



APPETIZERS

Raw amberjack marinated, purple shrimp,
salmon tartare (Scotland) with mandarin sorbet

€30

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

€28

Stuffed squid, rocket and horseradish sauce,
pistachio and mortadella-flavored bread

€20

Eggplant, scented parmesan, almond milk and pesto

€18

Crispy egg in pesto and balsamic sauce

€18

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

€26

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

'Passatelli' in seafood broth with prawns, tuna and mussels

€20

Egg puff pastry, squid and artichokes in sour cream

€20

Rice 'Carnaroli Acquarello' creamed with Tete-de-Moine
spinach, brown stock, and Emilian pears (minimum 2 people)

€20

Tagliatelle 'al mattarello' (24 reds), mallard ragù,
foie gras sauce, lovage, and crispy mushrooms

€20

Ravioli of potato and shallot, quail and its reduction

€20

Tortellini in capon broth

€20

Tortellini in Parmesan wafer

€20

Strada Facendo



MAIN COURSE

John Dory fillet meunière style with almond crackers,
vanilla, and gratinated cauliflower

€28

Monkfish in fragrant crunchy bread, clam and morel sauce

€28

Cod (Morro variety), in soupe à l'oignon di Medicina

€28

Artichoke flower, egg sauce, pecorino pesto and walnuts

€18

Pork pluma, late radicchio, mustard, and honey

€24

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

€36

Agnello alle erbe, topinambur e animelle

€36

Selection of cheeses - according to quantity

Strada Facendo



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

Strada Facendo



GLASSES

QUINTOPASSO ROSÉ

Metodo Classico | Cleto Chiarli | Lambrusco di Sorbara
€8

BRUT BLANC DE BLANCS

TRENTODOC | Tenuta San Leonardo 2020
CUVÉE PIETRA | Marchesi Guerrieri Gonzaga
€10

CHAMPAGNE DÉMIÈRE-ANSIOT GRAND CRU

Brut | Oger Blanc De Blancs
€14

Service
€5

Water San Pellegrino / Panna
€4

Coffee 'Torrefazione Giamaica Caffè'
€3

Strada Facendo



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