



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

2023

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.

Soul

New Wave

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.

From Italian Appetizers
both with veggies and fish
To classic meat dishes
To risotto and pasta dishes,
emblem of our tradition,
and grilled main courses

Let's rediscover
our great cuisine,
for a brand new
Italian gastronomy.

Creation of seven dishes.

Tasting Menu

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

Wine Pairing

wine tasting itinerary.
Euro 60,00.

Any changes to the menu
may cause a price variation.

Body

Summer

Italian appetizers
the best from our gardens in all

Seabed

Heart with tuna sauce

.

Risotto buzara-style with langoustine

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

.

Redfish in a sweet peppers crust
and nduja

Herb-crusteD lamb, chickpeas, tandoori
and burnt prune creams

.

Peach, passion and licorice

Tiramigiù

Tasting Menu

served for the whole table only.

3 courses Euro 70,00.

5 courses Euro 100,00.

8 courses Euro 140,00.

Drinks not included.

A la Carte

Euro 40,00 per dish - Dessert Euro 20,00

Wine Pairing

wine tasting itinerary

menus 5-8 courses

Euro 80,00.

Any change to the menu
may cause a price variation.



OTANIC