



APPETIZERS

Raw fish: Strada Facendo...

€32

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

€28

Shrimps, octopus, autumn cream soup,
date sauce

€20

Porcini mushrooms, creamed corn with parmesan,
savory cocoa brittle

€16

Venison tartare, wild berry macaron and peated
ice cream

€20

Foie gras wafers, figs and brioche bread with livers

€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

'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

Strada Facendo



MAIN COURSE

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

€32

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

€28

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

€26

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

€32

Lamb, stuffed artichoke and spices scented cocoa bean

€32

Selection of cheeses - according to quantity

Strada Facendo



DESSERT

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

€8

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

€12

Hazel nut parfait rolled inside chocolate with pistachio cream

€12

Pear in karkadè infusion, mascarpone cream and crunchy

€12

Soft chocolate, mandarins and almond ice cream

€12

Cannolo, ricotta and chestnut honey mousse,
Aubergine ice cream and spiced chocolate

€12

Gianduja cream, marron glacè, macadamia nuts
eucalyptus cake and peaty ice cream (lightly smoked)

€12

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GLASSES

ROSÉ LAMBRUSCO DI SORBARA
Metodo Classico | Cantina Della Volta
€7

BRUT BLANC DE BLANCS
TRENTODOC | Az. Agr. Balter
€9

CHAMPAGNE DÉMIÈRE-ANSIOT GRAND CRU
Brut | Oger Blanc De Blancs
€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

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