



APPETIZERS

Raw amberjack marinated,
salmon tartare (Scotland) with mandarin sorbet
€26

King crab and caviar, avocado and citrus, yogurt and cocoa
crumble
€28

Roasted octopus with potato cream, apples and cotechino
€18

Pumpkin with Parmesan cream,
toasted almonds, cinnamon and vanilla
€16

Crispy egg in pesto and balsamic sauce extract
€18

Foie gras terrine with truffle,
figs and spiced chocolate, and our brioche bread
€24

Selection of cured meats: "San Nicola Maiale Tranquillo"
(Slow Food Presidium), fried gnocco, 30-month-aged Parmesan,
pickled vegetables
€22

Strada Facendo



FIRST COURSE

Spaghetti (our own production) alla chitarra with lobster,
saffron, crispy bacon, and Sichuan pepper
€26

‘Maccheroni al pettine’, seafood sauce, raw and cooked fish
€18

Rice ‘Carnaroli Acquarello’ with
pumpkin with scampi and sea urchin stock
€20

Tagliatelle ‘al mattarello’ (24 reds), Parmesan fondue and
black truffle - white truffle available upon request -
€16

Pasta rosette, San Secondo ham, porcini mushroom
demi-glace
€18

Ravioli of potato and shallot, quail and its reduction
€20

Tortellini in capon broth
€20

Tortellini in Parmesan wafer
€20

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MAIN COURSE

Sea bass, Soave sauce, toasted cardoncelli mushrooms,
and puntarelle (vegetable) in saor

€28

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

€26

Cod (Morro variety), braised onion, caper powder,
and 'Biancoperla De Tacchi' polenta foam

€28

Crispy stuffed potato, fossa cheese crusty cocoa walnuts, pears

€18

Pork pluma, late radicchio, mustard, and honey

€22

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

€34

Deer: sirloin, celeriac puree, wild earth, and red berries

€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

Cherry tart and its ice cream

€12

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

Twin chocolate, ice cream with Tonka beans, licorice and mint

€12

Creamy gianduja, Marron glacé, crunchy Macadamia nuts,
Eucalyptus pie
and peaty ice cream (lightly smoked dish)

€14

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GLASSES

QUINTOPASSO ROSÉ

Metodo Classico | Cleto Chiarli | Lambrusco di Sorbara
€7

BRUT BLANC DE BLANCS

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

CHAMPAGNE DÉMIERE-ANSIOT GRAND CRU

Brut | Oger Blanc De Blancs
€12

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

Gaia Mercadante

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