



Ristorante Terrazza Tiberio

‘Ingredient Based Cuisine’. Novelty in Tradition, Tradition in Novelty



‘Ingredient Based Cuisine’, the new gastronomical proposal of Ristorante Terrazza Tiberio. But what does ‘Ingredient Based Cuisine’ mean? What is it about? Answer is simple, as simple this cuisine is. ‘Ingredient Based Cuisine’ focuses on ingredients, as it puts extra care on the quest for authentic, original and top-quality seasonal ingredients, their properties and flavour.

It represents our interpretation of Mediterranean and Italian gastronomy. As ‘Mediterranean’ indicates the utilisation of ingredients from the whole Mediterranean area, so ‘Italian’ indicates the approach to food and cooking that is typically Italian – absolute compliance with the cycle of seasons being one of this cuisine’s features.

In fact, by emphasising ingredients we commit ourselves to the history, culture and peculiarities of areas of production. All this lies in the Executive Chef Francesco De Simone’s skilful hands and F&B Manager Giovanni Baccaro’s knowledge.



Few, yet meaningful examples. The smoked sardines we use are produced by a small family business in Guadarrama, *Fishgourmet*, which was founded in 1985 by a persevering man, who devoted his entire life to hand-crafted sardines.

The same goes for our *culatello*, which is produced by Angelo Capasso in the Po river area in compliance with his grandparents' way. That is, into a very old natural cellar whose cold temperature preserves *culatello's* sweet taste, aroma and smoothness.

Herbs are produced in South Tyrol. They are hand-picked and packaged in such a way as to ensure a ten-day life. The same is true for all the ingredients we use.

Ristorante Terrazza Tiberio also features a Kosher section, which is the only one being certified by the Orthodox Union south of Rome. A Kosher-Glatt cuisine that offers meat from Manchester, the strongest guarantee in terms of Kashrut standard. The in-house Mashghiah is a further guarantee that everything, from the quality of ingredients to the procedures to cook them, complies with the rules of Kosher cuisine.

The approach of Ristorante Terrazza Tiberio to Kosher cuisine is the same as our traditional cuisine. One main ingredient and a maximum of two or three secondary ingredients to emphasise its flavour. No more elements to add but love and passion. Nothing that might risk of altering the taste of ingredients that are as good as they are. A wide range of Kosher wines goes to enrich our cellar, thus answering the needs of the most diverse tastes.



Should one find a motto for all this, it may sound like ‘novelty in tradition, tradition in novelty’.

The hall and terrace of Ristorante Terrazza Tiberio provide the setting for such a culinary experience. Contemporary design, local architecture, a gorgeous view over the Mediterranean Sea and the town are essential ingredients to Ingredient Based Cuisine – word repetition being necessary. Remove Ingredient Based Cuisine from the context and it will lose its peculiarities. Consider it surrounded by the colours, scent and atmosphere of Capri and you will have something unique.

Thus, gastronomy and lifestyle, the perfect pair. Ristorante Terrazza Tiberio has become a landmark destination over the years due to the elegant, yet informal events it hosts such as art exhibitions and vernissages. Cocktail parties by the pool have become a must-do experience not only for hotel guests, but also for locals and the whole community of bon vivants who chose Capri as destination for their holidays.

