



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

Venison tartare, wild berry macaron
and peated ice cream

Ravioli with tomato, basil, pine nuts and black garlic

Potato gnocchi stuffed with creamed cod, Colonnata lard and
lichens

Lemmon sorbet

TO BE CHOSEN AT LEAST FOR 2:

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

Or

Ribs and sweetbreads with potato and onion mille-feuille

Iced zabaglione al Passito d'Albana di Romagna toffee
sauce and sweet salami

€ 95.00 per person

Pairings

€ 40.00 per person

Strada Facendo



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 with Marsala crispy with salted cocoa,
brain fritters and fig and chocolate compote

Celery and licorice sorbet

€65,00 per person

4 Wine tasting
Pairings € 35,00 per person