



RESTAURANT-MUSEUM  
Restaurant & Wine-Gallery





## *Tasting of Rare-Champagne with four hands.*

Tasting of Rare-Champagne with four hands...

La Caravella offers, only for you, a unique tasting menu of Champagne

By : Prof. Massimo Biletto\* & Chef Executive Antonio Dipino

The Champagne pairings by Prof. Massimo Biletto,

\*one of the best expert of champagne in the World and appetizers prepared by our Chef

Eight Champagnes accompanied by historical-appetizer

The our Chef will prepare with you Risotto with Champagne.

The wine service is hosted by our Sommelier Mr. Tonino Faratro

At the end of the lunch you will go visit our Wine Cellar of the Rarities

and Gallery with our Sommelier and our Chef



## *Degustazione di Champagne - Rarissimi*

a quattro mani

by Prof. Massimo Biletto\* & Executive-Chef Antonio Dipino

Il Professor Massimo Biletto è uno dei massimi esperti al mondo di Champagne

Otto Champagne accompagnati dagli stuzzichini di piatti storici del nostro Ristorante

preparati dal nostro Chef Antonio, una degustazione di Champagne unica **al mondo**

Il nostro Chef preparerà con Voi in cucina il risotto allo Champagne,

il servizio dei vini è a cura del nostro Sommelier Faratro Tonino

Dopo la degustazione visiterete la nostra Cantina delle Rarità

*Ristorante - Museo · Enoteca · Art Gallery*

## *Champagnes and the finger-food*



**Francoise Bedel Brut Cuvée 'Entre Ciel et Terre' 2017** and  
Sushi style fish of the day served with wheat biscuits

**Jacquesson Brut cuvée 745** and  
Red shrimps tartare and pumpkin and truffle

**Paul Bara Brut Reserve 'Special Club' 2008** and  
Garlic bread crouton with raw scorpion fish, small cubes of yellow and red tomatoes,  
green olived and local herb

**Dom Perignon 2008 / De Sousa Extra Brut G. Cru Cuvée "3A"** and  
Champagne Risotto

**Charles Heidsieck / Blanc des Millenaires 2007** and  
Lemon leaves stuffed with finely shredded fish

**David Leclapart / L'Aphrodisiaque 2017** and  
Croquettes of stuffed anchovies with smoked mozzarella

**Krug Rose**  
Buffalo ricotta-cheese and pear with Aglianico-wine and raw red shrimps

### **Champagne demi-sec**

**The Legend** ... the Sun in the dish ... our lemon Soufflé

The lemon Soufflé made at "La Caravella" was so called "The un in the dish" by the famous  
Italian poet Salvatore Quasimodo, our special guest who awarded Nobel prize for Literature in 1959

*Ristorante - Museo · Enoteca · Art Gallery*

[www.ristorantelacaravella.it](http://www.ristorantelacaravella.it)