



TASTING MENU 'STRADA FACENDO OF HISTORIC DISHES'

– 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 -year 2012-

Tongue, red prawns, rocket and horseradish -year 2025-

Foie gras wafers with figs and liver brioche -year 2015-

Buckwheat ravioli with potatoes and pancetta – year 2018-

Mediterraneo -year 2017-

Sorbet

TO BE CHOSEN AT LEAST FOR 2:

Cacciucco (fish soup) 'Modenese' style in a pastry crust -year 2024-

or

Ribs and sweetbreads with potato and onion mille-feuille –year
2019-

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

€ 95.00 per person

4 wines pairings
€ 40.00 per person

Strada Facendo



TASTING MENU

'STRADA FACENDO FREEHAND'

– Minimum two people –
for all components of the table

5-COURSE MEAL

A tasting menu where each dish is
the result of the chef's daily inspiration

€ 75.00 per person

3 wines pairings € 30.00 per person

Strada Facendo