



Tre Olivi

In any food-related process, relationship is the universal matrix of worldly things. Sowing, harvesting, processing, gastronomy are all relational acts. It is all a continuous link of elements, shapes and colours, atoms, then molecules, then grains, fruits, leaves, buds, seeds, tastes and nourishment for the body and for thought according to its own groove, its own becoming. Cultivated food, the cult of food, Culture, Cultivation was the choice oriented and to be oriented to delimit space and time, to invent the fire, the calendar, the symbol, the place. The nomos of things emerges from established practices, from millennia of technologies and adoptions, impulses and failures, functional ingenuity and material expertise. The forging of steel, the energy of coal, the ingenuity of stone, the shape of light, the temper of the hand, the lucid practical gaze and the method, are the expression of the will, of the sense moved by need, so the sapiens chose the signs. The Mediterranean is a sign, for example, in an infinity of signs. Therefore, the kitchen does not have to be explained, it is like gestures, like a handshake and a wink, a pat on the back and a smile, it has a universal code that originates from a particular. It has an immediate form, it reveals itself for universality while being specific, indeed, it is precisely the specificity that is the origin of creativity, of multiversity. It is a totality of diversity, proximity and otherness, of truth revealed to the eye, the belly and one's own imagination. Everything that manifests itself as food is something more than feeding oneself. It is like eating yourself in yours own and in the symbols of others, in encounters, in affections, in memory, in the future, an anthropophagy of culture, the Culture that eats itself. The greatest otherness with food is non-hunger, the least is your mood, your sense of trust in the others. At the Tre Olivi restaurant, custody is an invitation, Giovanni Solofra and Roberta Merolli play uncovered cards, on a festive table, to reveal the truth of a path, of a choice: which canteen do we belong to? The earth with all living beings is our table, plants and animals, genes and memes, domestications, memory, a lot of memory, food identity, our land, our home, who we are. When we eat something there is always the past, this is the culture, or rather these are the cultures. This is Giovanni and Roberta's invitation, revelation, revealed anthropophagy, a lucid journey through the cycle of time, in the ritual of the symbol, in the intimate matter of the place, of the places, in the cultured and popular truth of the table. No folklore, as well as no dietary responsibility, that is, of that ethics linked only to the microscopic measurement of the elements, to the recipe book of the health of a diet. The diet is unaware of the truth and necessity of food. The encounter with measure, with equilibrium, but also with imbalance and non-measure. There is the kitchen, a forge kitchen, a reorganization of meaning and a goal to reach. The Apennines, the Mediterranean, and humanity, as in a pilgrimage, are the destination to be reached, before each product, before each dish, before each menu.

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



FALL WINTER 2021

AMBERJACK harvest I saw an amberjack from the vineyards and it saw me	30
ANIMELLA autumn leaves Sweetbread chestnuts, mushrooms, leaves and their decoction	28
LOBSTER Lobster caviar and cabbage	32
TAGLIOLINO sausage and broccoli rabe Broccoli rabe tagliolino and sea sausage	30
RISOTTO Sea and mountains The tonda di Giffoni meets the sea	32
Rabbit TORTELLO N'Alice in the Cilento of wonders	30
ROE DEER Roe deer Jerusalem artichoke and red fruits	35
COSTATA and the vegetable garden Italian rib of beef and a wide-open window on our vegetable garden (for two people)	65
FISH foil Catch of the day and its packet	32



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 rapid temperature reduction 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.

GRAMIGNA

The menu of perseverance

Why perseverance? Because perseverance is the virtue of being faithful to oneself and to the principles that have been inherited from those who have been masters to us. Because, moreover, perseverance is the gift of continuing in the wake of the teachings which, like invisible and tenacious hooks, cling to memories making them alive, active, lasting. Memories capable of emerging with impetuous arrogance especially when the smells and flavors come to titillate the strings of our experience, making it rewind in the irrationality of the emotions experienced and giving us madeleines of absolute happiness.

THE THREE OLIVES

SAN SALVATORE 1988 PERSPECTIVE

FOGLIA VITAE

"CHEST'È RRAU?"

PIGEON AND ATTACKED SHOE

PRESENTOSA

LAT(T)E FUTURE

100 Euros

The menu is intended for all the diners of the table



Mediterranean style

THE BOX OF BUTTONS

Memories emerge, they come back to the surface just like the bubbles of water in the pot on the fire, and only when they become evanescent, vapor, you have the feeling that you can grasp them. Memory is an intimacy to be deciphered, understood, processed, archived. Food, as first, determines this transhumance of thought, which animates us and binds us to the roots, to the stone, to the walls, to the columns, to the bowels of one's own. The food at the table is the intimacy of one's own, a large archive of personal memories, of tastes built up in one's own nest, in the hearth of a mother or grandmother. Thus emerges the box of buttons, coloured, confused, played and from Paestum it starts a tangible sign of time, of the cycle of things, of their existing, transforming, perishing, reappearing. The memory goes to the time of play, to that of patching, needle and thread to mend childhood memories, community inspirations, senses and familiar and collective tastes evoked, cultivated, educated. Giovanni and Roberta, nourish this path in the direction of the light that illuminates the submerged, the underground, the roots, a sort of genealogical karst of food, culture that eats culture. The saints, the rites, the objects, the technologies, that great symbolic and material heritage of the Apennine and Mediterranean ethnos, are reworked in an idea of a contemporary table, a future memory of the link with the place in imaginative projection of the kitchen. The step is the start of each path, orientation is the only way not to get lost.

"if you want to be universal, talk about your land"

H. De Balzac

PRIMULES

Two perspectives of this land

DRY-STONE WALL

The space that becomes a place

CATUOZZO

The evolution of light

WHAT'S ZUPP

Modern memories of a crocodile soup

BOX OF BUTTONS

Chest of fixed stories

RALLO OR TRAMAGLIO

The red mullet of Licosa

MURATO BREAD

Souvenir of transhumance

13 DECEMBER

Saint Lucia, the first gift of love

CENTE

The light brought on the way

130 Euros

The menu is intended for all the diners of the table

Memories of Cilento and stitched up

IN CAUDA VENENUM

LAT(T)E FUTURE

The evocation of the first memory linked to breakfast when for the first time a drop of coffee in milk was allowed and the toasted bread was soaked like a biscuit. 20

VESUVIO VULCANO

The inspiration for this dessert is the work "San Gennaro Vulcano" by the Neapolitan artist Lello Esposito. The strength of this work inspired Roberta Merolli in the creation of a volcano and its bursting energy. Everything is linked to the legend of the birth of Vesuvius, which wants the volcano to be born as a result of denied love with the beautiful Capri. The two lovers, separated from their families, were transformed into an island and a volcano respectively, forced to only be able to look at each other from afar. 22

SASSI E TERRA

The name recalls the composition of the Fucino soil from whose singular humus is obtained the Tuber Solanum which is the raw material used for this dessert. The focus on the land is an opportunity to evoke a return to the peasant rituals that characterized Roberta Merolli's childhood. A tribute to the earth and its colors that turns into a praise to the roots and an invitation to rediscover its beauty and authenticity. 22

THE CENTERS

A tribute to the tradition of the Cente, the works of candles made as a manifestation of popular devotion and carried in procession for the Saint. They represent a form of prayer shared with the whole community and require a long and laborious technique of realization. They are ancient gestures, handed down from generation to generation and which have their roots in the mists of time. 22

CHESTNUT SOUFFLE

The cornerstone of pastry mastery meets the chestnut of Cilento. 22



Roberta Merolli

Mediterranean Style

Foroum Selehpa

