



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

December 2021 - February 2022

# Soul

## Rebirth

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 110,00 drinks not included.

### Wine Pairing

wine tasting itinerary.  
Euro 70,00.

Any changes to the menu  
may cause a price variation.

## Mind

### Journey through seasons

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

Pig's trotter & mackerel, horseradish

Bassano broccoli risotto,  
mantis shrimp and tangerine

Homemade rigatoni pasta, donkey,  
hay fondue and lichens

Hare in diurnal lethargy

Fried pinza

#### Tasting Menu

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

#### Wine Pairing

wine tasting itinerary.  
Euro 60,00.

Any change to the menu  
may cause a price variation.

## Body

Feva timeless classics

Raw braised beef

Risotto buzara-style with  
langoustine

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

Herb-crusteD lamb, chickpeas,  
burnt prunes

Tiramigiù

### Tasting Menu

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

### Wine Pairing

wine tasting itinerary.  
Euro 50,00.

Any change to the menu  
may cause a price variation.

## A La Carta

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.



**OTANIC**