

Tre Olivi

A great round of carousel, in which you don't have to take any ribbon to win another one. There is no tightrope walker, it is the performance to spin the flywheel of this story, everything rotates as it should rotate in the direction of the chosen motion, in the oriented trajectory. The direction in a circle is a rotation to learn to stay, to stay there in the cosmos of food by choosing its own orbit. Stay to move, to interpret the meaning of thought and value it in the before and after of everything. What remains of the canteen is not the waste, it is not a question of recycling, reuse or glitz. What remains, remains in us, in our stomach, in our thoughts and in the pleasure of being diners with our loved ones. Giovanni and Roberta's work is thus determined with an invitation to "Restanza", to remain in the motion of places, to the cultured sense of places, to the wild and the domestic that have been related to these lands for millennia. It is a kind of astronomical investigation: on one hand a very small dot, the choice, the path, on the other, the universe, the infinite combinations of molecules and memories, of spaces encoded and organized to touch molecules and memories, ours. Intimacy is not about nudity, on the contrary, clothes are there and there are also the polar stars in the vestiges of this movement, of this choice. Intimacy, in this case, is a custody, an act of trust, a pact of wonder with Cilento, with its obliquity with its centuries-old food virtue, with those who stayed here to cultivate food and culture without ever feeling stationary. The route is marked, we remain to move, to build but also to tear down walls, bridges, fountains. It will not be gravity to determinate the sense of this rotation. In order to stay moving, you have to grips with fatigue, work, play. Matter rotates, spirit hosts. This is the carousel ride and no ribbon is taken, this is the table of what remains when the bread is broken.

Antonio Pellegrino

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



SUBBICASUTTA

In the bottom and top of everything there is a reverse, of the medal as well known, of the rind and the crumb, of the pulp and the peel, of the void and the full. Subbicasutta, in Cilento dialect means "upside down", a linguistic matrix capable of including the thought and reworking it in a revolutionary way. A deconstruction a bit reconstruction, a bit destruction, where the recipe book of the known becomes unknown to the convention, to become a method of meaning.

GATZPACHO

AGLIO, OLIO E PEPERONCINO

PEPERONE, MBUTTUNATO

BUCATINO ALLA AMMATRACIANA

L'UCCELLETO

IL CAZZIMBOCCHIO

MACEDONIA

140 euro
The menu is intended for all the diners of the table

*In the upside down
of every thing*



RISTUCCIO

When the harvest strands of straw lit by the sun emerge from the ground like a bare forest, the earth appears naked, stripped of bread, and the fullness of the harvest becomes a vegetable void. But the void is only an appearance, because what remains in the field, straw and roots, will become new leaven for the next sowing. What remains is in some way also what will be, and the "ristuccio", as the newly mown field is called, will still be bread and more ristuccio. The bond is always a circle, in a rotating movement and turns, turns, like the streams in the hills and mountains of the Apennines, a sedentary nomadism of plant and animal rotations, of spontaneity and domestication.

Sometimes the ristucci were set on fire, a fire tamed to reach the ashes. The crumbs are collected for this reason, because what remains is always an invitation to the light.

BRUCA

What remains of the ground

ASCIUTTA O IN BRODO

What remains of childhood

IL CALCIO SUI MACCHERONI

What remains of Sunday

SCARPETTA

What remains in the plate

BRICIOLE

What remains on the table

MENAICA

What remains in the fishing net

CENERE

What does not burn

ASTRICO

What remains in the attic

PEPPINA

The voice of Paestum

TOXIGEN

Pennyroyal Tea

180 euros

The menu is intended for all the diners
of the table

The reason is always an invitation to the light

SUMMER 2022

FONTANA O POMODORO

Tribute to Lucio Fontana and Arnaldo Pomodoro. 37

PROSPETTIVA SAN SALVATORE 1988

The point of view of our buffaloes. 39

FIOR D'ACQUA

Catalana "Cilento style". 45

TAGLIOLINO

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

RISOTTO

Salad risotto. 45

DANZA DELLE MENADI

Tribute to the Menaica. 40

AGNELLO AGNELLO AGNELLO

Lamb in three services. 45

COSTATA

*The rib of beef and the vegetables from our garden. 85
(for two people)*

LA TRIGLIA E IL SUO SCOGLIO

The mullet in its natural habitat. 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.



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

TU VUO' FA L'AMERICANO

A tribute to Renato Carosone, the artist that made the Neapolitan song known in the world. The game revolves around a stars and stripes Baba, which wants to be American, in fact. At the last bite of the dessert, the surprise is revealed: the timeless verses of Carosone's song, sung by entire generations. 30

MACEDONIA

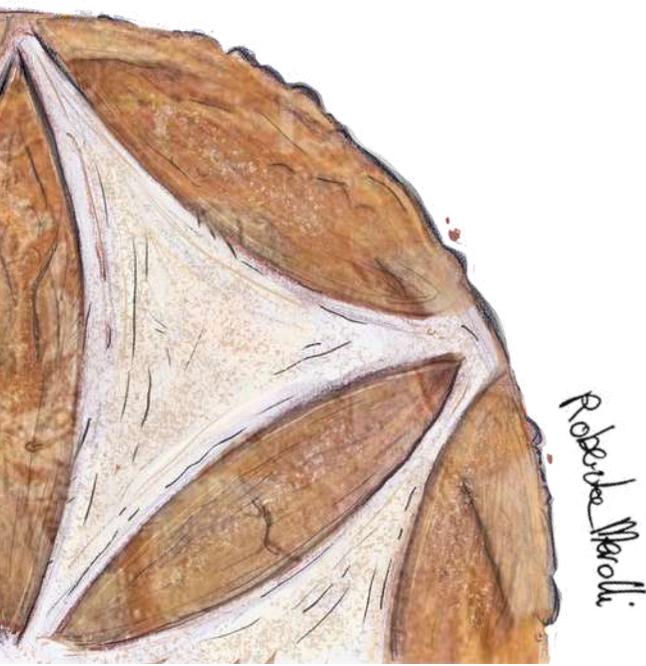
In the logic of the upside down, the fruit salad - traditionally composed of fruit with sugar and lemon - becomes the art of subtracting in order to achieve the amplification of taste through sublimation and concentration techniques. 30

PEPPINA

Peppina is one of the buffaloes of our organic farm San Salvatore 1988 and the voice of Paestum, the hometown of buffalo mozzarella. The animal that represents the Campania dairy tradition, speaks a language capable of linking integration and future. And you, have you ever heard the voice of a buffalo? 30

SOUFFLÈ PIZZA DOLCE

The cornerstone of pastry mastery meets the Abruzzo tradition. 32



Geonim Sehepin

