



EXCLUSIVE EXPERIENCE

Sea to Table: Positano Fishing Adventure & Cook-Your-Catch Lunch

Head out from Positano on a traditional fishing boat and spend the morning learning the old ways – setting lines or nets, choosing bait, and listening to stories from a local fisherman who knows every current and cove. Between casts you watch the town shrink behind you, cliffs plunging into deep blue sea.

Once the catch is in, you continue to a tiny seaside trattoria where the chef transforms your fish into a simple, perfect lunch – grilled with lemon and olive oil, stirred through pasta, served with local wine. It's an honest, quietly thrilling way to experience the Amalfi Coast's seafaring soul

Duration	8 hours
Suitable for	All ages
Available Days	Mon, Tue, Wed, Thu, Fri, Sat, Sun
Inclusions	<ul style="list-style-type: none"> • Private Boat Tour • Private return transfers from Sorrento only
Exclusions	<ul style="list-style-type: none"> • Lunch NOT included but will be discounted if you catch fish

Experiences

- ✓ Food & Wine
- ✓ Boating

You start the morning down at the port in Positano, where traditional fishing boats rock gently on the water and the town's pastel houses rise up behind you. Here, you meet your local fisherman–guide and step aboard your boat for a day that feels half adventure, half time-travel into Positano's seafaring past.

As you leave the shore behind, Positano becomes a postcard in reverse – growing smaller as the coastline opens up in front of you. Your captain sets course along the coast, and before long you're learning the basics of traditional Amalfi fishing: how to set the nets or pots, how to use the rods, which bait attracts which fish, and the old stories that go with each technique.

You try your hand at catching local species – maybe sea bream, amberjack, or even octopus – with your guide right beside you, showing you what to look for and when to pull. Between casts, there's time to simply sit back, sip a cold drink, and take in the view: Positano from the sea, cliffs plunging into deep blue water, and the quiet rhythm of boat life all around you.

When the nets come up and the lines are in, you head towards a small seaside restaurant, the kind of place you'd never find on your own. Here, the experience shifts from "catch" to "cook". You hand over your morning's catch to the kitchen, and the chef turns it into lunch – grilled whole fish with lemon and olive oil, simple pastas with whatever came out of the sea, maybe a side of local vegetables and a carafe of chilled white wine. It's honest, uncomplicated cooking that lets you truly taste the sea you've just been fishing on.

After lunch, you climb back on board for the easy ride back to Positano. There's often time for a quick swim stop along the way – a last dip in the clear water – before you return to the port. You step back onto the dock with salt on your skin, a full stomach, and the rare satisfaction of having followed your lunch all the way from sea to table.

