



"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

Cold lettuce puree with raw scampi,
sea truffles 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 catch of the day with oysters and
seaweed jelly

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

Iced Meringa

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

190 per person

Cheese selection 28 per person

Á la carte
A choice of three dishes 120

PAESTUM TALE

Cooked and raw seasonal fruits and vegetables

Anchovies marinated with anchovy sauce, bufalo
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

Sucking pig, figs and onions from Vatolla

Tomato, olives and pine nuts

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

Á la carte
A choice of three dishes 120