



AMALFI & MORE

ABOUT

It's taken me a while to add one of my favorite areas of Italy, the coast south of Rome, to the EAT ITALY app collection. One of the reasons is because I wasn't quite sure what to call it. While it's easy to figure out what the names Eat Rome, Eat Venice and Eat Florence refer to, the places that I go to south of Rome, along the coast, are grouped together more in my mind than on any map.

I first thought of calling this app Eat Positano, since there were so many places (I thought) in Positano. Then I wanted to extend it to include even more places, so thought of Eat Amalfi (referring to the Amalfi Coast more than the town itself). But when I started going to Ponza, an island off the coast of Lazio that has nothing to do with the Amalfi Coast but is certainly near enough to it to be included in a general guide, the problem got murkier.

In the end I decided to not really dwell on what this app is called and just get the information out there to you. So I've kept the name EAT AMALFI (since that area of Italy is very recognizable to most people) but added the "& More" as my way of saying I can tack on any other beachy destination in the general vicinity that I want to. This is why you'll find Ponza here, when it really has nothing to do with The Amalfi Coast. I'll also most likely be adding Ischia and possibly even a few spots in Capri.

Needless to say, this list of places to eat in a loosely defined geographical area of Italy is not exhaustive. As always this is simply a list of places that I've personally been to and liked. In almost all the cases I have been there on my own and in the rare cases where I was part of a press trip I make that very clear. And since you have to sleep somewhere, I'm including a few hotels as well.

EAT AMALFI is one of the guides that I am offering free of cost. That is because while it still represents my favorite picks, it's not as exhaustive, or large, as some of the other bigger cities.

PRICES

Since this guide contains so many different categories, I've used abstract pricing. The prices are relative for each category.

\$ inexpensive

\$ moderate

\$\$ expensive

OPENING HOURS

I've tried my best to be as specific as possible regarding opening hours. Unfortunately many restaurants change their hours - and especially their vacation and holiday closures - at whim. Nowhere is this more true than in places like Ponza. They live by their own schedule and things may be open, closed or somewhere in between from year to year. Sorry. That's island life.

Since most of the places in this app cater to people on summer holiday, many are only open from roughly May through September. If you are looking for a specific opening or closing date sorry, there usually isn't one.

Thanks to the miracle of digital publishing, I'll be updating the content constantly. Once you download EAT AMALFI you will automatically receive notices of new updates.

For more about traveling around Italy, following your appetite to out of the way places, buy my book [Eating My Way Through Italy](#). And if you'd like to recreate your own Italian meal at home, my book [The Italian Table: Creating Festive Meals for Family and Friends](#), has all the recipes you'll need (plus an entire chapter on Positano)

If you'd like to join me for a Week in Italy, exploring places like these, I'd love to have you! For my current schedule see my [website](#). And for day tours in Rome and Puglia, contact my daughter [Sophie](#)

If you have other places you know about or would like me to check out next time I'm there, send me an [email](#)!

19 PLACES

Bar Bruno	Bar Buca di Bacco	Bar Panoramica	Bar Tripoli
Blumarine	Boulangerie	Chiaia di Luna	Da Adolfo
Da Ferdinando	Da Vincenzo	Gherardo Frontone	Gildo
Il San Pietro Positano	La Favara	La Marina	La Tonarella
Latteria	Maga Circe	Ristorante Pupetto	

AMALFI & MORE

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Bar Buca di Bacco

<https://www.bucadibaccolapergola.com>



Positano Cocktails

Daily 7:30am-1am



ABOUT

Eventually everyone ends up at Buca del Bacco. This is the bar that is located at what I think of as the belly button of Positano. Right along the main boardwalk, facing the main beach, all roads (well there are really only 3) lead here. This no nonsense bar has stools outside and you can go inside and serve yourself. My drink of choice is, of course, a Negroni.

ADDITIONAL INFORMATION

Open Sunday, Open Monday, Outdoor Seating, Restaurant, Coffee

ADDRESS

 [PositanoPositano, Provincia di Salerno, Campania, Italy](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/LaPergolaPositano/>

GALLERY





Bar Panoramica



Ponza Bar



ABOUT

When you're on an island the activities are blessedly limited. That is what you are there for, right? To get away from it all. Ponza is the ultimate destination for not doing much of anything.

Yes, you can finally read all those books and magazines. Go the beach of course. Take a walk.

But one of my favorite things to do is just hang out at Bar Panoramica and watch the world go by. I've been there all times of the day, from cappuccino to Negroni to grappa o'clock. But the main attraction, for me at least, is the location. Bar Panoramica is located at the one intersection of town. It's at the corner of the road that runs around the port and the Strada Panoramica, that leads up and over the island to the other town, La Forna

And basically if anyone is going anywhere they have to pass by here. I know it sounds boring, but when the ferry comes in a few times a day it can be pretty entertaining. Huge delivery trucks make their way off the ships, come around the port and then have to make the 45 degree angle turn. Just as you're sure they are not going to make it, they somehow do.

You can also watch people get on the one bus that runs across the island all the while realizing that it is just too much effort for you, and order another cappuccino.

Now you know how many of my Ponza mornings are spent.

ADDITIONAL INFORMATION

Coffee, Drinks, Gelato

ADDRESS

 [Via Panoramica Tre Venti, PonzaPonza, Provincia di Latina, Lazio, Italy](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/pages/Panoramica-Bar-Ponza/116032652450550>

GALLERY







Bar Tripoli



Ponza: Coffee Bar



ABOUT

There aren't that many bars in the port of Ponza, but even among the handful Bar Tripoli is the one most people head to. It's the oldest bar on the island, rarely closes, and if you grab a seat outside you are sure to see almost everyone on the island (there aren't that many) pass by at some point.

Go for coffee and cornetti in the morning or on your way to or from the ferry. Or go for drinks before dinner. It's all good.

ADDITIONAL INFORMATION

Bakery, Coffee, Drinks, Outdoor Seating, Open Monday, Open Sunday

ADDRESS

 [Piazza Carlo Pisacane, PonzaPonza, Provincia di Latina, Lazio, Italy](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/bartripoli.ponza>

GALLERY





Blumarine

Ponza Gelato



ABOUT

If it's summer then you need gelato. And if you're on Ponza chances are it's summer, so you can get your daily (at least!) gelato fix at Blumarine. While many of the local bars offer gelato, Blumarine is the only true gelateria.

Their most famous flavor is sgranocchione. What's in it? DON'T ASK!! It's their secret flavor but it definitely has nuts, other crunchy bits (cereal? cookies?) and (this is just my impression) ribbons of nutella. In other words its kind of like Ponza's version of Rocky Road.

They also make crepes to order, which you can easily eat while you perch your plate on the wall overlooking the port. Instead if you've got your cone just join the general passeggiata crowd along he corso.

ADDITIONAL INFORMATION

Gelato

ADDRESS

 [Corso Pisacane, PonzaPonza, Provincia di Latina, Lazio, Italy](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/sgranocchione/>

GALLERY





Boulangerie

Ponza Supermarket



ABOUT

While you can stay in a hotel on Ponza, most people tend to rent small villas or apartments. Since many come with a kitchen, this means you can cook some of your meals at home. But since many of those places also come with a LOT of steps, it's nice to find someone who will deliver.

Whenever I am settled into whatever place I'm staying, I usually go down to this little supermarket located at the port to do my shopping for the week. Did I mention they deliver? This is where I stock up on bottled water, breakfast supplies, pasta and other dried goods as well as cheese, prosciutto, etc. That way I know even if I don't feel like lugging groceries at the end of the day, there will be something waiting for me when I get home.

This supermarket is located Via Banchina di Fazio, the road that runs right along the water where all the boats tie up and where the ferry comes in. There are quite a few other great stores along here, including a wine shop and 2 fish stores.

ADDITIONAL INFORMATION

Food Stores

ADDRESS

 [PonzaPonza, Provincia di Latina, Lazio, Italy](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/BoulangeriePonza/>

GALLERY





Chiaia di Luna



Ponza - Bar



ABOUT

There are no shortages of places to have a drink at the end of the day in Ponza. There are plenty of bars around the port, running from kind of fancy and creative to literally a half liter mug of Negroni. But there is only one place that you can order your sun down drink from a mobile Pineapple.

Each summer the pineapple -shaped bar parks itself at the curve in the Strada Panoramica that widens just enough to be able to set up with one of the most magnificent views on the island: the dramatic sweep of cliff-backed beach Chiaia di Luna. The view of this beach is all the more special these days since the beach itself has been closed to the public since chunks of cliff began falling down onto the sand. So the view from above is all you get.

While the beach is beautiful to look at all day long, at sunset things get pretty dramatic. Luckily the Pineapple folks have also set up comfortable couches facing towards the west. So you can order your gin & tonic while watching the sky turn brilliant colors as the sun sets through your slice of lime.

ADDITIONAL INFORMATION

Drinks, Outdoor Seating, Open Monday, Open Sunday

ADDRESS

 [Via Chiaia di Luna snc, PonzaPonza, Provincia di Latina, Lazio, Italy](#)

COST

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SOCIAL MEDIA

 https://www.facebook.com/Baretto-99-486034408400820/?_tn_R&eid=ARDGYEMzmLHKowEpHR8sEmm5NMOApMLE21QB7EpK0EjsJoN304M8HjEm9CVhV9A96

GALLERY





Da Adolfo

<http://www.daadolfo.com/>

Positano Beach Side
Restaurant

This is a beach side restaurant open from about June to September. The hours can change.



ABOUT

Here follows my report from my very first visit to Da Adolfo. It was back in 2012. And it was magical. (as you can see). It's become a bit of a scene since then. It's still fantastic. But it's become so popular (Positano in general is WAY overcrowded) that you definitely have to take that into consideration. There is now usually a line to get onto the little boat with the red fish. If you happen to be staying in a fancy hotel, ask them to try to arrange for you to visit. Personally? I tend to avoid it since it's just way to much of a scene to deal with.

Original post from 2012:

We strolled down to the dock next to the Spiaggia Grande and waited for the shuttle boat. It's really easy to spot the boat, since it has a cute red fish nailed to the mast. Although there is another boat which goes back and forth to Laurito (that's the name of the cove) make sure you get on the Red Fish (you'll understand why in a minute)

One of the best parts about heading out of Positano by boat is the chance to see the town from the sea. It's hard to keep your sense of direction when you're actually in the town, and to really understand what all those steps are all about.

The five minute boat ride also allowed us to spy on some incredible private villas, as well as some of the fanciest hotels around (the aforementioned San Pietro for instance) hanging on for dear life along the cliffs.

As we approached Laurito, I saw a large blue and white building. "Pretty fancy for a hippy beach" I said. "No," said Gillian, "We've reserved at that shack to the right."

And here's the most important bit of information about beaching it at Laurito. Get on the Red Fish boat, which will take you to Da Adolfo, the stabilimento that looks more like a shack. Do not get on the other boat (I think it has a white crab or fish or something) because then you will miss one of the best meals of your trip.

Everyone else seemed to know this too, since the lettini at Adolfo were packed to the gills (yes, fish pun intended). Although you may be tempted to settle in at the more spacious set up next door, you can't mix and match. In other words, you eat where you lounge.

We had called ahead and reserved our lettini in the first row. Of course, this being Italy, they tried to put us in a back row. But again, this being Italy, Sophie only had to fling her blond hair over her shoulder and pout a bit for us to be seated pretty quickly in the chairs closest to the water (advice: if possible, bring along a 21 year old pouty blond)

Since this post is as much about going to the beach as about eating, let me get that part out of the way. Gorgeous beach. Amazing clear, clean water. The kind of place you dream of, with turquoise depths running up against dramatic cliffs.

But since this is me, I'll now just skip to the lunch part.

The menu is scribbled on the board and – if you're like me – you'll want to order everything. I'm not so sure how they manage such a large menu from the tiny kitchen basically carved out of the rock above, but they do. As we dodged the barefoot waiters running down the staircase, we managed to choose from all the delicious sounding things.

First up, of course, was a large pitcher of peaches and wine. I guess it's like sangria. And I realize that it's probably just a way to make mediocre white wine taste better. But I can't think of a better thing to drink in the shade, on a beach, on the Amalfi coast.

I couldn't resist friarelli con alici. This was just what I imagined, a gently sauteed mix of slightly bitter green peppers with chunks of fresh anchovies. A few cherry tomatoes and a healthy dose of olive oil brought it all together.

Gillian had a hard time keeping everyone's hands off her plate of saute di cozze. While we let her work on her mussels, none of

us could restrain from dunking our bread in the juices the minute she was distracted.

Sophie ordered Trofie al Margo, which turned out to be chewy hand made twists of pasta tossed with plump seafood and pumpkin. Gillian and I chose spaghetti with octopus and loads of zucchini. I loved the way both dishes took traditional seafood pastas and made them even better with the addition of veggies. (will definitely be trying this at home soon.)

I'm sure we had some other dishes. But by this time we were on our second pitcher of peaches and wine and my note/picture taking suffered.

I didn't, however.

After a quick nap on the lettino, we were soon back in the water.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating

ADDRESS

[Laurito](#)[Laurito](#), [Positano](#), [Provincia di Salerno](#), [Campania](#), [Italy](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/DaAdolfo/>

GALLERY





Da Ferdinando



Positano Beach Club

They usually open up the end of April and close beginning of October.



ABOUT

Like most activities in Italy, going to the beach is all about the food. Head to any body of water - a lake or the sea (or even frozen water like snow) - and you'll find that the day's planning has as much to do with food and eating as with sunbathing and swimming. And if in the States people make do with 'summer' food like hamburgers, hotdogs and lobster rolls sold out of shacks and eaten at sun bleached picnic tables, in Italy it's a much more organized, and stylish, affair.

My big introduction into the world of beachy dining came in the dreamy seaside town of Positano. Located about half way along the Amalfi coast this tiny town full of brightly colored buildings clings to the dramatic cliffs that run down to the sparkling blue water. Although it began life as a fishing village, for the last hundred years or so it has slowly (and then more quickly) gained fame as one of the most desirable vacation spots along the Italian coast.

While the main beach, or Spiaggia Grande, is the obvious destination for getting your feet wet, with its wide sandy beach and ease of access, it's actually the smaller beaches, located in hidden coves, some of which are accessible only via boat, where the true culinary gems live.

One of my favorite destinations is the pocket sized Fornillo beach, located in the cove just up the coast from Positano. You can get there by a small boat that leaves the main pier every 1/2 hour to make the five minute ride or - as I prefer to do - meander along the kilometer long shaded path that runs along the sea, beneath bougainvillea shaded bowers, to come out in the sparkling sun.

Like many beaches Fornillo is only set up to receive guests during the summer months. In fact, the four stabilimenti - or beach clubs - are completely dismantled every September, only to return once the winter storms have completely passed in the very late spring. This man made, but completely temporary, transformation of nature into something elegant, comfortable and delicious is what makes beach side dining in Italy so perfect.

Each beach club rents a stretch of beach from the city of Positano. On this little scrap of unstable sand they set up not only lounge chairs and umbrellas near the water, but a temporary platform made of wood that houses a shaded restaurant, bar and kitchen. This formula is pretty much the same not only up and down the Amalfi Coast, but almost anywhere Italians gather by the beach. The stabilimento, or Beach Club, is an Italian institution. But if they may all look similar, each one is a world unto itself and has its dedicated fans.

These beach restaurants have their own style of food that reflects not only their proximity to the sea (fish!) but also the idea that most people don't want something 'heavy' when they are headed back into the water. One of my favorite places on Fornillo is Da Ferdinando. I love it so much that the recipes I took away from here made it into my book [The Italian Table](#).

You can order their local specialities like Caponata (a bread salad), Caprese or Alici Marinate. But also take a look at the daily specials, which are a bit more substantial. One of my favorites features early season little zucchini : Zucchini Parmigiana.

Make sure you order a big pitcher of white wine with peaches. And don't surprised if an icy bottle of limoncello shows up on your table before you make your way back to your beach chair.

ADDITIONAL INFORMATION

ADDRESS

Restaurant, Street Food / Snacks, Open Sunday, Open Monday,  [FornilloCampania, Italy](#)

Outdoor Seating

COST

SOCIAL MEDIA



GALLERY



Da Vincenzo

<http://www.davincenzo.it> 

Positano Restaurant

Daily, Lunch & Dinner 

ABOUT

Da Vincenzo is that perfect restaurant you're hoping to find in Positano. Not too fancy, not outrageously expensive plus a fun and welcoming atmosphere and service paired with truly delicious food.

[Sophie](#) and I were there for a dinner one May and were very lucky to snag a table on the narrow side walk. But it's not for the faint of heart. Although we had a nice view and enjoyed the balmy breezes, it was on the main road so every time a car came by (not often) it felt like if we leaned too far to the right our elbow might be hit by a rear view mirror, But the extremely cute, chatty and funny waiter made up for it. So did the food.

Dinner at Da Vincenzo started off with grilled octopus and crispy fried artichokes. (all served on my favorite Solimene plates from Vietri). I stayed with this theme and ordered grilled squid for my main course. Served atop marinated zucchini, the squid were perfectly cooked - tender yet just a little bit frizzled at the edges - and the acidity of the baby zucchini paired perfectly.

Sophie, who can never call a meal a meal without pasta, ordered the tagliolini with shrimp, which were again cooked to perfection (not hard and over cooked as at so many places, but tender and almost sushi like). Lots of wild fennel and grated lemon zest on top.

Although neither of us were going to order dessert, we couldn't resist the 'menu'. The afore mentioned cute waiter comes to your table with a tray bearing every offering. I mean how could we resist. We split a baba' topped with mulberries.

ADDITIONAL INFORMATION

Open Monday, Open Sunday, Restaurant, Outdoor Seating

ADDRESS

 [172, Viale Pasitea, Positano](#)[Positano, Provincia di Salerno,](#)
[Campania, Italy](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/davincenzopositano/>

GALLERY





Gherardo Frontone

<http://www.assocalafrontone.it/>

Ponza Beach Restaurant Like any place on Ponza, opening hours are seasonal and subject to change.



ABOUT

If you go looking for information about this hidden restaurant on Ponza you might be a bit confused. The closest that you will get to any online information about a place above Frontone beach is that there is some sort of museum. Which sounds not quite right.

As it turns out there is not only a museum (of charming household and agricultural objects the owner has collected free of charge and located in a cave) but there is, in fact, a pretty fantastic restaurant.

Although you can get to Gherardo's from the road above, I've always approached it from below. And by below I mean by sea. Take one of the small ferry boats that run between the port of Ponza and Frontone beach every 15 minutes or so (5 euros round trip). Then walk over to the area at the far right, where the ancient Roman ruins are. There you will find a pathway leading up the hill, to the 'Museo Etnografico di Ponza.' But the real reason you are going is to eat.

Tables stretch out beneath a shady pergola and every single one has a magnificent view out over the bay below, looking to the town in the distance. Tables are set with colorful ceramic plates and the setting is pretty much enough to make you cry it's so perfect.

Gherardo himself will take your order, and let you know the specials. We always start with his home made preserved vegetables: artichokes, zucchini, eggplant and greens. And a plate or two of cured fish too. The last time we were there we had a massive salad of iceberg lettuce and while it sounds out of place it was crisp, crunchy cool and exactly what we wanted on a hot summer day.

We also ordered a big plateful of eggplant parmigiana, lasagna and a kind of rustic tart filled with chunks of salami, eggs and cheese. I still remember the time he had as a daily special an entire head of stuffed escarole. It came to the table wrapped in twine, and when we opened it up out spilled raisins, pine nuts, olives, capers and sardines. It was beyond amazing.

I've never gone beyond the house wine, which is local and kind of sweet and barely alcoholic. And usually it comes in a bottle shaped like a fish.

There is usually a few desserts to choose from, but my advice is to order the homemade crostata, which is made with their own jam.

Advice: Get to Frontone early and nab a spot at one of the beach clubs (I like the one over by the rocks, but it's hard to get in and out of the water there, so you might prefer the ones on the pebbly beach. Rent the chairs for the entire day, and then leave your towel there while you go up for lunch. And after lunch? Nap time of course.

Make sure you listen to the ferry guy about what time the last boat leaves. Otherwise you have to walk all the way back up the hill to catch the bus.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Monday, Open Sunday

ADDRESS

 [Località Frontone, PonzaPonza, Provincia di Latina, Lazio, Italy](#)

COST

\$\$\$

SOCIAL MEDIA

 <https://www.facebook.com/pages/Da-Gerardo->

GALLERY





Gildo

Ponza Pastries



Gildo keeps quirky hours.



ABOUT

Although Ponza is technically in the region of Lazio, many of its culinary traditions are closer to Naples and Campania. Thank god, because this means that you can get excellent Neapolitan pastries at the bakeries. The best place to stop for your fix of sfogliatelle and baba al rum is at Gildo.

Gildo is the perfect combination of bakery and coffee bar. That means you can stop by for a brioche and cappuccino.

ADDITIONAL INFORMATION

Bakery, Coffee

ADDRESS

[Ponzaitaly, Ponza, Province of Latina, Lazio](#)

COST

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GALLERY





Il San Pietro Positano

<http://www.ilsanpietro.it/en/>

Positano Hotel



ABOUT

The problem with staying at the Hotel Il San Pietro is that it kind of ruins you forever for staying anywhere else. It's the kind of hotel that is rightly called one of the best in the world. Not only is the cliff hanging location just outside of Positano beyond belief, but the old world professional charm and perfection that goes into every aspect of staying here makes it a once in a lifetime experience.

Full disclosure: I was here as a guest of the hotel. But in this case I truly believe that paying guest or visiting journalist, you are in for a treat.

Things I particularly fell in love with:

- Rossinis arrived in my room minutes after I arrived. With a perfect plate of glistening strawberries.
- The pathway leading down to the beach, which wound its way down the cliff and past the terraced vegetable garden.
- The boat ride to the nearby islands of Li Galli, on the hotels boat which takes guests out every day at 11.
- The newly refurbished rooms with drop dead gorgeous fabrics and specially commissioned hand made tiles on the floors.
- Showers with views. I want one of those please.
- Bougainvillea winding its way through specially drilled holes so that it covered the ceiling inside of the entrance hall. How cool is that?
- And the views. The views. The views.

If you are staying at the hotel then you can enjoy their amazing breakfast (and sample their [pistachio cake](#)), either in comfort of the the terrace of your room or else in the equally fabulous hotel breakfast room. I also loved their for-guests-only beach side restaurant Carlino. (loved the [grilled mozzarella](#)) You can take their famous elevator (dug into the cliff) or else the extremely romantic walk down through lemon groves.

If you're not staying there, never fear. You can still get a taste of the hotel. Stop by their justifiably famous terrace to watch the sun set over Positano and/or book a dinner at their Michelin starred restaurant Zass. (I loved the [lemon pasta](#).)

ADDITIONAL INFORMATION

Restaurant, Hotel - Places To Stay, Drinks, Open Monday, Open Sunday, Outdoor Seating

ADDRESS

[2, Via Laurito, PositanoPositano, Provincia di Salerno, Campania, Italy](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/ILSanPietroDiPositano>

GALLERY







La Favara



Ponza Alimentari



ABOUT

This is one of my favorite little food stores on the island. It has just about everything you would need and definitely has some of the best produce. At least a few times a week.

The place is run by a couple and at least once a week (sometimes twice) the husband will take his truck to the mainland to stock up. In the summer months this means they have the best produce including usually an amazing array of tomatoes.

This is also where I stock up on local capers (to cook with there and also to take home with me) as well as local lentils.

It's also where I get my daily dose of mozzarella di buffala. You have to ask for it, since it is hidden in a styrofoam box at the back of the shop.

Also? When everything else is closed, you can usually count on this place being opened. The last time I was there, on a rainy Sunday evening, before the real season had started, I was able to buy coffee, milk and bread. Just what I needed for my first night.

ADDITIONAL INFORMATION

Food Stores

ADDRESS

 [14, Piazza Carlo Pisacane, PonzaPonza, Provincia di Latina, Lazio, Italy](#)

COST

\$\$\$

GALLERY



La Marina 

Ponza - Beach Restaurant

lunch & dinner 

ABOUT

It's not easy to get to one of my favorite beaches in Ponza. And I certainly would never had made my way there had not my friend [Gillian](#) led me there. I was staying in an apartment on the port and Gillian was staying on the other side of the Island, in Le Forna. So I got in a taxi (there are six I think on the island) and headed up and over the hill to meet her for a cappuccino.

The taxi driver of course knew exactly where I was going. And as we got closer to the bar he even said 'There's your friend.' Ponza is that small.

After our iced cappuccino we walked past a few buildings and then down what can only be described as a kind of goat path. Actually, it's a bit better than that, but barely. At certain points there are structures that kind of look like stairs. Creatively made stairs, each one a different height. Sometimes there was a wooden railing too.

What there always was, if you dared to look up from where your feet were? Views. Like amazing views waaaaay down to the turquoise colored see in what seemed to be a far away cove.

I'm exaggerating of course, but it is a hike. But a hike well worth it. We had made it to Cala Feola, and - since Gillian knows all about these things - we had made it early enough to get a beach chair in the first row near the water. And there we parked ourselves for the entire day. Taking breaks to swim, or get cool drinks from the bar magically set up behind us.

At lunch time though we took another mini hike (more of a stroll) to far end of the beach where a weather-beaten shack was perched on the rocks. La Marina is one of those perfect beach side restaurants you only find in Italy.

First of all we ordered a bottle of rose' made from local grapes. Which of course made everything look rosey. For lunch we just ordered a bunch of small plates to split. Grilled sardines, fresh and briney; a mess of escarole sauteed with olive oil, tomatoes and olives. My favorite though was their version of parmigiana. In the summer every beach side restaurant serves a version of this iconic dish. Usually it's eggplant. Sometimes it's zucchini (a recipe for that is in [my book](#)) But La Marina wins the award for most original Parmigiana ever: cactus paddle. It was so fresh that we actually saw them come in with the basket of freshly harvested paddles and went back into the kitchen to watch them being cleaned.

We also amused ourselves by watching people come and go, by land and by sea. (We were hoping to get a sighting of Beyonce, who is rumored to have [come here last summer](#) off her yacht.) When the last drop of rose was finished we strolled back to our lounge chairs and napped the rest of the afternoon away. Yes, we would have a hike back up the hill, but that's the price you pay for perfect beach day.

How to get here:

You can take a taxi to Cala Feola or else take the bus that goes to La Forna and get off at Cala Feola (cost is 30 Euros). The bus leaves about every 15 minutes from the port, and the ride takes about 15 to 20 minutes. (cost is 1 Euro)

ADDITIONAL INFORMATION

Open Monday, Open Sunday, Restaurant, Outdoor Seating

ADDRESS

 [Le FornaLe Forna, Ponza, Province of Latina, Lazio, Italy](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/www.ristorantelamarinaponza.it/>





La Tonarella

<http://www.ristorantelatonnaella.com/>

Beach Side

Open for lunch and dinner mostly during the summer months. Make sure to call

Trattoria

first.



ABOUT

I am forever struck by this unique Italian combination of style, summer and dining whenever I head to the Amalfi coast. There is a certain kind of [restaurant](#) that pops up on Italian [beaches](#) every year that is so hard to translate into any other language. You see, Italians take their beach vacations very seriously. And lunch is a big part of that. So almost every beach has some sort of restaurant where you actually sit down to a full lunch. You may be in your bathing suit. You may be barefoot. But by god, you are going to eat well, and in style.

Last summer while I was taking a break from [anchovy-fishing](#) I had the chance to visit one of these restaurants. I'd heard a lot about it, but since it is pretty much accessible only by boat, I'd never been there. La Tonarella is located about half way between Amalfi and Positano. If you take a look at it on a map you'll see what I mean. There is no road that leads you there. There may be a goat path, but as far as arriving it's by boat or by swimming. Or a very long steep hike.

And once you do pull up to the secluded cove, you'd be permitted in wondering what all the fuss is all about. Really, there is barely any beach to speak of, and just a couple of small pink buildings that make you wonder how they manage to survive through one winter and the next without being washed away into the sea.

The pink building on the left was our destination: La Tonarella. The name of the restaurant refers to the fact that this small cove, Marina di Conca, was, until 1956, the site of the only tuna fishery on the Amalfi Coast. And in fact, the small building where the restaurant is located was one of the places where the massive nets were stored. It was at the end of the '60's that the warehouse shack was transformed in the restaurant shack.

For me La Tonarella sums up just about everything that is perfect about these types of restaurants. From the sea, or even from the teeny, rocky beach itself, the place doesn't look like much. But once you have secured a table (not an easy feat) and are seated, looking out, you are pretty much in heaven.

What I love is the mixture of being at the beach, which couldn't be more casual, with the formality of almost any meal in Italy. Even though people are walking around in speedos and bikinis, sandy dogs are yapping away, and just about every child under the age of 8 seems to be running wild, the plastic tables are covered in starched white linen, the wine is chilled to within an inch of being frozen and the smells coming out of the kitchen bring you to your knees.

Obviously it's all about the fish here. Since I was with a pretty big group, I just sat back and enjoyed every dish that came our way. We started off with antipasti. Perfectly grilled octopus dressed with olive oil and lemon, teeny fine fried fish served with marinated red onions, and some of the best eggplant I'd ever had, served two ways. Sautéed with local tomatoes and peppers then tossed with garlic and breadcrumbs, and also formed in to small balls and deep fried.

Although we had several different pastas, the main event – and what most folks order – was Lo Spaghetti di Jacqueline. Named after Jackie Kennedy it was evidently her favorite dish during her many visits here (it's that kind of place, I told you). Made with pan-fried zucchini, pancetta and parmigiano it was stylish simplicity at it's finest. Kind of like Jackie herself. And exactly like Tonarella and Italian beach dining.

To get there: The easiest way is by private yacht !! But if you don't have one of those, there is a ferry that leaves from Amalfi regularly. You can also drive, but it's not as fun.

ADDITIONAL INFORMATION

Open Monday, Open Sunday, Restaurant, Outdoor Seating

ADDRESS

 [Via Marina di Conca, Conca dei Marini](#)
Conca dei Marini,
Provincia di Salerno, Campania, Italy

COST

\$\$\$

GALLERY





Latteria



Positano Food Store

Mon-Sat 7:30am-8:30pm



ABOUT

Although Positano is mostly about going to the beach, if you are renting an apartment or thinking of some sort of picnic then you'll be looking to buy food as well. While the rest of Italy is over run with super markets these days, the choice in stocking up in Positano is pretty much only this store. (Locals go with their car further afield)

In addition to carrying just about everything from fruit and vegetables to milk and toilet paper, they also have a fabulous take away deli counter. Big trays full of melanzane parmigiana are what you want to make a bee-line for. Also any other sort of stuffed vegetable (rice filled tomatoes, meat filled zucchini, etc). They also get twice daily deliveries of mozzarella di buffala which goes perfectly with the tomatoes in the baskets out front.

A word of wisdom from someone who has rented apartments in Positano: plan your shopping so that you don't have to go WAY up a million stairs and back down again just because you have forgotten something important (you know, like wine).

ADDITIONAL INFORMATION

Food Stores, Open Monday, Restaurant, Street Food / Snacks

ADDRESS

[142, Viale Pasitea, Positano](#)[Positano, Provincia di Salerno, Campania, Italy](#)

COST

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GALLERY





Maga Circe

Bar Ponza



ABOUT

Even though Bar Tripoli is better known, I tend to end up at Maga Circe more often. One of the reasons is certainly because they have more tables and I'm usually able to find a seat. The other reason? They serve their cocktails in ridiculously large glasses. Like huge. Just look at that Negroni. And the Gin & Tonic? I swear half the glass was gin.

Don't worry though, they also give you enough nibbles to soak up at least some of that cocktail before you head out to dinner.

ADDITIONAL INFORMATION

Coffee, Drinks, Open Monday, Open Sunday, Outdoor Seating, Street Food / Snacks

ADDRESS

 [11, Piazza Carlo Pisacane, PonzaPonza, Provincia di Latina, Lazio, Italy](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Bar-Maga-Circe-235609826565591/>

GALLERY

