

GUSTO

Mediterraneo



✿ Piazzetta Milù ✿



Ristorante Tasso



Paolino Lemon Tree



Lido Azzurro



STABIA



PIAZZETTA MILU'
Two Michelin Star
www.piazzettamilu.it

A Michelin star and 4 hats from L'Espresso guides testify to the restaurant's quality. Technique, experimentation and fun make cooking an ever-changing experience.



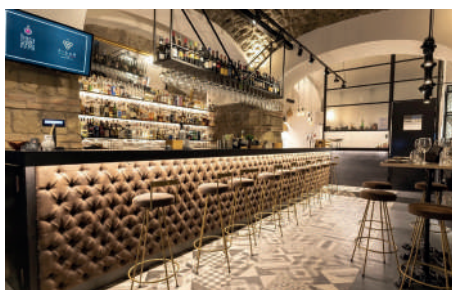
BIKINI
www.ilbikini.com

On a bay of distinctive beauty, guests can enjoy a passion-filled experience between love of the land and the constant search for new gastronomic experiences.



TAVERNA MAFALDA
www.mafaldahub.it

A stone's throw from the Circumvesuviana central station, it makes tradition its strong point. It does not lack innovative ideas from a wide range of options that include pizza.



BACCANERA
www.baccaneraenotecawinebar.it

Created to exalt the best wine labels, the wine bar pays tribute to the excellence of the industry. Spacious indoor rooms allow customers to be "rocked" in picturesque surroundings.



STABIA VISTA MARE
www.instagram.com/stabivistamare/

Pizzeria, restaurant and aperitif located on the scenic seafront, it offers traditional pizzas, seafood and land dishes inspired by Campanian cuisine, along with sunset aperitifs overlooking the Gulf of Naples.



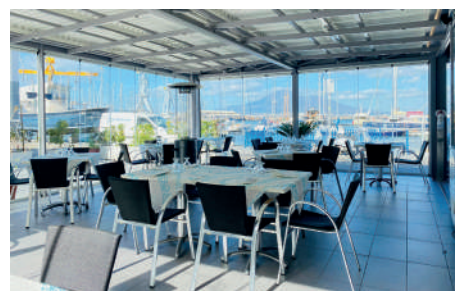
IL DUBBIO
www.ristoranteildubbio.it

Il Dubbio is a fish specialty restaurant located in Castellammare di Stabia, in the province of Naples, which has become a meeting place for all lovers of good flavors and culinary traditions of the area.



IRISH PUB MARACANA'
www.maracanapub.it

The ambiance smells of hops and malt. Delight related to authenticity, which is also found in the ingredients offered in every single recipe, where discovery and rediscovery meet.



CHALET MARIAROSARIA
www.facebook.com/people/Chalet-Mariarosaria/100063789272474/

An ideal place for a carefree evening, it makes the seafood offer one of its main features. The earth proposals and the house wine are also highly appreciated.



CAPRI



PAOLINO LEMON TREE
www.paolinocapri.com

The Restaurant Paolino Capri is a real gem on the island of Capri where atmosphere and ambience play a key role in the dining experience.



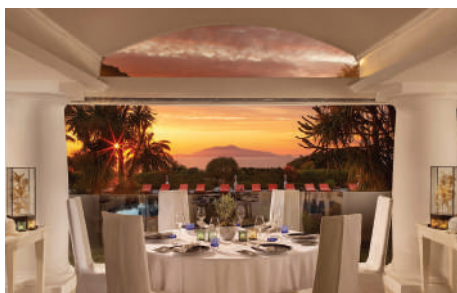
AURORA
www.auroracapri.com

Aurora means Capri for gastronomy enthusiasts scattered all over the world. Far more than a restaurant.



IL RICCIO
www.jumeirah.com/it/dine/italy/il-riccio-restaurant

An inspiring seafood haven with beach club right next the fabled Blue Grotto.



L'OLIVO
www.jumeirah.com/it/dine/italy/l-olivo-restaurant

A charming and elevated setting for Two Michelin Starred Mediterranean Cuisine.



VILLA VERDE
www.villaverde-capri.com

An enchanting culinary journey awaits you just a few meters away from the famous "Piazzetta".



LA FONTELINA
www.fontelina-capri.com/

Classic, seafood favorites such as spaghetti with clams, fried paranza, and seafood salad are never missing from the menu.



DA GELSOMINA
www.dagelsomina.com/it/restaurant

Da Gelsomina is one of Capri's landmark restaurants, where the same family has been preparing local specialties for generations.



GODÒ
www.godocapri.com/it/

Godò's dishes and drinks are as vibrant and daring as the ambience and are designed to dream and discover. The diverse menus tease, surprise and set your senses alight.



LE GROTELLE
www.capri.it/it/c/le-grotelle

The perfect venue in which to enjoy a well earned gastronomic reward at the end of the beautiful coastal walk which commences at Tragara Point and the Faraglioni and terminates to the Natural Arch.



VESUVIO



CANTINA DEL VESUVIO

www.cantinadelvesuvio.it

Since 1930, there has been a daily commitment to create a place where wine production combines with hospitality. The tastings in a truly unique setting do the trick.



IL PRINCIPE

www.ilprincipe.com

The cooking philosophy embraces Neapolitan culture and tradition, without ever failing to mention hints of history skillfully reinterpreted in a modern key by chef and patron Gian Marco Carli.



TAVERNA 49 typical Italian pizzeria

www.facebook.com/taverna49

From gourmet pizzeria to steakhouse, from draft beers to craft beers, from pasta dishes to home-made desserts, a quality range suitable for all palates.



SAN PIETRO Il Bistrot del Mare

www.sanpietrobistrottdelmare.it

A culinary paradise offering a unique gastronomic experience with a spectacular terrace overlooking the sea, where tradition meets refinement. Our culinary creations reflect a fusion of tradition and innovation, with dishes that enhance the natural taste of fish with unique flavor combinations.



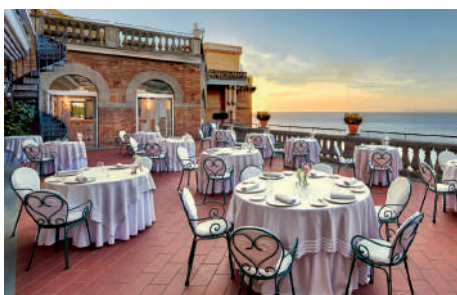
PASTABAR LEONESSA

www.pastabarleonessa.it

The restaurant, born from the experience of the Leonessa brothers, is commercially ideal for the appeal of the offerings and the joyful atmosphere, capable of putting customers at ease.



SORRENTO COAST



TERRAZZA BOSQUET
One Michelin Star Luxury Hotel
Grand Hotel Excelsior Vittoria
www.terrazzabosquet.exvitt.it

The menu features an elegant gourmet proposal made by using the finest products. There is no better place to admire unique views and enjoy a fine dining experience.



CIRCOLO DEI FORESTIERI
www.circolodeiforestieri.com

A splendid terrace overlooking the Gulf of Naples: this is the main feature of this restaurant, which makes a rich and variegated proposal its important business card.



ZEST Restaurant
www.zestsorrento.com

Tradition, technique, and product quality come together to create an extraordinary gastronomic experience.



IL BUCO
www.ilbucoristorante.it

Not just a restaurant: a whole world. A unique place, where every detail is carefully catered in the smallest details. An opportunity to have an intense and immersive tasting experience.



RISTORANTE TASSO
www.ristorantetasso.com

An extremely versatile restaurant, capable of satisfying those who want to try the genuine flavors of the Sorrento peninsula or a pizza, rigorously cooked in a wood-fired oven.



BAGNI SANT'ANNA
www.ristorantebagnisantanna.com

In an enchanting location, the owners launched a challenge in 2014 that has immediately met with success, thanks to dishes expertly prepared with the catch of the day and the products of the area.



DA BOB COOK FISH
www.dabobcookfish.com

Flavors of local catch, an atmosphere that evokes the sea, sixty seatings and an important guarantee: experience and tradition are placed at the service of customers.



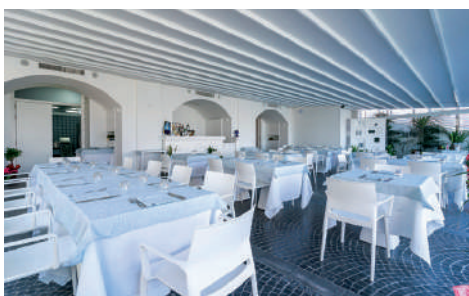
I 4 PASSI
www.ristorantequattropassi.it

The scent of the coast, the flavor of the Bay of Nerano and the color of the peninsula are enriched by the balance of a perfect recipe and the continuous search for perfection.



CANTUCCIO MASSA CENTRO
sea-view garden pizzeria
www.ilcantucciomassa.com

Passion and love: these are the fundamental characteristics of the daily work done in finding the perfect combination of gastronomic quality and flavors of the tradition.



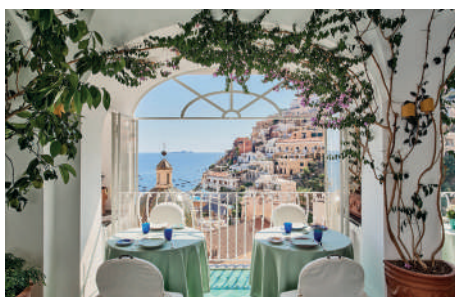
PARLATO RESTAURANT
www.parlatorestaurant.com

Raw ingredients quality, menu seasonality and enhancement of local products: all in a location a stone's throw from one of the most striking views of the Sorrentine Peninsula.





AMALFI COAST



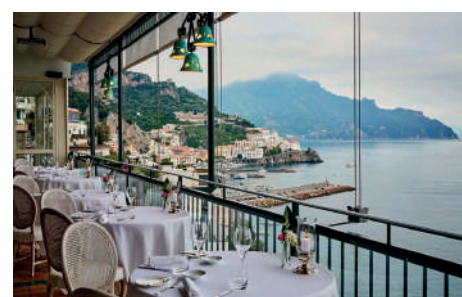
LA SPONDA, One Michelin Star
Remese Hotel Sirenuse
www.sirenuse.it

Inspired by the great culinary traditions of Naples, the Mediterranean cuisine of one of the most romantic locations on the Coast is based strictly on fresh, seasonal and local ingredients.



ZASS, One Michelin Star
Luxury Hotel San Pietro
www.ilsanpietro.it

The courses embody the search for purity, harmony and refinement: "contemporary paintings" linked to the Italian gastronomic tradition. Goal: to enhance the product while respecting the ingredients.



GLICINE dell'hotel Santa Caterina
hotel, restaurant, beach club
www.hotelsantacaterina.it/ristorante-glicine

The sea in your eyes and on your plate, the Mediterranean nature all around you: this is the immersive experience immersive to be lived in this gourmet restaurant based on a highly balanced cuisine.



LA CARAVELLA
www.ristorantelacaravella.it

It is, since 1959, a sort of ambassador to the world of the Amalfi Coast. The restaurant has twelve tables in the heart of the insular coastal town, inside the 12th-century Piccolomini ducal palace.



RADA
www.radapositano.it

Two terraces overlooking the sea. White, blue, and the sound of a piano. The lights of Positano are lost in the background. On the dish, creativity is rooted in the traditions of these beautiful lands.



LIDO AZZURRO
www.ristorantelidoazzurro.it

A privileged terrace from where you can enjoy the beauty of the Coast. This is an ideal location where you can savor traditional local dishes, re-discovering the aromas and flavors of the past.



BACCOA FURORE
typical Italian restaurant
www.baccofurore.it

Simplicity, authenticity and experience are the fundamental ingredients placed in the work of those who has been operating, for almost half a century, at the stove of a restaurant in the wake of a traditional family.



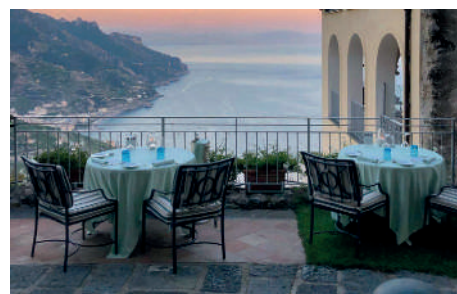
I SENSI
www.sensiamalfi.it

The chef offers a careful selection of dishes that will delicately tell all the secrets, the colors, scents of the sea and a land of boundless beauty.



CANTINA MARISACUOMO
www.marisacuomo.com

Among vines and rocks overhanging the sea of Furore, the winery has been focusing since 1980 on the selection of noble grapes, search for the right degree of freshness and humidity combined with old but current secrets.



"BELMOND" at Hotel Caruso
www.belmond.com/it/hotel-caruso-amalfi-coast

The guaranteed freshness and authenticity of local products, revisited with creativity and refinement, are the basis of the menu. The frescoes in the rooms and views overlooking the sea complete a unique atmosphere.