



Tre Olivi

At the origin of food, of all the things we eat, there is always something that guides us in the choice of the canteen, and it is always a cultural becoming with a symbolic value as well as necessarily alimentary. Our eating is an evolutionary path that starts from our nest, from a bond of intimate proximity, and it moves in the time and space of our lives, to continually meet the other.

Our sign is knowing where our taste begins, our food identity, our soul cookbook. From there, the other comes as a yardstick for one's own, a kind of litmus test with which we compare the food of others. Each time it is a sort of challenge between food memories, a meeting-clash of necessity and opportunity. How much humanity has gone before us to originate the infinite cuisines of every place in the world? What extraordinary journey in history has formulated recipes and methods for growing, raising, fishing, preserving and cooking food? And how long will it still be in the making and what will we bring into the future of our tables and our belly? These questions contain an answer, everything is an evolutionary process, and only our choice will determine the consequence of the path.

Giovanni Solofra and Roberta Merolli, propose a path of roots and foliage, a millennial momentum that animates their dishes as millennial is the land between the Mediterranean of the Gulf of Naples and the Abruzzese Apennines that brought them together. With this meeting of the heart they chose to stay and move in Cilento, in what was western Lucania, the land of Great Greece, Latin, Longobard, Byzantine, Angevin, Swabian, Norman, Aragonese, Arab, French and then and then up to nowadays.

What remains is the way to understand where to go, and the choice is rest, humanity that remains active, functional, reproductive, which guides a path through time by combining the archaic, the near and the future, the knowledge of stars and stables, light and earth underground as extremes of absolute wisdom.

This feeling of being linked to a territory is the will that leads to the wild to return to domesticate with adoption, care, innovation. The canteen is the best home to cultivate the future, and the Cilento, which remains in motion in the hands of Giovanni and Roberta, not only finds two ambassadors, but two indigenous people of the sense for a memory of tomorrow.

Antonio Pellegrino

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



SPRING 2022

PROSPETTIVA SAN SALVATORE 1988

amberjack, buffalo and scapece zucchini. 39

ANIMA DI PRIMAVERA

sweetbreads and seasonal veggies. 35

FIOR D'ACQUA

Catalana "Cilento style". 45

TAGLIOLINO

tagliolino with Cilento spirulina, herbs, sea urchins and cockles. 42

RISOTTOMARINO

rice and sea. 45

N'ALICE NEL CILENTO DELLE MERAVIGLIE

rabbit tortello, truffle and anchovies. 40

LEGAMI

pigeon, escarole and anchovies. 45

TORCHIO

*beef rib and eggplant nougat. 85
(for two people)*

ARGILLA

Hook fish in foil. 47



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.

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

PRIMULE

two perspectives of this land

MURETTO A SECCO

the space that becomes a place

CATUOZZO

the evolution of light

WHAT'S ZUPP

modern memories of a crocodile soup

SCATOLA DEI BOTTONI

chest of fixed stories

RALLO O TRAMAGLIO

the red mullet of Licosa

PANE MURATO

memory of transhumance

13 DICEMBRE

Saint Lucia, the first gift of love

CENTE

Light lightens the path

140 euro

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. 26

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. 30

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. 30

LE CENTE

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. 28

SOUFFLÈ PIZZA DOLCE

the cornerstone of pastry mastery meets the Abruzzo tradition. 32



