



## 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

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## 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

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## DESSERT

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

€8

Modena sour cherry tart, Italian meringue, and yogurt and  
cherry ice cream

€12

Homemade millefeuille, strawberries, white chocolate and  
red fruit sorbet

€12

Hazelnut parfait, pistachio, gold leaf, and caramelized  
hazelnuts

€12

Small Sicilian cannoli, almond gelato, orange blossom honey,  
lemon verbena

€12

Emilian pear tarte Tatin, Pantelleria passito zabaglione, and  
green Chartreuse

€12

Twin dark chocolate (80%), pistachio gelato, licorice, and mint

€12

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## 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

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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

Gaia Mercadante

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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

*Strada Facendo*