



TASTING MENU
'EXPERIENCE ... NOT FOR EVERYONE'

to be booked at least **24 hours in advance**
proposed from Tuesday to Saturday for lunch

*- minimum two people -
for all components of the table*

Welcome entrée from the kitchen

Croutons and livers

Nerve salad, spring onions and quail eggs and gizzards

Sweetbread ravioli with coffee powder, toasted almonds,
foie gras sauce

and finally:

Kidneys, brain fritters, tripe

Celery and licorice sorbet

€ 80.00 per person

4 Wine tasting

Pairings € 40.00 per person

Strada Facendo



TASTING MENU
'STRADA FACENDO'

– Minimum two people –
for all components of the table

Welcome entrée from the kitchen

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

Octopus, saffron potatoes, cod,
cacciucco sauce and nerves

Mackerel marinated on smoked shiitake
(mushrooms) and flaxseed

Rabbit ravioli, scallops, crunchy carrots
and saline sauce

Ravioli with tomato, basil, pine nuts and black garlic

Lemmon sorbet

TO BE CHOSEN AT LEAST FOR 2:

Turbot, stuffed cherry tomato

Or

Ribs and sweetbreads with potato and onion mille-feuille

Peach and amaretto ice cream soft Italian meringue
and flaked chocolate

€ 95.00 per person

Pairings

€ 40.00 per person

Strada Facendo