



FROM NAPLES OVER THE AMALFI COAST!



The We're Smart Green Guide never stands still. All over the world, restaurants are visited with the goal of discovering chefs and venues that work culinary magic with vegetables – and sometimes even exclusively with plants. The Amalfi Coast is unique. But is it also, for We're Smart, a pure plant destination? For a long time now, we have wanted to visit the best vegetable restaurants in this region. We travelled from Naples to the island of Ischia, took the boat to Sorrento, and drove along the Amalfi Coast via Amalfi itself, Ravello and Maiori. We visited ten restaurants, and eight of them are now listed in the We're Smart Green Guide for Italy. These are three 'must-do' restaurants.



IL MIRTO, ISCHIA

On Ischia, a beautiful island facing the city of Naples and surrounded by crystal-clear seas, Il Mirto is a completely vegetarian restaurant offering two fully plant-based menus. The very talented chef, Tommaso Luongo, masters an enviable technique. The dishes are delicious and creative. A meal at Il Mirto is one of the finest fully plant-based dining experiences you can have in Italy. We absolutely recommend trying the dishes 'Bouquet of Flowers' and 'Recycled Plastic.' The restaurant is nestled in the beautiful grounds of the Botania relais, which offers stunning views of the sea.

[BIT.LY/ILMIRTO](https://bit.ly/ilmirto)



DON ALFONSO, SANT'AGATA SUI DUE GOLFI

This close-knit family presents itself to the outside world as a truly strong team. From the warm welcome through to dinner and breakfast, you immediately feel at home here. The balance between tradition and the creative influences of chefs Alfonso and Ernesto Laccarino is perfectly tangible. With a beautiful vegetable garden on the slopes overlooking the Gulf of Naples, vegetables, flowers, fresh herbs and fruit – in short, plants – are an essential part of the regional cuisine served here every day. Most importantly, chef Ernesto is a true believer in the pure plant kitchen and makes no effort to hide it. The plant-based menu is a genuine taste experience, rooted in the estate's own produce. A fully plant-based menu is also available – they are prepared for everything. At We're Smart, we will definitely be coming back.

[BIT.LY/DON-ALFONSO](https://bit.ly/don-alfonso)



IL FLAUTO DI PAN, RAVELLO

Villa Cimbrone is a historic villa surrounded by a beautifully maintained garden overlooking the sea. From here, you can enjoy one of the most memorable views of the entire Amalfi Coast. The restaurant, Il Flauto di Pan, is located inside the building and on the splendid terrace, offering an unforgettable gastronomic experience. The talented chef, Lorenzo Montoro, knows perfectly well the taste and aroma of every wild herb that grows in these sun-kissed places, shaped by the sea breeze. These unique ingredients give the dishes a strong personality. In addition to being an expert in wild plants, the chef also personally tends a large vegetable garden within the grounds of Villa Cimbrone. A very refined and exceptional fully plant-based menu is always available, prepared using local vegetables whose flavour and character are truly unique.

[BIT.LY/IL-FLAUTO-DI-PAN](https://bit.ly/il-flauto-di-pan)



More information is provided free of charge in the We're Smart Green Guide online:

[WERESMARTWORLD.COM/WE-RE-SMART-GREEN-GUIDE](https://weresmartworld.com/we-re-smart-green-guide)

