



TAVERNA DEL CAPITANO

I LEARN TO SWIM

Between what I know and what I seek

I grew up here.
Between the sea and the kitchen.

I learned to observe.
Even before I understood.

By watching him.

My father, Alfonso.
His gestures.
The way he respected whatever arrived.

The sea changes every day.
It is never the same.
And neither can I be.

I take what I have received.
Not to preserve it.
But to let it keep living.

I respect it.
I listen to it.
And then I try to make it my own.

Sometimes it is precise.
Sometimes instinctive.
Sometimes it is play.

Sometimes it is depth.

But within, there is always a trace.

I learn to swim.
In today's sea.
In my sea.

Matteo Caputo
Chef

Alfonso Caputo
Executive chef



TAVERNA DEL CAPITANO

TASTING MENU

I LEARN TO SWIM

- CHEF'S WELCOME -

THE PRAWN

raw and cooked, strawberry, tomato, almonds.

THE SQUID FROM THE GULF

Campanian buffalo mozzarella, lemon balm.

THE AMBERJACK

grilled peas, mint and tuna bottarga.

THE SCUNCIGLI (sea snails)

Mediterranean herbs, yogurt bread.

THE TUBETTI PASTA FROM GRAGNANO

with cannellini beans, octopus and sea fennel.

THE MEDITERRANEAN HAKE

mandarin, butter and anchovies.

LATICAUDA LAMB

rhubarb and wild myrtle reduction.

- PRE-DESSERT -

RICOTTA AND PEARS

hibiscus and capers.

- PETIT FOURS -

€180

PAIRING OF EIGHT GLASSES €100

a selection of wines by the
sommelier.

The tasting menu 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 LEMON 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 - 2026



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

H O R S D ' O E U V R E S

THE PRAWN

raw and cooked, strawberry, tomato, almond.

THE SQUID FROM THE GULF

Campanian buffalo mozzarella, lemon balm.

WALKING IN A GARDEN OF THE AMALFI COAST

grilled organic vegetables, extra virgin olive oil DOP.

P A S T A

NERANO SPAGHETTI PASTA

with zucchini, local cheese and basil.

THE TUBETTI PASTA FROM GRAGNANO

with cannellini beans, octopus, sea fennel.

SPAGHETTINO PASTA WITH LEMON

lobster ragout.



TAVERNA DEL CAPITANO

MAIN COURSES

THE "FOLLOVIELLO" OF GROUPER ON CHARCOAL
raisins, asparagus, preserved lemon, grouper sauce.

THE MEDITERRANEAN HAKE
mandarin, butter and anchovies.

GRILLED BEEF MARCHIGIANA
lemongrass sauce and beetroot.

LATICAUDA LAMB
rhubarb and wild myrtle reduction.

THE GOURMANDISES

RICOTTA AND PEARS
hibiscus and capers.

BANANA
whipped coconut cream, celeriac and cardamom.

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.

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

S I N C E 1 9 6 7 T A V E R N A D E L C A P I T A N O

Executive 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

Chef de rang: Filomena Fiorillo

Front Desk manager: Federica Arditi

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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