

M E N U



Bar Corallo

RESTAURANT & COCKTAIL BAR

LUNCH SELECTION · CAPRI

STARTERS & FRESH SALADS

Caprese Salad with Creamy Burrata

€28

Local tomatoes, fresh creamy burrata cheese, and fragrant basil oil.

Insalata Caprese con Burrata fresca, pomodori locali e olio al basilico.

The Corallo Octopus

€29

Your choice: Fresh and light Salad OR Warm and crispy Grilled.

Il Polpo del Corallo: a scelta all'Insalata o Grigliato.

Crispy Calamari Appetizer

€34

Crispy golden fried squids served with homemade Capri lemon mayonnaise.

Calamari fritti croccanti serviti con maionese artigianale al limone di Capri.

Grand Mixed Seafood Fry (Calamari & Prawns)

€48

A rich, generous portion of crispy golden squids and prawns. Perfect for sharing.

Frittura mista ricca e abbondante di Calamari e Gamberi, ottima da dividere.

Traditional Seafood Sauté (Misto / Mixed)

€39

Fresh local seafood sautéed with garlic, parsley, white wine, served with toasted bread.

(Only Clams / Solo Vongole 39 | Only Mussels / Solo Cozze 29)

Sauté tradizionale con crostoni di pane tostato. Scegli la tua variante: Misto, Solo Vongole o Solo Cozze.

THE CAPRI PASTA STATION

Spaghetti "alla Nerano"

€28

The iconic local recipe with fried zucchini, Provolone del Monaco cheese, and fresh basil.

La ricetta iconica della costiera con zucchine fritte, Provolone del Monaco e basilico fresco.

Spaghetti Lemon with Clams

€35

The scent of Capri lemons meets fresh local clams and extra virgin olive oil.

Spaghetti al Limone con Vongole veraci fresche.

Homemade Traditional Ravioli

Our artisanal pasta filled with delicate ricotta, caciotta cheese, and marjoram, prepared in three distinct variations:

- **"Alla Caprese"** — With fresh cherry tomato sauce and basil / Al pomodorino e basilico **€24**
- **"Lemon & Veal Micro-Meatballs"** — Served with artisanal slow-cooked veal meatballs / Con polpettine di vitello **€33**
- **"With Lobster"** — Topped with tender shelled lobster meat in a rich seafood bisque / Al lobster **€45**

The Whole Lobster Linguine

€150

Linguine with a whole fresh lobster (~500g) served in its shell. Iconic Mediterranean tradition.
Linguine con Astice Intero (~500g) nel suo guscio. Il re della tradizione.

MAIN COURSES
& SIGNATURE ROLLS

Lemon Baked Local Seabass

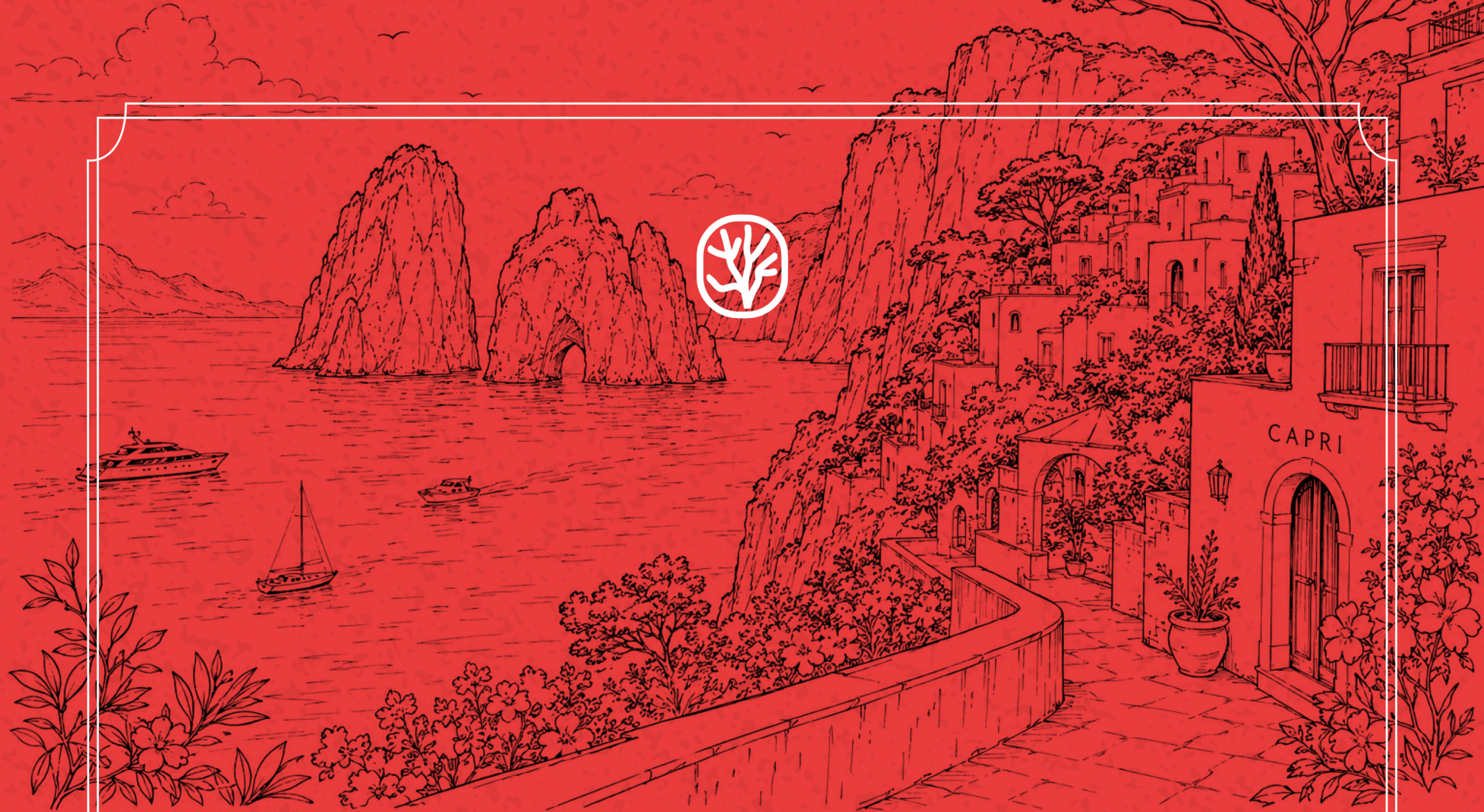
€69

Fresh whole seabass baked with Capri lemons, carefully deboned at your table. Served with roasted potatoes and a side salad.
Spigola fresca cotta al forno al limone, spinata al tavolo davanti a voi. Servita con patate e insalata.

The Corallo Lobster Roll

€75

A whole 500g lobster entirely shelled by our kitchen, sautéed in warm butter, served in a soft toasted brioche bun with cherry tomatoes, basil, oregano, and our signature Capri lemon mayo.
Il nostro mitico Lobster Roll: un intero astice sgusciato, saltato al burro, servito in pan brioche con pomodorini, origano e maionese al limone.



GRAZIE PER AVER SCELTO IL NOSTRO RISTORANTE

THANK YOU FOR CHOOSING OUR RESTAURANT

 [BARCORALLO.CAPRI](https://www.instagram.com/BARCORALLO.CAPRI)

MORE EXPERIENCES WITH



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