



T A V E R N A D E L C A P I T A N O

NERANO REVOLUTION

If your mind immediately created meaningful connections with words like change, innovation, renewal, transformation... maybe there is something right... but not everything!

We'll get to that in a few lines.

The choice of the term "revolution", in this case, in fact, refers first of all to the meaning it acquires in the scientific field: the movement of a body around another body, the motion of a celestial body around its center of gravitation.

A way to paraphrase that loving, passionate, cheerful, decades-long, perpetual motion that our family, now in its third generation with Matteo in the kitchen next to Alfonso and Federica in the dining room alongside Mariella and Claudio, continues to do around its star polar, to be able to constantly capture and interpret every expression: Nerano, with the fish excellence of its sea and the agri-food excellence of its lush land.

Today more than ever, contaminations from the world and unprecedented creative impulses meet our idea of sustainable, ethical cuisine, because it strives to support a virtuously circular economy, capable of enhancing and preserving local fish and agri-food heritage.

An idea of activist cuisine because it doesn't simplistically put the chef's creativity at the center but Agostino, with his fish, caught at dawn every morning off the coast of Nerano; Peppe, with its organic lemons and citrus fruits, grown in the shade of traditional terraces; Antonio, with his organic oil, born from an olive grove overlooking the sea; Benedetto, with his handmade cheeses, only with the milk of his fifty cows, free to graze; Claudio, with its organic fruits, vegetables and legumes, sprayed with salt that rises from the nearby sea.

An idea of cooking in which there is time and space.

The passing of the seasons, walking through the fields, going to sea.

There are experiences around the world as Italian Ambassadors of Taste.

There is memory and contemporaneity aimed at the future.

A deep sense of respect.

Alfonso e Matteo Caputo



TAVERNA DEL CAPITANO

TASTING MENU

NERANO REVOLUTION

- CHEF'S WELCOME -

THE TUNA

bell pepper, San Marzano tomato and basil.

THE MEDITERRANEAN RED PRAWN

seared with celeriac.

THE CUTTLEFISH

grilled over live coals.

THE AMBERJACK

sea lettuce, celery and "percoca" peach.

MIX OF DIFFERENT PASTA SHAPES FROM GRAGNANO

with scorfano fish (local rockfish) sauce, almonds and dehydrated mussels.

THE "FOLLOVIELLO" OF GROUPER ON CHARCOAL

raisins, zucchini and mint, preserved lemon and grouper sauce.

THE "BLACK CASERTANO" PIG

amarena cherries and sea anemone.

- PRE - DESSERT -

COCONUT IN THE AMALFI COAST

citrus fruits and coconut.

- PETIT FOURS -

€180

PAIRING OF EIGHT GLASSES €100

a selection of wines by the
sommelier.

The tasting menù will be made for the entire table.
For reservations of more than four people, due to the complexity of the menus it will
not be possible to choose à la carte, but a tasting menu will be served.



TAVERNA DEL CAPITANO

HONOR THE LOBSTER OF LI GALLI

We have always loved the sea and fishing.

We have always respected the sea, the sea that washes this wonderful and fertile land.

Since I was a little boy, as soon as I can, I always go fishing, alone or with my friend Agostino or with my son Matteo : one of the very few, real, active fishermen left in Nerano. He is the only one from whom I get my supplies by guaranteeing him to buy all his catch every day.

From the first day in the kitchen, I have done nothing but try to tell first and foremost this irrepressible passion for fishing, history and local fishing culture, the life of the fishermen of Nerano.

On my plates there are palamito (small tuna), squid, moray-eel, mullet, scorfano (rockfish), imperial snapper ... and lobster!

Fished by Agostino off the coast of Li Galli, the legendary archipelago of islets whose uncontaminated sea is still full of fish for the most celebrated of crustaceans.

TASTING MENU

LI GALLI

- CHEF'S WELCOME -

RAW

COOKED OVER COALS

PASTA

COOKED ON FIG LEAF

- PRE-DESSERT -

- PETIT FOURS -

200€

PAIRING OF THREE GLASSES OF CHAMPAGNE €150

a selection of wines by the sommelier.

The tasting menu will be made for the entire table.

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1967 - 2024



TAVERNA DEL CAPITANO

HORS D'OEUVRES

THE TUNA

bell pepper, San Marzano tomato and basil.

THE MEDITERRANEAN RED PRAWN

seared with celeriac.

WALKING IN A GARDEN OF THE AMALFI COAST

grilled organic vegetables, extra virgin olive oil DOP.

PASTA

NERANO SPAGHETTI PASTA

with zucchini, local cheese and basil.

MIX OF DIFFERENT PASTA SHAPES FROM GRAGNANO

with scorfano fish (local rockfish) sauce, almonds and dehydrated mussels.

SPAGHETTINO PASTA WITH LEMON

lobster ragout.



TAVERNA DEL CAPITANO

MAIN COURSES

THE "FOLLOVIELLO" OF GROUPER ON CHARCOAL
raisins, zucchini and mint, preserved lemon and grouper sauce.

THE AMBERJACK
sea lettuce, celery and "percoca" peach.

GRILLED BEEF MARCHIGIANA
lemongrass sauce and beetroot.

THE "BLACK CASERTANO" PIG
amarena cherries and sea anemone.

THE GOURMANDISES

"THE GOLD OF NAPLES"
pastiera cream with passion fruit sauce.

COCONUT IN THE AMALFI COAST
citrus fruits and coconut.

BREAD, HAZELNUT AND CHOCOLATE
hazelnut crunch, chocolate cream, bread ice cream.

À la carte selection includes:
three courses per person including dessert €120
five courses per person including dessert €150

A carefully selected range of cheeses is available upon request, priced at €7 per piece.

For reservations of more than four people, due to the complexity of the menus it will not be possible to choose à la carte, but a tasting menu will be served.



TAVERNA DEL CAPITANO

SINCE 1967 TAVERNA DEL CAPITANO

Chef and owner: Alfonso Caputo

Chef: Matteo Caputo

Sous Chef: Niccolò Salvemini

Sommelier and owner: Mariella Caputo

Maître: Claudio Di Mauro

Assistant maître: Federica Di Mauro

Sommelier: Giacomo Gargiulo

Front Desk manager: Federica Ardiri

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty. The food products are subject to change based on daily arrivals and can be frozen.

IMPORTANT NOTICE

If you are allergic or intolerant to one or more substances, please let us know, and we will tell you which courses and beverages do not contain the specific allergens.

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