



APPETIZERS

King crab and caviar, avocado and citrus, yogurt
and cocoa crumble

€30

Red prawns, bottarga, leeks and black garlic

€24

Scallops au gratin, cuttlefish ink, green apple granita

€22

Egg yolk with pesto and balsamic emulsion

€20

Pigeon, cooked must, corn, long pepper

€22

Foie-gras in Sauternes terrin, black truffle pan brioche
figs and cru xopili

€24

Culatello di Zibello DOP - gocco fritto, 36-month-old Parmesan
and our pickled vegetables

€22

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PRIMI PIATTI

Spaghetti with lobster, bisque and small vegetables
€24

Ravioli with sea cicada, herring and artichokes
€18

Beetroot dumplings, squid, saffron
€20

Tortellini in capon broth or Parmesan wafer
€20

Risotto 'acquerello' stilton pumpkin and licorice (min. 2
people)
€18

My carbonara
€18

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SECONDI PIATTI

Turbot, coconut and lime, smoked oysters
€30

Cod, n'duia, corn from Maranello
€22

Pike with parsley, frog jambonet and white balsamic vinegar
€24

Lamb with herbs, Jerusalem artichokes and sweetbreads
€34

Duck supreme canette with orange, cinnamon and rhubar
€34

Venison juniper sauce, ground porcini mushrooms
and forest infusion
€34

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DOLCI

Hazel nut parfait rolled inside chocolate with pistachio cream
€12

Ice cream Tahitensis vanilla crunchy cannoli and spirited
cherries
€12

Sponge cake and custard
€12

Frozen zabaglione toffee sauce and sweet salami
€12

Chocolate twin, mint clouds, liquorice marshmallows
and peated ice cream
€12

Service
€5

San Pellegrino water / Panna
€4

Coffee
€4

*Chef e Patro Emilio Barbieri
Sommelier Rita Antonella Ronchetti*

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