



“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 langoustine, artichoke heart and buffalo Stracciatella cheese

Bread & "something else"

Homemade Ravioli Capresi stuffed with Caciotta cheese and marjoran, in cherry tomatoes sauce and basil

Eliche pasta "Cacio e pepe" with sea urchins

Steamed sea bass with oysters and seaweed jelly

Milk goat, egg sauce and peas

Tomatoes, olives and bread

The "Tuffatore"

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

160 per person

Cheese selection 28 per person

À la carte

A choice of three dishes 110

CILENTO TALE

Cooked and raw seasonal fruits and vegetables

Dentex with clams and peas, buffalo yogurt and Kumquat

Bread & "something else"

Sweetbread, ricotta cheese and morels

Handmade Bottoni pasta stuffed with Noglìa sausage, raw red prawns from Acciaroli and onion essence

Licosa red mullet and its soup, pork pop corn, Controne beans and sea snails

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

Iced Meringa

Tribute to the Artichoke
Artichoke Babà with bread and olive oil ice cream

160 per person

Cheese selection 28 per person

À la carte

A choice of three dishes 110