



“Il tuffatore, 2005” opera realizzata
da Gillo Dorfles per il Savoy Hotel & SPA

TRE OLIVI
PAESTUM

MY SIGNATURE

Cooked and raw seasonal fruits and vegetables

Raw langoustines and sea truffles with puree cold lettuce and smoked buffalo milk

Bread & "something else"

Homemade raviolo caprese stuffed with caciotta cheese and marjoran, in cherry tomatoes sauce and basil

Eliche pasta "Cacio e pepe" with sea urchins

Steamed daily fish with oysters and seaweed jelly

Pigeon with foie gras sauce, white fig carpaccio and menaica anchovy

Marinated peach and its sorbet, vervain foam and pistachio waffle

The "Tuffatore"
Chocolate soufflé with dried fig ice-cream, chocolate sauce and finger lime liquor

190 per person

Cheese selection 28 per person

À la carte
A choice of three dishes 120

PAESTUM TALE

Cooked and raw seasonal fruits and vegetables

Anchovies marinated with anchovy sauce, buffalo ricotta and summer vegetable stew

Bread & "something else"

Lemon risotto with marine plankton and sea truffles

Handmade bottoni pasta stuffed with noglia sausage, raw red prawns from Acciaroli and onion essence

Red mullet from Licosa and its soup with zucchini and zucchini flowers

Suckling pig, figs and onions from Vatolla

Tomatoes, ricotta cheese and basil

The Garden of the Hesperides
Madeleines with olive oil, bergamot mint, lemon cream and grapefruit and yuzu sorbet

170 per person

Cheese selection 28 per person

À la carte
A choice of three dishes 120