



## APPETIZERS

Raw fish: Strada Facendo...

€30

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

€28

Shrimps, octopus, autumn cream soup,  
date sauce

€18

Porcini mushrooms, creamed corn with parmesan,  
savory cocoa brittle

€14

Venison tartare, wild berry macaron and peated  
ice cream

€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

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

Potato gnocchi stuffed with creamed cod,  
Colonnata lard and lichens  
€18

Acquerello risotto, Stilton, Jerusalem artichoke  
and licorice (min. 2 people)  
€16

Pumpkin tortelli, 30-month parmesan, crunchy salty, black  
autumn truffle (white on request)  
€16

Tortellini in capon broth  
€20

Tortellini in Parmesan wafer  
€20

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## MAIN COURSE

Turbot of potato crusted turbot, porcini mushroom duxelle and  
Soave sauce

€32

Cacciucco (fish soup) 'Modenese' style with sauce and mussels

€26

Marinated and glazed eel with wild rice, oranges and  
crunchy herbs

€28

Potato stuffed with fossa cheese, crumbled and  
creamed porcini mushrooms, truffle and fantasy vegetables

€18

Pluma di Iberico (pig), pumpkin millefeuille and toasted walnut  
hummus

€24

Pigeon 'Rossini' celeriac, livers, truffle, sauce of A.B.T.M.  
and black garlic

€28

Lamb, stuffed artichoke and spices scented cocoa bean

€28

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

### CÉPAGE Pinot Nero Oltrepò Pavese

Metodo Classico | Conte Vistarino

€9

### CHAMPAGNE DÉMIÈRE-ANSIOT GRAND CRU

Brut | Oger Blanc De Blancs

€12

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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

Vincenzo Busciglio

Marco Grimaldi

*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*