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
2026 / 2027

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 farmes, 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 unprecedent 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 65,00.

Any changes to the menu
may cause a price variation.

Body

The Classics

Italian-style appetizers

Undergrowth

Scampi, casatella cheese, jerusalem artichokes and hazelnuts

Artichoke, spider crab, figs and leeks

Raw braised beef

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Risotto with Bassano broccoli, mantis shrimp and mandarin

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

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Crispy eel, oysters and horseradish

Mallard, Swiss chard and bagna cauda

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Chestnut soufflé, Malaga ice cream and 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
3 courses Euro 45,00.
5 courses Euro 65,00.
8 courses Euro 85,00.

Any change to the menu
may cause a price variation.

OINATO