



## APPETIZERS

Raw citrus-scented amberjack, purple shrimp  
Salmon tartar (Scotland) marinated in dill and yuzu sorbet  
€32

King crab and caviar, avocado and citrus, yogurt and cocoa  
crumble  
€30

Roasted octopus in bouillabaisse with saffron potatoes  
€22

Eggplant, scented parmesan, almond milk and pesto  
€18

Piedmontese beef tartar, hazelnuts, and summer truffle  
€22

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

Foie gras terrine, spiced chocolate, seasonal jam  
€28

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

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## FIRST COURSE

Spaghetti alla chitarra with lobster, saffron  
confit cherry tomatoes (Home-made egg pasta )  
€26

Rice 'Carnaroli Acquarello' basil, red shrimp and sea urchins  
(minimum 2 people)  
€22

Fusillo 'Verrigni Valentini draws gold', clams, garlic oil and chili  
pepper (slightly spicy dish)  
€20

Potato gnocchi stuffed with cod, mushrooms and leek cream  
€18

Tagliatelle 'al mattarello' (24 reds), meat ragù and, 30-month  
old Parmesan cheese toasted butter (veal, beef and sausage)  
€18

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

Tortellini in capon broth (ham, veal, pork, 30-month  
parmesan)  
€20

Tortellini or Parmesan wafer  
€20

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## MAIN COURSE

Turbot fish with Traminer wine sauce and porcini mushrooms  
€32

Monkfish crunchy with mussels and pepper chutney  
€28

Cod (Morro quality) with olives and capers  
€32

Crispy potato, fossa cheese, egg cream, and prized black truffle  
€18

Pork loin , toasted almonds and fig and plum chutney  
€28

Lamb with herbs, Jerusalem artichokes and spiced cocoa  
sweetbreads  
€38

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

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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

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