Our restaurant appears in many gastronomic Italian guides: “Veronelli 2009”, “Espresso 2009”, “Gambero Rosso 2009”. It offers regional food exalted by good quality wines.

In fact, this Inn started as an excellent gastronomic address where it’s possible to try the mozzarella cheese, the queen of the territory, proposed in typical Cilento food. In addition: anchovies in oil and squash flowers and the Caciocavallo (regional cheese) combined with fresh homemade pasta, sliced beef cooked on the open fire, homemade pies with the white figs of Cilento. All of it is accompanied by the best wines and liquors of the area.

Particular care and attention is paid to cheese and cold cuts, chosen from the best of the Campania. The wines are selected with expert advice, not forgetting the meat which is chosen and guaranteed, cooked on an open fire.

To make the evening even more magical Tavernola has a garden in the open air for fantastic dinner under the stars.

See photogallery