



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

October - November 2021

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 100,00 drinks not included.

Wine Paring

wine tasting itinerary.
Euro 60,00.

Any changes to the menu
may cause a price variation.

Mind

Journey through seasons

In-pression of Autumn

Eel and grape must,
cuttlefish zizzania

Skate risotto, timut pepper,
wild fennerl and lovage

Five grains macaroni of my home,
murex snail, chicory and oysters

Mallard duck
in a chiodini mushroom stew

Chestnuts soufflè,
pomegranate coulis, rhum icecream

Tasting Menu

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

Wine Paring

wine tasting itinerary.
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 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 70,00 drinks not included.

Wine Paring

wine tasting itinerary.
Euro 45,00.

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