

**Caruso, A Belmond Hotel, Amalfi Coast
Welcomes New Executive Chef Armando Aristarco**



APRIL 2023 Caruso, A Belmond Hotel, Amalfi Coast, announces the return of Armando Aristarco as Executive Chef from the 6th April 2023.

Perched on Ravello's highest peak, all of Caruso's open-air dining destinations boast uninterrupted and breathtaking views over the Tyrrhenian Sea. From the casual Caruso Grill, adjacent to the infinity pool, where guests can enjoy a relaxed lunch or dinner and savour classic Neapolitan dishes, to Ristorante Belvedere, where the cuisine of Chef Armando Aristarco is perfectly paired with the stunning views in a timeless, elegant setting.

RISTORANTE BELVEDERE, ELEGANT DINING IN THE PALACE IN THE SKY

Taking inspiration from the natural diversity of this beautiful Mediterranean landscape, Armando Aristarco has created contemporary interpretations of dishes that have established this region as one of the richest in all of Italy.

From fish such as saddled seabream and anchovies; to lamb from Monti Lattari; local parsley root and celeriac and Gragnano pasta - all his ingredients are exclusively sourced from artisan producers, local fishing boats, and small holdings from Cilento. Stretching from its coastline through the Vallo di Diano to the Alburni mountains, Cilento is an area acclaimed as an exceptional centre for the Mediterranean Diet.

Dishes such as *Scabbardfish, Papaccelle Peppers and Rustic Bread*; or *Monti Lattari Lamb, Aubergines, e Provola di Bufala from Cilento*; and *Risotto Caprese with Riserva San Massimo Carnaroli Rice, Almonds, Mozzarella di Bufala Campana Doc, Tomato, and Basil* honour Campania's traditional produce and flavours, artfully blending them with creative mastery using considered contemporary techniques.

To enhance the guest experience further, some courses will be finished table-side, such as the *Delizia al Limone* - made from freshly baked sponge and homemade custard using Amalfi's famous lemons or the traditional summer coffee ritual, when espresso is served straight from the "cuccumella", the classic Neapolitan coffee pot.

Wine, too, will play a huge part. The extensive list, with a core selection of over 400 labels, will offer a curated collection of local wines, including *Vini Eroici* from Cantine Marisa Cuomo. These 'heroic wines' are the result of production under extreme conditions and which have originated from vineyards that have at least a 30% slope and located at an altitude of 500 metres above sea level. Every section of the wine list will open with a wine from Campania, to highlight the importance of locality and the connection to the land for the chef. A selection of international wines will also be available.

Commenting, Armando said, "This is really a dream come true for me. Returning to my home region after a decade, to this beautiful hotel, where my life began as a young chef and using the ingredients I know and are such a part of who I am, is an honour I can hardly express. I am so excited for the Summer season to begin."

Seating up to 30 guests, the indoor/outdoor restaurant Belvedere is open for dinner from 19.30 to 22.30 daily, welcoming guests and visitors alike.

For further media information on Chef Armando Aristarco or Restaurant Belvedere at Caruso, please contact Morena Kolmarkai at LOTUS belmond@lotusinternational.net
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For further media information on [Caruso, A Belmond Hotel, Amalfi](#) please contact Emilia Filocamo at emilia.filocamo@belmond.com

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Notes to the Editor

About Chef Armando Arsitarco

Originally from Torre Del Greco, outside Naples, Armando Aristarco grew up in kitchens, standing next to his father, who was a chef and inspired Armando to become one. After earning his high school diploma, Armando gained experience in restaurants around Italy before landing a position as demi chef de partie at Hotel Caruso, where he spent two years in 2010. From here, Milan, Rome, Bahrain, Singapore, and most recently Dubai followed. Armando is now back at Caruso, A Belmond Hotel, after a decade of culinary experiences, to where it all began, to rediscover and reconnect with the flavours and produce of his beloved region.

About Belmond

Belmond has been a pioneer of exceptional luxury travel for over 46 years, building a passion for authentic escapes into a portfolio of one-of-a-kind experiences in some of the world's most inspiring destinations.

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