



## **Dine in the Amalfi Coast 2022**

### **Michelin Star:**

- [\*\*Rossellinis c/o Palazzo Avino\*\*](#) Dining at Palazzo Avino is truly a unique experience. You can enjoy a candlelit dinner served in our acclaimed Rossellinis restaurant or a delicious casual meal at Terrazza Belvedere. New additions for the Rossellini's are the Chef's Table and the Sommelier's Table.
- [\*\*Boutique Hotel Ristorante Don Alfonso 1890\*\*](#) The Iaccarino family makes their guests feel completely at home in this luxurious restaurant situated in the heart of Sant'Agata. Enjoy creative cuisine made from top-quality ingredients, some grown on the premises, in a dining room adorned with Vietri ceramics and decorated in eye-catching shades of pink and white. Don't miss the wine cellar, housed in caves which date back to Antiquity.
- [\*\*Il Buco\*\*](#) Simple, unfussy cuisine with a blend of traditional and modern influences, an excellent wine list of around 1 000 different labels, and service that manages to be efficient yet friendly and informal at the same time. Housed in the cellars of an old monastery in the heart of Sorrento, this restaurant offers gourmet dining in a homely ambience.
- [\*\*Il Faro di Capo d'Orso\*\*](#) The cuisine evolves towards technical dishes, sometimes complex, experimental if not avant-garde, although often starting from local resources, from Campania or from the coast itself. This also implies the absence of a menu and the proposal of blind tasting menus, of which one can know the generic characteristics (warn of intolerances or preferences for the vegetable), but which leave the cook free to express his creative flair that, in the most successful dishes, it leaves you as admired as the landscape.

### **Casual Dining / Drinks:**

- [\*\*La Fontelina\*\*](#) Italian, Mediterranean, Neapolitan cuisine
- [\*\*Tasso\*\*](#) Among the restaurants in Sorrento, the Tasso and its exquisite Mediterranean cuisine are a point of reference for lovers of good food and traditional cuisine.
- [\*\*Inn Bufalito\*\*](#) Light, simple and creative, its cuisine takes inspiration from the traditional Campania Region gastronomy. Its Philosophy is to use only local and fresh products, in particular buffalo meats and cheeses.
- [\*\*Trattoria Da Emilia\*\*](#) Hospitality, familiarity and good food are the trump cards of Trattoria Emilia. The secret of its cuisine lies in fidelity to tradition without neglecting innovation.
- [\*\*Lo Smeraldino\*\*](#) Fish is the undisputed protagonist of its kitchen. Along with shellfish and seafood the Chef, will offer a journey through the flavors of the local tradition and bell.
- [\*\*Lido Azzurro\*\*](#) The Restaurant "Lido Azzurro" overlooks the suggestive and picturesque port of Amalfi, maritime town that had always woven together its long history with sea, fishing and navigation.
- [\*\*Da Gemma\*\*](#) Italian, Seafood, Mediterranean, European cuisine
- [\*\*Trattoria Pizzeria Cumpa' Cosimo\*\*](#) Italian, Neapolitan, Campania, Southern-Italian cuisine
- [\*\*Trattoria Da Lorenzo\*\*](#) Italian, Seafood, Mediterranean, Neapolitan, Campania, Southern-Italian cuisine

**Gelato and Coffee:**

- [Gelateria David](#) *In 2004, Mario Gargiulo took one of the most popular ice cream stores in Sorrento. The gelateria becomes over the years the meeting place for children, youth, and elderly couples, who come to enjoy the many delights offered by Mario in his ice cream.*

**HAPPY TRAVELS!**