

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

december 2019 –march 2020

Experiences

Soul

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.

Creation of eight dishes for the whole table only.
Euro 80,00 drinks not included.

Mescita

Wine pairing Euro 55,00

Any change to the menu
may cause a price variation

Mind

Journey through seasons

Confit artichoke, spider crab, figues and
leeks pesto, garlic zabaione

Pork feet, smoked mackerel
and horseradish

Bassano broccoli risotto, mantis shrimp
and tangerine

Warm spaghetti with oysters, cedar and
crispy eel

Hare in diurnal lethargy

Pinza soufflè, clintòn coulis
and cinnamon icecream

Tasting menu for the whole table only.
Euro 70,00 drinks not included.

Mescita

Wine pairing Euro 45,00.

Any change to the menu may
cause a price variation.

Body

Feva's timeless classics

Raw braised beef

Risotto buzara-style with
langoustine

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

Lamb in crust, chipeas,
burnt prunes

Tiramigiù

Tasting menu for the whole table only.
Euro 60,00 drinks not included.

Mescita

Wine pairing Euro 40,00

Any change to the menu may
cause a price variation.

A La Carte

It is possible to choose dishes from our
menus:

Entreès €30

Italian Style €25

Main Courses €40

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.

Cooking is the greatest art
because it includes science.

Ermanno Olmi



CuSvi
SVILUPPO CULINARIO