



“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 local scampi, artichoke heart and buffalo burrata

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

Red mullet soup with monks beard and crispy chicken skin

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

Strawberries, yogurt and peas

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

180 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

Amberjack carpaccio with pickled buffalo cheek and bergamot

Bread & "something else"

Borage ravioli with snails and "Fiano" white wine sauce

Mixed pasta with local lobster and smoked buffalo milk

Grilled catch of the day with spring vegetables

Free-range chicken breast with artichoke Parmigiana and egg sauce

Tomatoes, ricotta cheese and basil

Buffalo and vineyardt

160 per person

Cheese selection 22 per person

À la carte
A choice of two dishes 120