TASTING MENU
‘STRADA FACENDO OF HISTORIC DISHES’

- the tasting menu is intended for the entire table -

Foie gras wafers -year 2015-

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

King crab and caviar,
avocado and citrus, yogurt and cocoa crumble -year 2012-

Buckwheat ravioli with potatoes and pancetta -year 2018-
La mia carbonara

Mediterraneo -year 2017-
tomato, basil, pine nuts and black garlic

Sorbet

Eel -year 2023-

or

TO BE CHOSEN AT LEAST FOR 2:

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’

- the tasting menu is intended for the entire 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