



APPETIZERS

Raw fish Strada facendo...

€32

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

€30

Octopus, potatoes, cotechino. nerves apple mustard green sauce

€20

Baked potato, squacquerone cheese, late radicchio

€18

Egg yolk with pesto and balsamic emulsion

€20

Partridge, cooked must, chestnut humus, and star anise crunchy
coffee

€22

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

€24

Culatello di Zibello "Terre di nebbia" Podere Cadassa
-Slowfood Presidium-
gnocco fritto, 36-month-old Parmesan and our pickled vegetables

€22

Strada Facendo



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

Strada Facendo



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

Strada Facendo



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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