



## APPETIZERS

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

€28

Marinated swordfish and red prawns, toasted almonds,  
yuzu vinaigrette and Tonka bean ice cream

€26

Grilled squid stuffed, rocket and horseradish cream,  
piadina and squacquerone cheese

€18

Crispy stuffed potato, fossa cheese  
and vegetables in traditional balsamic vinegar

€16

Beef tartare, burnt onion, egg bottarga and grilled vegetable  
extract

€20

Foie gras, artichokes, duck confit

€24

Culatello di Zibello 'Terre di nebbia' Podere Cadassa -Slowfood  
Presidium- gnocco fritto, 36 month old Parmesan and  
our pickled vegetables

€20

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## FIRST COURSE

Green spaghetti with lobster, saffron and small vegetables  
€26

'Maccheroni al pettine', seafood sauce, raw and cooked fish  
€20

Egg pasta, squid and artichokes in sour sauce  
€20

Potato gnocchi stuffed with tomato, Cimone pecorino cheese  
and pesto  
€18

Tagliatelle with rabbit ragù (hunter's style) and mushrooms  
€18

'Pasta rosette', San Secondo ham, asparagus and summer  
truffle  
€18

Tortellini in capon broth  
€20

Tortellini in Parmesan wafer  
€20

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## MAIN COURSE

Turbot in potato crust and Mediterranean sauce  
(tomatoes peppers capers basil)  
€32

Cacciucco (fish soup) 'Modenese' style with sauce and mussels  
€28

Marinated and lacquered eel,  
seasonal vegetables with sour and ginger  
€30

Coffee-flavored eggplant, cherry tomato chutney, smoked provola  
€22

Pork neck stuffed with sour cherry sauce and scented potatoes  
€24

Pigeon 'Rossini' celeriac, livers,  
truffle, sauce of A.B.T.M. and black garlic  
€36

Herb crusted lamb, asparagus  
€34

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

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 | Tenuta San Leonardo 2020  
CUVÉE PIETRA | Marchesi Guerrieri Gonzaga  
€9

CHAMPAGNE DÉMIÈRE-ANSIOT GRAND CRU  
Brut | Oger Blanc De Blancs  
€12

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Service  
€5

Water San Pellegrino / Panna  
€4

Coffee 'Torrefazione Giamaica Caffè'  
€3

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CHEF EMILIO BARBIERI

SOMMELIER RITA ANTONELLA RONCHETTI

**DINING ROOM SERVICE**

Chiara Lo Riso  
Lorenzo Benatti  
Davide Pisciotta Bonacini

**KITCHEN**

Vincenzo Busciglio  
Dario Prestipino  
Gega Elsa

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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

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