



## APPETIZERS

Raw citrus-scented amberjack, purple shrimp  
Salmon tartar (Scotland) marinated in dill and yuzu sorbet  
€30

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

Roasted octopus in bouillabaisse with saffron potatoes  
€18

Eggplant, scented parmesan, almond milk and pesto  
€18

Piedmontese beef tartar, hazelnuts, and summer truffle  
€18

Confit goose breast, oranges, figs, and spring onions  
€18

Foie gras terrine, spiced chocolate, seasonal jam  
€26

Selection of cured meats: Modena DOP ham, salame, mortadella,  
fried gnocco, 30-month-aged Parmesan, pickled vegetables  
€22

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## FIRST COURSE

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

Rice 'Carnaroli Acquarello' basil, red shrimp and sea urchins  
(minimum 2 people)  
€20

Fusillo 'Verrigni Valentini draws gold', clams, garlic oil and chili  
pepper (slightly spicy dish)  
€18

Potato gnocchi stuffed with buffalo ricotta and tomato cream  
€16

Tagliatelle 'al mattarello' (24 reds), meat ragù and  
Parmesan cheese  
€16

Ravioli of potato and shallot, quail and summer truffle  
€22

Tortellini in capon broth  
€20

Tortellini in Parmesan wafer  
€20

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## MAIN COURSE

Turbot fish coconut sauce, lime and prawns, stuffed courgette  
€30

Monkfish in fragrant crunchy bread, clam and morel sauce  
€28

Cod (Morro quality) cooked in a pan with olives and capers  
€28

Artichoke flower, egg sauce, pecorino pesto and walnuts  
€18

Pig carrè, toasted almonds and apricots  
€24

Lamb with herbs, Jerusalem artichokes and sweetbreads  
€36

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

Sicilian cannoli, almond ice, orange blossom honey

€12

Zabaglione parfait, peach tarte tatin, and Chartreuse sauce  
Zabaglione

€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 DÉMIERE-ANSIOT GRAND CRU  
Brut | Oger Blanc De Blancs  
€14

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*