



APPETIZERS

Raw fish: Strada Facendo

€32

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

€30

Toasted octopus, basil and horseradish sauce,
potatoes with saffron and olive

€18

Tomato (panzanella Tuscan bread salad)
its vegetables and burrata

€16

Partridge, with amber beer, morels and livers

€20

Foie-gras in Sauternes terrine, truffle pan brioche
figs and spicy dark chocolate

€24

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

€20

Strada Facendo



FIRST COURSE

Green spaghetti with lobster,
saffron and small vegetables
€26

Passatello pasta in Romagna broth, mussels and glasswort
€16

'Maccheroni al pettine' with scorpion fish, red mullet, red
prawns and reef sauce
€18

Risotto 'acquerello' Beetroot, caciotta, truffle and coffee,
with star anise (min. 2 people)
€18

Tortellini in capon broth or Parmesan wafer
€20

My carbonara
€16

Small duck ravioli, crispy Parmigiano with walnuts
and summer truffle
€18

Strada Facendo



MAIN COURSE

Turbot, olives, capers and Mediterranean sauce
€30

Monkfish in sweet and sour pepper sauce
and crunchy peat
€26

Pike with parsley, frog jambonet,
seaweed hummus and savor
€24

Coffee aubergine, Chartreuse, avocado, sweet cucumber
€16

Rabbit, 'cacciatora sauce', mushrooms and livers
€24

Lamb with herbs, artichokes, sweetbreads,
crunchy shoulder and mint drops
€32

Duck on apricot sauce, celeriac puree and truffle
€28

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DESSERT

Ice cream Tahitensis vanilla and cherries
(creamed at the moment)

€8

Pear with karkadè, Chantilly cream and cocoa gruè

€12

Rice cake (ossobuco), saffron, 70% dark chocolate and
balsamic vinegar of Modena

€12

Bavarian cream with Passito d'Albana
di Romagna and berries

€12

Sponge cake and custard

€12

Frozen zabaglione toffee sauce and sweet salami

€12

Chocolate twin, and peated ice cream

€12

Hazel nut parfait rolled inside chocolate with pistachio cream

€12

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GLASSES

ROSÈ

Metodo Classico Cantina della Volta 2018

€7

GIRIBALDI

extra brut Az. Agr. Giribaldi 2019

ALTA LANGA

€8

CHAMPAGNE 'CUVÉE NICOLAS'

Secondé Simon GRAND CRU brut Ambonnay

€12

Service

€5

Water San Pellegrino / Panna

€4

Coffee

€3

Strada Facendo



CHEF EMILIO BARBIERI

SOMMELIER RITA ANTONELLA RONCHETTI

DINING ROOM SERVICE

Chiara Lo Riso

Lorenzo Benatti

Davide Pisciotta Bonacini

KITCHEN

Alessio Rovatti

Taesu Pak

Vincenzo Busciglio

Strada Facendo



WE INFORM YOU THAT SOME PRODUCTS ARE TREATED WITH
THE RAPID REDUCTION OF THE TEMPERATURE OF THE REG. CE
N.852/04

WE KINDLY ASK OUR CUSTOMERS TO NOTIFY OUR STAFF OF
ANY FOOD INTOLERANCES/ALLERGIES IN ORDER TO AVOID
UNPLEASANT EPISODES. THE LIST OF COURSES WITH ALLERGENS
IS AVAILABLE

WE INFORM YOU THAT ALL PREPARED DISHES MAY CONTAIN
TRACES OF ALLERGENS AND WE ARE NOT RESPONSIBLE FOR ANY
POSSIBLE CONTAMINATION

Strada Facendo