



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

October - November 2020

Soul
#reborn

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

Autumn tribute

Glazed eel with quince vinegar
and crispy wild herbs

Chiodini mushroom risotto, mustard
and bonemarrow

Barley fusillo pasta, hemp oil,
sweetbread and truffle

Spit-roasted mallard, walnuts,
sauted chard and Torchiato di
Fregona

Chestnuts soufflè,
pomegranade coulis, malaga
icecream

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
our land, narrated through our cuisine.
We have biodiversity at heart, in all its forms
supporting the effort of our
farms, breeders and artisans.