



"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

Caviar Amur Royal with egg and smoked celeriac

Pane & "quaccosa"

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

Eliche pasta "Cacio e pepe" with sea urchins

Red mullet and its reduction

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

"Annurca Apple" marinated and its sorbet, vervain foam and pistachio wafer

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

190 per person

Cheese selection 22 per person

À la carte
A choice of two dishes 120

PAESTUM TALE

Cooked and raw seasonal fruits and vegetables

Anchovies "alla scapece" with fennels, red onion and caper leaves

Pane & "quaccosa"

Risotto with buffalo robiola cheese, bay leaf, cocoa beans, white figs of Cilento

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

Zuppa maritata: Controne beans and the sea

Rabbit crusted with herbs, smoked eel and mushrooms

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 22 per person

À la carte
A choice of two dishes 120