

# feva

ristorante

Guide through sensorial experiences  
in total dedication with  
Soul and Body to the kitchen.  
It is the synthesis of this place.

Autumn Winter  
2024-25

With dedication, humility and passion,  
since 2011 we bring to the table products from  
our land, narrated through our cuisine.  
We have biodiversity at heart, in all its forms  
supporting the effort of our  
farms, breeders and artisans.

# Soul

## New Wave

Amongst the dimensions, the Soul is the one that you cannot capture. It is the true essence of the kitchen translated in an unprecedented result.

From italian Appetizers  
both with veggies and fish  
To classic meat dishes  
To risotto and pasta dishes,  
emblem of our tradition,  
and grilled main courses

Let's rediscover  
our great cuisine,  
for a brand new  
italian gastronomy.

Six courses created according to the ingredients of the moment.

### Tasting Menu

served for the whole table only.  
Euro 100,00 drinks not included.

### Wine Pairing

wine tasting itinerary.  
Euro 70,00.

Any changes to the menu  
may cause a price variation.

# Body

## The Classics

Italian-style tastings

Undergrowth

Langoustines in broth  
#ramenGo

Artichoke, crab, figs and leeks

Raw braised beef

Bassano broccoli risotto,  
shrimps and mandarin

Paccheri alla carbonara, adriatic baby  
scallops, sea urchin & savory pesto

Crispy eel, oysters and horseradish

Mallard in beeswax, beets  
and Milhac nuts

Chestnut soufflé, malaga ice cream,  
pomegranate coulis

Tiramigiù

### Tasting Menu

served for the whole table only.

3 courses Euro 75,00.

5 courses Euro 110,00.

8 courses Euro 150,00.

Drinks not included.

### A la Carte

Euro 40,00 per dish - Dessert Euro 20,00

### Wine Pairing

wine tasting itinerary

menus 5-8 courses

Euro 80,00.

Any change to the menu  
may cause a price variation.



**OTANIC**