



ARIA FRITTA  
world



Castelfranco Veneto, Italy

**NEW  
YORK  
POST**

## 'Fried air' dessert is like biting into a cloud

February 25, 2019

Feva Restaurant in Castelfranco Veneto, Italy, is serving their customers an unusual dish: fried air. Known as "Aria Fritta," the dessert is made up of deep fried tapioca skin which is infused with ozone gas. It's meant to give the diner the essence of breathing fresh Italian air.

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AL ROJO VIVO

## Aire frito, la deliciosa propuesta de un chef italiano

El ingenioso platillo hizo que este chef saltara a la fama internacional



TELEMUNDO



RECONOCIDO CHEF CREA  
UN PLATILLO DE AIRE FRITO

SEÑORA ACERO  
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# FRANCE

**ULYCES**  
Trends

## Ce grand restaurant italien sert de l'air frit

par Ulyces | 4 janvier 2019 Trends



Crédits : La Tribuna di Treviso

« Capturer l'essence de la nature et respirer l'air frais dans un plat appelé "air frit" », ou *aria fritta*. Voilà l'envie qui a poussé Nicola Dinato, Chef du restaurant *Feva* situé dans la ville italienne de Castelfranco Veneto, à créer ce plat atypique, rapportait récemment le quotidien local [La Tribuna di Treviso](#).



# Making money out of thin air: Michel...

2018-11-15



Twittear



Me gusta



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Michelin star chef Nicola Dinato has showcased a startling fried air dish at the Feva Restaurant in the Italian town of Castelfranco Veneto on Tuesday. To make



# "AIRE FRITO", LA NUEVA DELICIA GASTRONÓMICA ITALIANA

ARGENTINA





মূল পাতা > খবর > নিউজ Market > ভাজাভুজি তো অনেক খেয়েছেন ! এ বার চেখে দেখুন ভ

## ভাজাভুজি তো অনেক খেয়েছেন ! এ ব আজব এই হাওয়া ভাজা

খবর

নিউজ Market

বাংলালাইভ - Jan 9, 2019





## De l'air frit, le plat très original d'un restaurant italien

07/01/2019

422



**Vous reprendriez bien un peu d'air frit ? Ce plat proposé à la carte d'un restaurant italien dans la petite ville de Castelfranco Veneto fait parler de lui aux quatre coins du monde.**

Il y a quelques mois, le chef italien Nicola Dinato a décidé d'innover en proposant à ses convives un plat unique qu'il a inventé. Situé dans la petite ville de Castelfranco Veneto à 50 km de Venise dans le nord de l'Italie, **son restaurant Feva** propose à la carte ... de l'air.







Foto: Screenshot

Da bi ovakvo jelo ugledalo svjetlost dana, potrebno je mnogo truda i rada

BOSNIA

**DELICIJE** Tvorac je Nikola Dinato

# Italijanski restoran nudi prženi zrak

“Feva” se nalazi na 40 kilometara od Venecije



THE INDEPENDENT NEWSPAPER IN BRUNEI DARUSSALAM, SABAH AND SARAWAK

Features ▾

# BORNEO



## Borneo

January 14, 2019

Referred to as *aria fritta* in Italian, or “fried air” in English, this eye-catching dish was designed to capture the essence of being outdoors and inhaling fresh air, according to the restaurant’s head chef Nicola Dinato.

© 2011 Pearson Education, Inc.



# Italian Restaurant Serves “Fried Air”

On Jan 6, 2019

ODD STUFF

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A restaurant in the Italian town of Castelfranco Veneto has come up with an ingenious way to get a leg up on the competition – treating guests to a unique dish called “fried air”.

## AFRICA

Nicola Dinato, the head chef at Feva Restaurant wanted to capture the essence of being outdoors and breathing fresh air in a dish aptly called “aria fritta” or “fried air”. The name is a tad misleading, as the crispy treats are actually made of tapioca skin that’s first baked and then deep fried. However, there’s some air involved in the cooking process as well, or at least a component of it – ozone. After the tapioca skin is baked and fried, it is infused with ozone for 10 minutes, which gives the treats a special perfume. After the special infusion, the crispy fried air is placed on a bed of cotton candy, which Dinato



Trending

# Chef Creates "Fried Air" And The Internet Has Lots Of Feelings

By *Tristan* | Nov 20, 2018

CANADA



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Ah, the fresh mountain air. Crisp, clean and refreshing. Take a deep breath and soak it all in, or, you know, take a bite.

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# EUROPE

Saturday, January 12, 2019

## Treat yourself to some "fried air" in this Italian restaurant CHINA

Source: Xinhua | 2019-01-09 16:08:53 | Editor: xuxin



Xinhuanet App



ROME, Jan. 9 (Xinhua) -- Ready for a taste bud adventure? A restaurant in the Italian town of Castelfranco Veneto has been treating guests to an ingenious dish of "fried air."

Referred to as "aria frita" in Italian, or "fried air" in English, this eye-catching dish was designed to capture the essence of being outdoors and inhaling fresh air, according to the restaurant's head chef, Nicola Dinato.



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## Treat yourself to some "fried air" in this Italian restaurant

Xinhua, January 9, 2019

 0 Comment(s)  Print  E-mail

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ROME, Jan. 9 (Xinhua) -- Ready for a taste bud adventure? A restaurant in the Italian town of Castelfranco Veneto has been treating guests to an ingenious dish of "fried air."

Referred to as "aria frita" in Italian, or "fried air" in English, this eye-catching dish was designed to capture the essence of being outdoors and inhaling fresh air, according to the restaurant's head chef, Nicola Dinato.

Made of baked and deep-fried tapioca skin, the dish features a special aroma due to a 10-minute ozone infusion, and a vivid resemblance of fluffy clouds after being placed on a bed of cotton candy.



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# CHINA



《米其林指南》專門評價各國的美味餐廳，星星數越多就代表越不能錯過。在裡頭工作的大廚們不但將料理做到盡善盡美，甚至有私藏秘訣，能讓料理更上一層樓。

位於義大利北方小鎮**Castelfranco Veneto**的米其林一星餐廳「**Feva**」，裡頭主廚帝納度（**Nicola Dinato**）就開發出甜點「炸空氣」，據說只吃得出清新空氣的味道，真有這麼神奇嗎？





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CHINA

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意大利米其林一星餐厅，最近推出“炸空气”新菜色，上桌后还带有雷电的气息。(视频截图)

【新唐人北京时间2018年12月03日讯】吃过炸冰淇淋、炸乳酪，你吃过炸空气吗？意大利米其林一星餐厅，最近推出“炸空气”新菜色，上桌后还带有雷电的气息，一咬下去发出酥脆的声响，厨师说，吃得到高山清新空气。但一颗要价可不便宜，约32美元。

“炸空气”说穿了就是用树薯粉包裹空气油炸。树薯粉做成的小球下锅油炸，起锅后仔细将油沥干，厨师轻捧小球上下摇晃，接着来到关键步骤，为炸树薯粉球灌入臭氧。

厨师**Nicola Dinato**宣称，吃得到高山的清新空气，甚至带有雷和闪电的气

# VIDEO:Italijanski restoran nudi čudno jelo "prženi vazduh"



Objavljeno 15 novembar 2018 |



Autor Zanimljivosti dana



## CROATIA

Italijanski restoran "Feva" koji se nalazi u gradiću Castelfranco Veneto 40-ak km od Venecije nudi svojim gostima neviđeno kulinarско jelo - "prženi vazduh"...

Inače ovaj restoran poseduje Mišelinovu zvezdu te tako ga ovo jelo ga čini još jedinstvenim i popularnijim restoranom. Tvorac ovog čudnog jela-"prženog vazduha" je Nikola Dinato.

On kaže da bi ovakvo jelo "ugledalo svetlost" dana potrebno je mnogo truda i rada. Jer svima je čudo kako se može "pržiti vazduh"?



LUCIS PHILIPPINES PRESS

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# Fried Air Dish – The Most Special And Delicious Air You'll Ever Try In This Life

## "Fried Air," maaari nang matikman



Balita 6 genn. 2019 [altre +1](#)



Gusto mo bang makatikim ng 'air'?

Isang restaurant sa Castelfranco Veneto sa Italy, ang nag-aalok ng bagong putahe sa kanilang

mga customer—ang kakaibang dish na tinawag nilang "fried air".

Nais umanong ibigay ni Nicola Dinato, head chef ng Feva Restaurant ang "essence of being outdoors and breathing fresh air" sa pamamagitan ng kanyang putahe na "aria frita" o "fried air".

Tama ka, misleading ang kanilang advertisement, dahil ang malutong na pagkaing ito ay gawa sa tapioca skin na ibinake muna bago ipinrito. Gayunman, literal na ginagamitan ito ng hangin sa paraan ng pagluluto—na nilalahukan ng 'ozone'. Matapos i-bake at iprito, nilalagyan ito ng 'ozone' sa loob

ng 10 minuto, na nagbibigay ng "special perfume treats."

Kasunod nito, inilalagay ang "crispy fried air" sa maraming cotton candy, na ayon kay Donaro ay magpapaalala ng mga ulap sa mga costumer.

Isang buwan nang laman ng balita ang fried air, dahil sa \$30 perserving na bayad sa putahe. Ngunit nilinaw ng isang empleyado ng restaurant na libreng ang fried air sa mga customer.

"I always serve it as an appetizer to remind my clients that they always have to try and fill their life with real experiences," ani chef Dinato.



## Italialainen ravintola myy ruoaksi ilmaa - luit oikein (kuva)

Oddity Central kertoo [\[lähde\]](#) melkoisen erikoisesta myyntiartikkelista.

Italiassa sijaitsee Castelfranco Veneton kaupungissa Feva Restaurant -niminen ravintola. Heidän menunsa ei ole se ihan tavallisin.

Ravintolan pääkokki **Nicola Dinato** halusi tarjoilla asiakkailleen ripauksen raikasta ilmaa. Ruokalajinsa nimeksi hän keksi "aria fritta." Se tarkoittaa friteerattua ilmaa.

Ruokalaji valmistetaan erittäin ohuesta tapioka-taikinasta. Taikinaan sisään ujutetaan jotenkin otsonia, jonka jälkeen tuotos uppopaistetaan.

Lopputuloksen kokki haluaisi näyttävän pilviltä. Ihan halpaa herkku ei ole, sillä yksi annos maksaa noin 26 euroa. Sitä kuitenkin tarjoillaan asiakkaiden saapuessa ravintolaan myös ilmaiseksi.

Alla kuva.



FINLAND

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# GHANA



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NEWS

## Italian Restaurant Serves “Fried Air”

GHANAIANNEWS | JANUARY 4, 2019 | LEAVE A COMMENT



A restaurant in the Italian town of Castelfranco Veneto has come up with an ingenious way to get a leg up on the competition – treating guests to a unique dish called “fried air”.

Nicola Dinato, the head chef at Feva Restaurant wanted to capture the essence of being outdoors and breathing fresh air in an dish aptly called “aria fritta” or “fried air”.

The name is a tad misleading, as the crispy treats are actually made of tapioca skin that's first baked and then deep fried





# HONG KONG

210

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威尼托 – 義大利米芝蓮大廚 Nicola Dinato 日前推出最新菜式，係空氣。

News / WORLD SPECIAL / Video / Would you fork out on Michelin dining to try fried AIR?

## Would you fork out on Michelin dining to try fried AIR?



1



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Michelin star chef Nicola Dinato has showcased a startling 'fried air' dish at the Feva Restaurant in the Italian town of Castelfranco Veneto.



Sebuah restoran ternama di Italia membuat menu baru yang nampaknya menjadi menu pertama dan belum pernah dibuat oleh negara manapun. Dialah Feva Restaurant yang terletak di Castelfranco Veneto, Italia. Restoran ini membuat menu baru yang terbilang sangat unik yaitu udara goreng. Mendengar namanya saja sudah pasti bikin penasaran bukan?

Kepala restoran tersebut yakni Chef Nicola adalah sosok di balik menu baru tersebut. Nicola menyatakan jika semua ini berawal dari idenya saat membuat menu baru yang menarik. Ia serta chef lainnya menghabiskan waktu berbulan-bulan untuk mematangkan ide mengenai udara yang digoreng atau *fried air* satu ini.

INDONESIA

# Restoran di Italia Tawarkan Kudapan Unik Berupa Udara Goreng INDONESIA

Senin, 14 Januari 2019 13:01

Reporter : **Tantri Setyorini**



Aria Fritta alias udara goreng. ©2019 Tribuna di Treviso

**Merdeka.com** - Sebuah restoran di kota Castelfranco Veneto, Italia telah menemukan cara yang cerdas untuk menarik perhatian pengunjung dengan menawarkan kudapan unik yang disebut *aria fritta* alias udara goreng.

Aktifkan notifikasi Merdeka.com





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# Unik, Restoran di Italia ini Menyediakan Menu Makanan Aria Fritta atau 'Udara Goreng'

Minggu, 6 Januari 2019 14:27

INDONESIA



Tribuna di Treviso

Restoran di Italia ini menyediakan menu unik, yakni Udara Goreng

# Very unique, this Michelin starred Restaurant in Italia serve a 'fried air'



PADLY NURDIN

Tuesday, Jan 08, 2019 | 03:53 pm

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## INDONESIA



Illustration

**News24xx.com** - Head Chef Nicola Dinato from Feva Restaurant wants to capture the essence of being outdoors while breathing in the fresh air of the dishes. He introduced "aria fritta" or "fried air" as their newest menu, reports Oddity Central, January 7th 2019.



Seperti halnya sebuah restoran yang berada di kota Castelfranco Veneto, Italia yaitu Feva Restaurant. Seperti yang dilansir laman *Odditycentral*, restoran tersebut telah menemukan cara yang cerdas untuk memanjakan para tamu dengan hidangan unik yang dinamakan 'Fried Air' atau 'Udara Goreng'.

## INDONESIA

### 1. Udara Goreng Menggunakan Bahan-Bahan Khusus



*Udara Goreng menggunakan bahan khusus (Foto: odditycentral)*

Seorang Koki Kepala di Feva Restaurant, Nicola Dinato menuturkan. Dirinya ingin memberikan suatu hidangan yang terinspirasi dari udara segar yang bisa dihirup diluar ruangan. Nama 'Udara Goreng' terbilang sangat aneh dan unik, tapi sebenarnya makanan yang satu ini terbuat bukan dari udara melainkan kulit tapioka yang dipanggang kemudian digoreng.



Menu Gorengan Udara (Foto: Oddity Central)

Seperti menghirup udara segar dalam hidangan.

## INDONESIA

Dream - Sebuah restoran di kota Castelfranco Veneto, Italia, menemukan ide pintar untuk memanjakan para tamu dengan hidangan uniknya.

Mereka membuat menu yang sangat **unik** dan membuat banyak orang penasaran yaitu *fried air* atau **gorengan** udara.

Sang **kepala** koki di Feva Restaurant, Nicola Dinato, memang membuat menu tersebut untuk menawarkan **camilan** yang berbeda pada para pelanggannya.

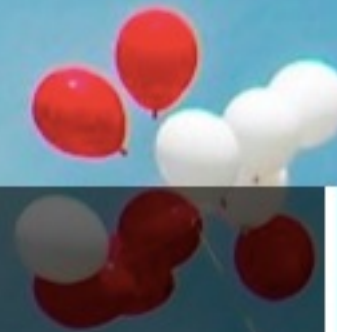


# Would you fork out on Michelin dining to try fried AIR?

IRAN



# Gourmet Fried Air



January 6, 2019

James Stanton



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TESS MURRAY JAN, 04

A restaurant in a small Italian town has come up with a rather unique and strange way to stand out against their competition. And that would be serving their patrons to a gourmet dish of *fried air*. No joke.

The head chef, Nicola Dinato of Feva Restaurant in the town of Castelfranco Veneto wanted to have the outdoor feeling captured in a dish, and there created the very first fried air. The name however, is slightly misleading, since it's not actually just air.

This crispy dish is made from tapioca that is baked first, and then deep fried. There is however, some air involved in the process, or at least a component of it – ozone. After the





udara goreng (foto: feedytv)

## JAKARTA

**Liputan6.com, Jakarta** Gorengan menjadi makanan ringan yang kerap dikonsumsi sebagian besar orang di Indonesia. Ada begitu banyak pilihan gorengan yang bisa dinikmati seperti pisang goreng, bakwan, risol, dan masih banyak lainnya. Namun berbeda dengan jenis gorengan yang ada di Italia ini.

### BACA JUGA:

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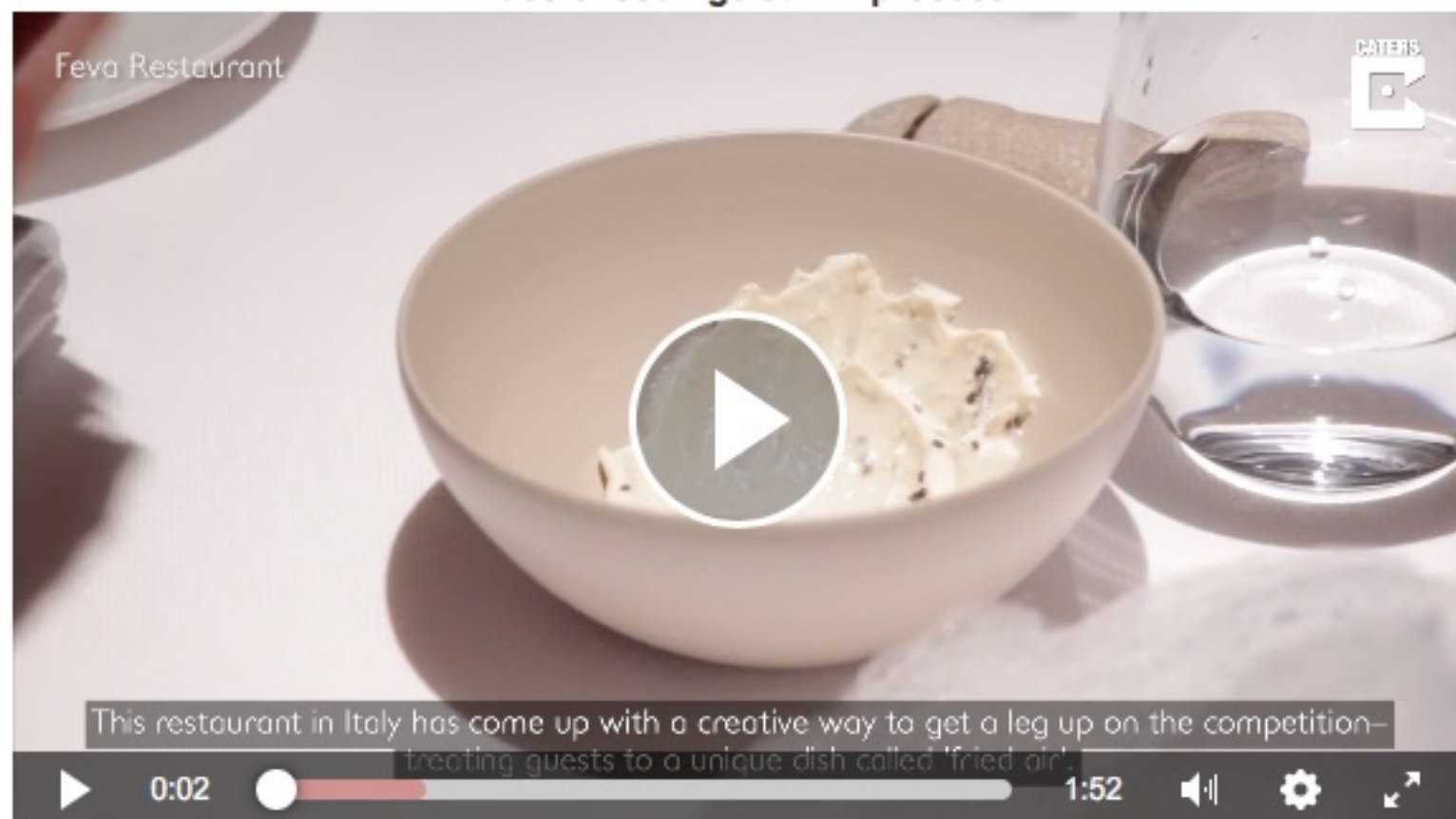
Sebuah restoran ternama di Italia membuat menu baru yang nampaknya belum pernah dibuat sebelumnya di negara manapun. Feva Restaurant di Castelfranco Veneto, Italia, membuat sebuah menu yang sangat unik yaitu udara goreng.

## ^ -10 v Perfect for calorie counters! Italian restaurant serves diners 'fried air'

By Bilal Kuchay An Italian restaurant has come up with a creative way to keep calorie counters snacking too – serving diners fried AIR. Known as 'Aria Fritta' in Italian, the eye-catching dish served by Feva Restaurant in Castelfranco Veneto, northern Italy, is designed to capture the essence of being outdoors and of inhaling fresh [...]

Credit: CatersNews

- video encodings still in process -





# Restoran Ini Menyediakan Menu Aneh Bernama 'Udara Goreng', Begini Ternyata Cara Membuatnya

MALESIA



Afif Khoirul M - Sabtu, 5 Januari 2019 | 16:30 WIB



Domingo 13 de Enero | 15:05 hs

# EL DIARIO

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# 'Aire frito', la nueva delicia gastronómica en comida italiana

## MESSICO

Una nueva manera de disfrutar los platillos

 (0)   Enviar  Imprimir

viernes, 11 de enero de 2019



Tuvo que dejar sus estudios y vive de subsidios sociales.

NOTAS RELACIONADAS

ROMA (AP).- Un restaurante en la ciudad italiana de Castelfranco Veneto ha ideado una manera ingeniosa de superar a la competencia: ofrecer a los invitados un original plato llamado "aire frito".

Nicola Dinato, el jefe de cocina del restaurante Feva, deseaba captar la esencia de estar al aire libre y respirar aire fresco en un plato llamado "aria fritta"





# ¿A qué sabe el aire? Conoce el primer postre de aire frito

Por: Alfredo Guzmán



Comparte

MESSICO



Cada día, la gastronomía mundial debe innovar y crear nuevos platillos. Sin embargo, ahora sorprendió **Nicola Dinato**, chef que tiene en su haber una estrella Michelin, al crear un **postre de aire frito**.



MESSICO

INSÓLITO

# Un restaurante sirve exótico plato de aire frito

Un exótico y hasta extravagante platillo de aire frito está siendo servido en un restaurante italiano por el chef Nicola Dinato para dar experiencias reales a sus comensales

Por: Karen Magallanes  
Hace 4 días - 11:20 HS

Roma.- Un **plato de aire frito** se ha convertido en toda una aventura para el paladar de los italianos, sí, es que un restaurante ubicado en la ciudad italiana de Castelfranco Veneto está sirviendo el **exótico platillo** para deleitar



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## Would you fork out on Michelin dining to try fried AIR?

**Duration: 01:23** 14/11/2018



Michelin star chef Nicola Dinato has showcased a startling 'fried air' dish at the Feva Restaurant in the Italian town of Castelfranco Veneto.

RUPTLY

RUSSIA



#RT #news

## Making money out of thin air: Michelin star chef serves 'fried air'

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RT ✓

Pubblicato il 14 nov 2018

ISCRIVITI 3,3 MLN

Michelin star chef Nicola Dinato has showcased a startling 'fried air' dish at the Feva Restaurant in the Italian town of Castelfranco Veneto on Tuesday. To make this dish, Dinato first created so-called tapioca 'clouds', made out of a tapioca base. Following the process, tapioca 'clouds' are fried and then dried. At last, the ozone is introduced for ten minutes.





Sunday, 13th January, 2019

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# Move Over French Fries; This Italian Restaurant Serves 'Fried Air' & Customers Are Loving It Already (Watch Video)

FOOD Madhurima Sarkar Jan 05, 2019 09:19 PM IST

1 Shares



Your favourite binge eating episode would definitely be a box full of French fries. But not any more or at least if you happen or



Cool World

## Italian Restaurant Serving “Fried Air” to Patrons



by Paul Ibirogba · 7 days ago

NYC



Image: Oddity Central

**A restaurant in Italy has found an interesting and innovative dish to serve to its customers – fried air – which it’s allegedly charging \$30 per serving for.**

The dish was created by Nicola Dinato, the head chef at Feva Restaurant in the northern Italian town of Castelfranco Veneto.

Dinato said he wanted to capture the feeling of being outdoors and breathing fresh air with his dish “aria fritta” or “fried air” in English.



# ITALIAN RESTAURANT SERVES “FRIED AIR”! WATCH VIDEO ON HOW TO PREPARE IT

 Vanko  1 week ago  World  Leave a comment

This sounds a bit weird but a restaurant in Italy is currently buzzing the internet for offering a delicacy on its menu called ‘Fried Air’.

The restaurant in the Italian town of Castelfranco Veneto came up with the unique dish as a way of ingenious way gaining competitive advantage over other restaurants in the town.



NIGERIA

The head chef at Feva Restaurant, Nicola Dinato, explained that the restaurant wanted to capture the essence of being outdoors and breathing fresh air in a dish called “aria fritta” or “fried air”. Well, if you take a closer look at the ingredients of the dish you find that the name sounds a bit misleading. This is because the crispy treats are actually made of tapioca skin that’s first baked and then deep fried. But there’s some



خبر آج کی بھروسہ آپ کا

PAKISTAN

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## This Italian restaurant serves 'Fried Air'

Posted on January 5, 2019 by Nayab Fatima in [Life & Style](#)







-File Photo

## PAKISTAN

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**Web Desk:** An Italian restaurant in the town of Castelfranco Veneto has come up with an ingenious way to get a leg up on the competition, serving guests a unique dish called 'fried Air'.

According to [Myjoyonline](#), Nicola Dinato, the head chef at Feva Restaurant wanted to capture the essence of being outdoors and breathing fresh air in an dish aptly called "aria fritta" or "fried air".

Przejdź na stronę główną INTERIA.PL

POLONIA

# SERWUJĄ "SMAŻONE POWIETRZE" ZA 120 ZŁOTYCH

"Powietrze" jest serwowane na wacie cukrowej, która ma przypominać chmury /YouTube

KUCHNIA | Piątek, 4 stycznia (18:10)



UDOSTĘPNIJ

KOMENTUJ (18)

Restauracja we włoskiej miejscowości Castelfranco Veneto wpadła na niecodzienny pomysł, aby wyprzedzić swoją konkurencję. Serwują gościom danie o nazwie "smażone powietrze".



# ESTE RESTAURANTE NA ITÁLIA VENDE "AR FRITO"

PORTUGAL

16 jan 2019 13:07 · [Susana Sousa Ribeiro](#) · Notícias · 1 comentários

Um restaurante na cidade italiana Castelfranco Veneto passou a vender "ar frito" por cerca de 25 euros.





**The Sherbrooke  
Times**

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## THE ITALIAN CHEF PREPARES FRIED AIR

2019 starts with a new and crazy culinary experience.



In the Italian town of Castelfranco Veneto, which is located near Venice, started making fried air. The name of the dish, in General, not even lying. Although it would be more accurate to call it baked, informs Rus.Media.



# Italian Restaurant Serves “Fried Air”

ROMANIA

By Spooky on January 4th, 2019 Category: Foods

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A restaurant in the Italian town of Castelfranco Veneto has come up with an ingenious way to get a leg up on the competition – treating guests to a unique dish called “fried air”.

Nicola Dinato, the head chef at Feva Restaurant wanted to capture the essence of being outdoors and breathing fresh air in an dish aptly called “aria frita” or “fried air”. The name is a tad misleading, as the crispy treats are actually made of tapioca skin that’s first baked and then deep fried. However, there’s some air involved in the cooking process as well, or at least a component of it – ozone. After the tapioca skin is baked and fried, it is infused with ozone for 10 minutes, which gives the treats a special perfume. After the special infusion, the crispy fried air is placed on a bed of cotton candy, which Dinato hopes will remind patrons of clouds.





## The most delicious air you'll ever try - Michelin-star chef creates 'fried air' dish

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Ruptly

Pubblicato il 13 nov 2018

# RUSSIA

ISCRIVITI 562.392

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Michelin star chef Nicola Dinato has showcased a startling 'fried air' dish at the Feva Restaurant in the Italian town of Castelfranco Veneto on Tuesday.

To make this dish, Dinato first created so-called tapioca 'clouds', made out of a tapioca base. Following the process, tapioca 'clouds' are fried and then dried. At last, the most curious ingredient is introduced for ten minutes - the ozone.



SERBIA

21.11.2018. • 17:07 • Srbija Danas/RT

## Italijanski restoran nudi čudno jelo "prženi vazduh"

Foto: Printscreen/youtube/RT

Italijanski restoran "Feva" koji se nalazi u gradiću Castelfranco Veneto 40-ak km od Venecije nudi svojim gostima neviđeno kulinarsko jelo - "prženi vazduh".

# VIDEO: Italijanski restoran nudi čudno jelo - "prženi vazduh"

SLOVENIA



Italijanski restoran "Feva" koji se nalazi u gradiću Castelfranco Veneto 40-ak km od Venecije nudi svojim gostima neviđeno kulinarско jelo - "prženi vazduh".







Un restaurante en la ciudad italiana de Castelfranco Veneto ha ideado una manera ingeniosa de superar a la competencia: ofrecer a los invitados un original plato llamado “aire frito”.



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Nicola Dinato, el jefe de cocina del restaurante Feva, deseaba captar la esencia de estar al aire libre y respirar aire fresco en un plato llamado “aria fritta” o “aire frito”. El nombre es un poco engañoso, ya que los dulces crujientes están hechos de

# Insólito: un restaurant sirve un plato... ¡de aire frito!

SPAIN

enero 14, 2019

Aunque parece *fake news*, no lo es. La increíble receta es de un prestigioso cocinero.



A primera vista, parecería como que estuvieran “vendiendo humo”, pero el plato existe y el restaurant también. Se llama **Feva Ristorante** y se encuentra en la ciudad de Castelfranco Veneto (noreste de Italia). Su chef, **Nicola Dinato**, poseedor de una estrella Michelin, **está llamando la atención en las redes y los medios con su última creación, un canapé de aire frito.**



# The Most Delicious Air You'll Ever Try - Italian Restaurant Serves 'Fried Air'

SUD ASIA

Darpan News Desk IANS, 11 Jan, 2019



A restaurant in the Italian town of Castelfranco Veneto has come up with an ingenious way to get a leg up on the competition - treating guests to a unique dish called "fried air".

Nicola Dinato, the head chef at Feva Restaurant wanted to capture the essence of being outdoors and breathing fresh air in an dish aptly called "Aria Fritta" or "Fried Air".

ฮา ฮ่า ฮร้าา

อีกหนึ่งอาหารแปลกๆ ที่ถ้าเราอ่านแค่ชื่อก็คงคิดไม่ออกเลยว่าหน้าตาของมันจะออกมาเป็นอย่างไร เพราะนี่คือเมนูที่มีชื่อว่า “อากาศทอด”.. !!

ร้านอาหาร **Feva Restaurant** ในเมือง **Castelfranco Veneto** ประเทศอิตาลี ได้นำเสนอเมนูสุดพิเศษที่มีชื่อว่า **Aria Fritta** แปลว่าอากาศทอด คือเชฟเอาอากาศที่เราหายใจกันอยู่ไปทอดมาขายอย่างนั้นหรือ??

THAILAND

หน้าตาของอาหารจานนี้



SOURCE: RUPTLY





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Sections

TEXAS

## Would you fork out on Michelin dining to try fried AIR?



Michelin star chef Nicola Dinato has showcased a startling 'fried air' dish at the Feva Restaurant in the Italian town of Castelfranco Veneto. / Ruptly TV



DESTINATIONS

FOOD & DRINK

FRIED AIR FOR \$30

TRAVISORS

By admin / January 13, 2019

A Italian restaurant in the city of Castelfranco Veneto, called Feva Ristorante is selling “fried air” for \$ 30. The recipe developed by the chef Nicola Dinato, from Feva Restaurant, does not only have air in its composition, also includes a very Brazilian ingredient: tapioca.



## USA



**F**ine-dining restaurant Feva Ristorante in Castelfranco Veneto, Italy is currently serving a thought-provoking vegan dish: Aria Fritta, Italian for “fried air.” Michelin-starred chef Nicola Dinato creates the dish by boiling tapioca skin that is then baked and deep fried before being infused with low concentrations of O<sub>3</sub> (known as “ozone gas”)—which is meant to create a sensation that mimics taking a breath of fresh air. The restaurant serves patrons the dish as a free appetizer with the mission of provoking a conversation about life’s complexity, or lack thereof. “Aria Fritta is idiomatic, an expression, the equivalent in English for ‘full of hot air’ like someone who’s talking a lot, especially without saying anything of value or

# ¡Aire frito! Conoce el nuevo deleite de la pastelería italiana

📅 ENERO 14, 2019

LAURA MARTÍNEZ



## VENEZUELA

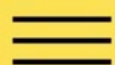
GOURMET



*¿Se imaginan el sabor del aire? Pues tendrás esa posibilidad al alcance de tu mano gracias al chef, Nicola Dinato/ Foto: Referencial*

**¿Se imaginan el sabor del aire?** Pues tendrás esa posibilidad al alcance de tu mano gracias al chef con una estrella Michelin, **Nicola Dinato** quien





Home / Food

# Fried Air dish - the most special and delicious air you'll ever try in this life

November 16 2018, 11:08 AM

VIETNAM

Chia sẻ 40

Thích 40

Lưu vào Facebook

**Have you ever tried this "fried air" dish? This is the most special dish in the 21st century, now appearing in the reputable restaurant in Italy.**

- Handmade pet wheelchairs give disabled animals a second chance
- If you hands have these signs, congratuation you will be millionaire in the blink of eyes
- Northern Irish woman who ranted at Air India staff after being refused alcohol

Fried air is now available at a famous Italian restaurant. When enjoying this special dish, customers do not feel the bitter taste of salty ordinary sweet, but the taste of fresh air in the mountains, forests.



# Watch: This Italian restaurant serves its customers 'fried air'

## BARBADOS

LOOP NEWS

CREATED : 25 FEBRUARY 2019

LIFESTYLE



An Italian restaurant has come up with a creative way to keep calorie counters snacking too - serving diners fried AIR.

Known as 'Aria Fritta' in Italian, the eye-catching dish served by Feva Restaurant in Castelfranco Veneto, northern Italy, is designed to capture the essence of being outdoors and of inhaling fresh air.



Here is the unique dish known as Aria Fritta in Italian which means fried air served at Feva Restaurant. The idea of Aria Fritta is idiomatic expression of core values of life being replaced by frivolous and shallow contents without real meaning. [Photo/IC]

A restaurant in the Italian town of Castelfranco Veneto has come up with an ingenious way to get a leg up on the competition – treating guests to a unique dish called "fried air".

Nicola Dinato, the head chef at Feva Restaurant wanted to capture the essence of being outdoors and breathing fresh air in a dish aptly called "aria fritta" or "fried air".

The name is a tad misleading, as the crispy treats are actually made of tapioca skin that's first baked and then deep fried. However, there's some air involved in the cooking process as well, or at least a component of it – ozone.

After the tapioca skin is baked and fried, it is infused with low levels of ozone for 10 minutes, which gives the treats a special perfume. After the special infusion, the crispy fried air is placed on a bed of cotton candy, which Dinato hopes will remind patrons of clouds.

# RESTAURANT IN VENETO SERVES "FRIED AIR"

BY DIANA LEE ON FEBRUARY 26, 2019



FINE DINING LOVERS

At *Feva* restaurant in the town of Castelfranco Veneto in northern Italy, chef **Nicola Dinato** has come up with a dish called *Aria Fritta*, or "fried air" that resembles an airy cloud and the people all over the internet are gagging for it.

The fried air dish is actually deep fried tapioca that is served on top of a fluffy bed of cotton candy along with a soy-based mayonnaise topped with black sesame and kombu. It's served as a canapé as part of the restaurant's 8-course degustation menu, titled *Soul*.



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## RESTAURANT IN VENETO SERVES



## CHEF JOSHUA SKENES GOES INTO THE WILD



## DAIRY STRIKES BACK – VEGAN CHEESE IS NOT



## WHAT DOES IT TAKE TO BECOME A MASTER



Considering how very health conscious we've become as a species recently, you'd think that 'deep-frying' would be practically a dirty word by now. Plant protein, free-from and even clean meat are all terms that have taken the jump from niche to mainstream in the last few years. But deep-frying remains as constant as ever – even in the upper echelons of the fine dining vegan world.

At Michelin-starred Feva Ristorante in Italy, a dish called Aria Fritta is now being served. For those who don't speak Italian, this is, quite literally, 'hot air.'

The cloud-like amuse bouche is made by first boiling tapioca skin into a batter, baking it and then deep-frying it. It is then infused with low concentrations of O<sub>3</sub> (ozone gas).

Seasoned with blue salt, served on cotton candy with a quince-infused vinegar and accompanied by a vegan white sesame seed mayonnaise, the intention of Aria Fritta is to give the diner the feeling and taste of high-altitude Italy.

While a novel concept that will surely polarise opinion, it shows that deep-frying still occupies a place even on the most innovative of modern menus.

But the fact remains that it is a particularly unhealthy form of cooking, both in terms of fat content and longer-term well-being. So, in an ever-developing age of healthy eating, what's happening to move deep-frying forward?





## Ιταλικό εστιατόριο σερβίρει στους πελάτες του... «τηγανητό αέρα»

Όχι κοπανιστό, τηγανητό!

GREECE

ΚΟΣΜΟΣ

22:15 • 26/02/2019



# Τηγανητός αέρας: Το νέο πιάτο που σερβίρει εστιατόριο στην Ιταλία (vid) GREECE

**BUZZLIFE**, 01/03/2019 (τελευταία ενημέρωση 10:42)





Ένα ιταλικό εστιατόριο έχει βρει τον πιο εφευρετικό τρόπο να κρατά χαμηλά τις **θερμίδες** των πιάτων του, ταΐζοντας τους πελάτες του με αέρα. Τηγανητό αέρα, ναι!

«Aria Fritta» λένε το πιάτο που σερβίρεται με πάσα επισημότητα στο Fena Restaurant του Καστελφράνκο Βένετο της βόρειας Ιταλίας και αυτό που κάνει είναι να συλλαμβάνει εντός του όλη την εμπειρία του εξωτερικού χώρου και της εισπνοής φρέσκου **αέρα**.

Το τραγανό έδεσμα είναι ουσιαστικά ταπιόκα που βράζεται και πολτοποιείται, πριν ψηθεί και βουτηχτεί τελικά στη φριτέζα.

Αφού αφαιρεθεί σχολαστικά όλο το λάδι, η ταπιόκα «φουσκώνεται» με όζον για 10 λεπτά. Ο σεφ Nicola Dinato λέει πως η διαδικασία δίνει στο έδεσμα το χαρακτηριστικό άρωμά του, αλλά και μια «αίσθηση μεγάλου υψομέτρου, χιονιού και καθαρού αέρα βόρειας Ιταλίας».

Το πιάτο ολοκληρώνεται με μπλε αλάτι για να μοιάζει με ουρανό και τοποθετείται σε μια φωλιά από μαλλί της γριάς. Το μαγικό ολοκληρώνεται στο τραπέζι, όπου ο **σερβιτόρος** ρίχνει πάνω στο πιάτο ξύδι, το οποίο αντιδρά με τη ζάχαρη και δημιουργεί ένα «εφέ τηγανίσματος».

Ο υπεύθυνος του εστιατορίου Leonardo Romanello λέει μάλιστα πως το πιάτο είναι εξαιρετικά δημοφιλές...

# This Restaurant is Selling Fried Air

February 26, 2019 in Food  26  0







Pic by Feva Restaurant/ CATERS NEWS

## ITALIAN RESTAURANT SERVES UP SOME PIPING HOT, DEEP FRIEND ... AIR?!

Posted by: Moon & Staci February 25, 2019 98 Views

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Feva Restaurant, an Italian restaurant in Castelfranco Veneto (northern Italy) is making the news with a trendy new dish, "Aria Fritta" which is essentially just fried air.

Yes.

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mié 30 ene 2019, 11:17am

11 de 17

MEXICO

## Restaurante italiano vende 'aire frito'





## ¿DE QUÉ SE TRATA?

- ✉ ENVIAR
- ★ FAVORITO
- 🖨 IMPRIMIR
- 💬 COMENTAR

El restaurante italiano Feva, ubicado en la ciudad de Castelfranco Veneto, ofrece un llamativo platillo denominado “aire frito”.

La idea del chef principal de cocina, Nicola Dinato, era captar la esencia del aire que se respira, aunque en realidad el platillo consiste en piel de tapioca que se hornea y se fríe, y a la que luego se le inyecta ozono por diez minutos. Después este ‘aire frito’ se coloca sobre un algodón de azúcar.

“Lo sirvo como aperitivo para recordarles a mis clientes que siempre tienen que intentar llenar su vida con experiencias reales”, dijo Dinato a un medio italiano.

DA.



# ITALIAN RESTAURANT SERVES ITS CUSTOMERS ... "FRIED AIR" — NEWSBEAST

## GREECE

🕒 February 26, 2019   📁 Business   👁 0 Views

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An Italian restaurant has found the most imaginative way to keep its calories low and provide its customers with air.

Aria Fritta tells the dish served in the Feva restaurant of Castellanco Veneto in northern Italy and what it means to absorb all the experience of outdoor and fresh breath [19459005





Βρίσκεστε εδώ: Ειδήσεις Σήμερα - Ενημέρωση > Κόσμος > Ιταλικό εστιατόριο σερβίρει στους πελάτες του... "τηγανητό αέ

# Ιταλικό εστιατόριο σερβίρει στους πελάτες του... "τηγανητό αέρα"

GREECE

Ένα ιταλικό εστιατόριο έχει βρει τον πιο εφευρετικό τρόπο να κρατά χαμηλά τις θερμίδες των πιάτων του, ταίζοντας τους πελάτες του με αέρα. Τηγανητό αέρα, ναι! "Aria Fritta" λένε το πιάτο που σερβίρεται με πάσα επισημότητα στο Fena Restaurant του Καστελφράνκο Βένετο της βόρειας Ιταλίας και αυτό που κάνει είναι να συλλαμβάνει εντός του όλη την εμπειρία του εξωτερικού χώρου και της εισπνοής φρέσκου αέρα. Το τραγανό έδεσμα είναι ουσιαστικά ταπιόκα που βράζεται και πολτοποιείται, πριν ψηθεί και βουτηχτεί τελικά στη φριτζά. Αφού αφαιρεθεί σχολαστικά όλο το λάδι, η ταπιόκα "φουσκώνεται" με όζον για 10 λεπτά. Ο σεφ Nicola Dinato λέει πως η διαδικασία δίνει στο έδεσμα το χαρακτηριστικό άρωμά του, αλλά και μια "αίσθηση μεγάλου υψομέτρου, χιονιού και καθαρού





