

SPRING 2023

The Signature

- ANIMELLA

Spring Soul. 35
- FIOR D'ACQUA

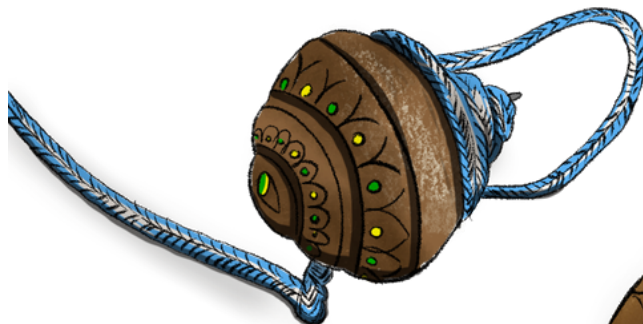
Catalana Cilentana. 42
- AGNELLOTTO

Lamb Tortello, mushrooms and truffles. 40
- RISOTTO

A tribute to "Scarola attaccata" a traditional neapolitan side dish. . 45
- PESCE BRACE

Local catch of the day on Calvanico's charcoal. 52
- ALL'UCCELLETTO

Roasted pigeon and bean's reduction. 50



Tre Olivi

In respect of privacy, we invite you to deactivate the ringtones of your mobile phone.

We inform our esteemed customers that some products are treated with blast chilling in accordance with EC Reg. N. 852/04. In case of food allergies or intolerances, please inform the staff in order to guarantee dedicated attention.

In the groceries list, foods are a simple matrix to organize the pantry. A variety of products we buy to feed the belly and to warm the soul.

So its begins the mold of domestic food, and before the fire and the contact between the elements, the label is the first relationship with what will be one's lunch and dinner. The expiry date is the worst threat while the colors, brands, food memories and offers are a set of rules and images that make the food a necessity, a possibility and enticing to purchase.

What we are goes into the shopping bag, because it is true that we are what we eat. After all, far from hunger, we can express what we are in an infinity of tastes and colors to mix, in a countless blend of molecular, atomic and sensitive universes, as if a spinning top were to spin endlessly like the uncountable options, we have in an kitchen.

But the launch of the “Spinning top” is a precarious balance, as it is necessary to pull the string with the right strength for a good rotation, which however spins for a fixed time. The same care applies to the kitchen as it always requires creativity and new energy to choose the right path for the new beginning. Thus, the story of Giovanni and Roberta's shopping list that fills up like the miles on a pilgrimage, in connection with the place and with the community that animate them. Starting with the raw materials first because it is the primary relation between people and the Earth's products. Alongside the culture of the place and its agriculture, farming, and fishing, is the only real shopping list.

And here the ethics overtakes the label, like in a musical composition, the tempo and the keys are changed to make new harmonies, for new gastronomic concerts. But the music is not only played at concerts, even the local markets know how to be an instinctive, popular and cultured melody. It is exactly from this instinct that our new gastronomic concert originates. It starts from the most popular one: the rumba, made by “scugnizzi” on the streets which shakes the spirit of the time and turns into a new launch.

The origins of the words say a lot. The word “scugnizzo” comes from “scogna” which means scraping. In the past in fact, a “scugnizzo” retaliates socially by scraping his opponent's spin top during the game.

Similarly, we scrape away the old to reveal the new in preparation of the innovation without any adversary but oneself. We stay and remain in time and in the place of our land while we keep the list, we change and modernize it and then we hand down together. On one side the Gulf of Naples and the land of Vesuvius, on the other side the rocks of the Abruzzi and our Eastern Sea. This is the geometry of the heart, which in Cilento takes a shape of a triangle and holds together a triad of places, food, and community.

Antonio Pellegrino
Sociologist, founder of Monte Frumentario and
of the Terra di Resilienza cooperative



We dream a rise before we think.

The menu is for all diners together
150 euro

BRUSCETTA AL TARTUFO	INSALATA INVERNALE
RIGA_TONNO	
l'uccello che voleva nuotare	CRISI D' IDENTITA'
SORBETTO AL LIMONE	
...AL PEPE VERDE	
TARTE_TATUILLE	
SIAMO ALLA FRUTTA	

In the bottom and top of everything there is a reverse, of the medal as well known, of the rind and the crumb, of the pulp and the peel, of the void and the full. Subbicasutta, in Cilento dialect means "upside down", a linguistic matrix capable of including the thought and reworking it in a revolutionary way. A deconstruction a bit reconstruction, a bit destruction, where the recipe book of the known becomes unknown to the convention, to become a method of meaning.

We did it again!
SUBBICASUTTA



A RUMBA D'E SCUGNIZZE

Chesta è a Rumba d’e scugnizze [1]

ca s'abballa a tutte pizze.
Truove 'e dame 'mpizze 'mpizze
ca te fanno duie carizze.
Si te fa passa' 'e verrizze,
strette 'e mane, vase e frizze,
pruove gusto e te ce avvizze,
cchiù te sfriene e cchiù t'appizze.
Comme a tante pire nizze
te ne scinne a sghizze a sghizze
fino a quanno nun scapizze,
Chesta è 'a Rumba d’e scugnizze.
'O rilorgio, mo capisco
pecché 'o cerco e nun 'o trovo,
steva appiso, è gghiuto o ffrisco:
c'è rimasto sulo 'o chiuovo.
'O chiuovo io tengo...

Cic cic cic cì...

Belle 'e 'ammere! [2]

Cic cic cic cì...

Scarola riccia p' 'a 'nzalata. [2]

Cicche cicche cicche cì...

Fenocchie! [2]

Cic cic cic cì...

'O spassatiempo! [3]

Cic cic cic cì...

Capillo! Mo t’e ccoglio e mo t’e vvengo!

Cic cic cic cì...

Gue', l'aglio!

Chesta è 'a Rumba d’e scugnizze.

Assettateve assettateve!

ca s'abballa a tutte pizze.

'O quadrillo e 'a figurella! [4]

Truove 'e dame 'mpizze 'mpizze

'O mastrillo e 'a grattacasa! [4]

ca te fanno duie carizze.

uanto è bell'o battilocchio!

Pruove gusto e te ce avvizze,

Pe chi tene 'a moglie pazza!

cchiù te sfriene e cchiù t'appizze.
Quatto sorde 'o finucchietto!
Comme a tante pire nizze
te ne scinne a sghizze a sghizze
fino a quanno nun scapizze,
Chesta è 'a Rumba d’e scugnizze.
Puparuole e aulive. [5]
Magnateve 'o cocco! Magnateve 'o cocco!
Rroba vecchia!
Pallune p'allesse! Pallune p'allesse!
'E mellune chine 'e fuoco!
Na bona marenn! Na bona marenn! [8]

Cotogne!

Gelati! Gelati! Gelati! Gelati! [9]

Concia tielle...

'A pizza cu 'alice! 'A pizza cu 'alice! [7]

Furno 'e campagna!

'E lazze p’e scarpe! 'E lazze p’e scarpe!

D'o ciardino tutte secche!

'A capa d'o purpo!A capa d'o purpo! [6]

'O Roma!

Chella bella mamma d'o Carmene v'o ppava!

Nun m'o ppozzo fatica'!

E' bellella 'a paparella!

Accatteteve 'e piatte!

Sei tuvaglie cinche lire!

N'ata pianta p'o salotto!

Nocelline americane!

Tengo 'o ggrano p'a pastiera!

Pacchiane', chi s'o penzava?

tiene chisto campo 'e fave!

Cicchignacco 'int'a butteglia!

'O zi' monaco 'mbriacone!

'O veleno p'e scarrafune! [4]

'A dummeneca addo' t'a faie?

Comme a tante pire nizze [10]

te ne scinne a sghizze a sghizze

fino a quanno nun scapizze.

Chesta è 'a Rumba d’e scugnizze.

185 euro
The menu is for all diners together

To Naples ... to its open-air theatre.