



## APPETIZERS

Raw fish: Strada Facendo...

€34

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

€30

Octopus, saffron potatoes, cod,  
cacciucco sauce and nerves

€18

Tomato (panzanella Tuscan bread vegetables and burrata)  
tradition and innovation

€16

Beef tartare (Piemontese), cherry gazpacho, peated ice cream  
and tartar sauce

€18

Foie gras wafers, figs and brioche bread with livers

€22

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

'Acquerello' risotto, red prawns, basil, sea urchins  
and saffron (min. 2 people)

€20

Green spaghetti with lobster,  
saffron and small vegetables

€26

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

€18

Rabbit ravioli, scallops, crunchy carrots  
and saline sauce

€18

Gnocchi red potato of Montese, stuffed with tomato,  
60 month parmesan and basil

€16

Tortellini in capon broth

€20

Tortellini in Parmesan wafer

€20

Tagliatelle 24 egg yolks, duck ragout,  
summer truffle, lovage

€18

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MAIN COURSE

Turbot, olives, capers and Mediterranean sauce  
€30

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

Catalan lobster, sour vegetables, mango and pineapple  
€36

Coffee aubergine, pine nuts, green apple,  
Chartreuse, avocado, sweet cucumber  
€16

Terrine of veal shank, asparagus, truffle, marinated egg yolk  
€24

Guinea fowl roll, snails, parsley, pak choi with toasted sesame  
and porcini mushrooms  
€24

Pluma di Iberico (pig) potato millefeuille, plum chutney  
€24

Selection of cheeses  
according to quantity

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DESSERT

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

€8

Bavarian cream with yellow Chartreuse and berries

€12

Peach and amaretto ice cream soft Italian meringue and  
flaked chocolate

€12

Sponge cake and custard

€12

Frozen zabaglione with Passito d'Albana di Romagna toffee  
and sweet salami

€12

Hazel nut parfait rolled inside chocolate with pistachio cream

€12

Figs, chocolate, pistachio meringue

€12

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GLASSES

**QUINTOPASSO ROSÉ**

Metodo Classico | Cleto Chiarli  
€7

**BRUT BLANC DE BLANCS**

TRENTODOC | Az. Agr. Balter  
€8

**CHAMPAGNE MOREL PERE & FILS**

brut Les Riceys  
€12

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Service  
€5

Water San Pellegrino / Panna  
€4

Coffee  
€3

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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*