

# feva

ristorante

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

Spring - Summer  
2026

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 55,00.

Any changes to the menu  
may cause a price variation.

**Body**  
The Classics

Italian-style tastings

Seabed

Heart with tuna sauce

.

Risotto with scampi in a busara sauce

Carbonara paccheri, adriatic baby  
scallops, sea urchin & savory pesto

Pasta and beans with Sile caviar

.

Turbot in green sauce

Lamb in a herb and spice crust,  
baked aubergines and tandoori

.

Peach, passion fruit and liquorice

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

3 courses Euro 35,00.

5 courses Euro 55,00.

8 courses Euro 85,00.

Any change to the menu  
may cause a price variation.



**OTANIC**