli, Primofiore, Veneto, Italy 2023	17
Clos Saint Jean, Deus Ex Machina, Châteauneuf-du-Pape, Rhône Valley, France 2004	26

Non-Alcoholic

Tau Local Still Water - 750 ml	7.5
Tau Local Sparkling - 750 ml	7.5
Tonic Water - 200 ml	8.5
Soda Water - 200 ml	8.5
Lemonade - 200 ml	8.5
Ginger Ale - 200 ml	8.5
Ginger Beer - 200 ml	8.5
Coca Cola - 330 ml	8.5
Diet Coke - 330 ml	8.5
Coke Zero - 330 ml	8.5

JUMEIRAH

CARLTON TOWER

In Partnership with:

