

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

December 2020 - March 2021

Soul

#resilience

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.

Tasting menu
served for the whole table only
Euro 90,00 drinks not included.

Paring

Wine paring Euro 60,00.

Any change to the menu may cause
a price variation.

Mind

Journey through seasons

Confit artichoke, spider crab,
figs and leeks tartare,
garlic zabaione

Pig's trotter, mackerel
and horseradish

Bassano broccoli risotto,
mantis shrimp and tangerine

Oyster spaghetti,
winter herbs and yolk bottarga

Hare in "daytime lethargy"

Cioccoliamo

Tasting menu
served for the whole table only
Euro 80,00 drinks not included.

Paring

Wine paring Euro 50,00.

Any change to the menu may cause
a price variation.

Body

Feva timeless classics

Raw braised beef

Risotto buzara-style with
langoustine

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

Herb-crusted lamb, chickpeas,
burnt prunes

Tiramigiù

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

Paring

Wine paring Euro 45,00.

Any change to the menu may cause
a price variation.

A La Carte

It is possible to choose dishes
from our menus:

Entreès

Euro 30

Italian Style

Euro 25

Main Courses

Euro 40

Desserts

Euro 15

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.

For the health and care of our guests and collaborators against the epidemic COVID-19, we inform you that our premises are constantly sanitized, in addition menus and air are treated with ozone devices. (Ministero della Sanità protocollo n.24482 del 31 luglio 1996).

Due to the complexity of our cuisine, we cannot guarantee the complete absence in our dishes of the following ingredients: milk, gluten, eggs, peanuts, sesame seed, soy, nuts, celery, mustard, sulphur dioxide, molluscs, fish and shellfish (UE Regulation 1169/2011). In the preparations there may be presence or traces of those ingredients, that can cause allergies or intolerances. Guests are required to communicate in advance any dietary requirements to the front house staff.

In this restaurant raw fish and raw fish-based preparations are subjected to preventive freezing, in accordance with sanitary Reg.853/04.

To improve our products quality, their physical state can be changed through blast chilling and freeze preserved.

We serve refined drinkable water in UV sanitized bottles, corresponding the requirements D.L. 31/01 Ds.L.174/2004 Ds.L.25/12 free of preservatives, micro-particles and chlorine, thanks to a specific system of microfiltration.

