

MY SIGNATURE

Cooked and raw fruits and vegetables

Amberjack carpaccio and cured buffalo cheek

Bread & "quaccosa"

Caprese-style raviolo filled with caciotta cheese
and marjoram served with Corbarino cherry
tomato sauce and basil

Eliche pasta "cacio e pepe" style with sea urchin

Red mullet from Licosa and its light broth
with zucchini stems and flowers

Pigeon with goose foie gras sauce
white fig carpaccio and menaica anchovies

Spring in Paestum

The Diver
Warm dark chocolate soufflé serve
with dried fig ice cream chocolate sauce
and finger lime liqueur

180 per person

Cheese selection 22 per person

À la carte
A choice of two dishes 120

PAESTUM TALE

Cooked and raw fruits and vegetables

Menaica anchovies with buffalo ricotta
and Cilento-style ciambotta

Bread & "quaccosa"

Borage-filled pasta buttons ravioli
with land snails and Fiano wine sauce

Pasta and potatoes with blue lobster

Charcoal-grilled catch of the night
with lettuce, green beans and spring onions

Chicken leg scented with fig leaves
and smoked eel

Tomato, ricotta and basil

Buffalo in the vineyard
Semifreddo of fresh buffalo cheese, cooked milk
chip and buffalo milk ice cream flavoured
with lemon leaves, Aglianico sauce

160 per person

Cheese selection 22 per person

À la carte
A choice of two dishes 120