

ALTO  
RISTORANTE

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MENU

chef Mattia Trabetti

MICHELIN  
2024

# EMILIA

A path of 5 or 8 courses  
to discover an indie Emilia.  
In the sign of a thought  
that tells the territory that surrounds us  
through a global vision.

Mushrooms, nuts and Parmesan cheese



*Broccoli, marrow and horseradish*

Veal tongue, kimchi and coffee

Tortellini, lentils and guinea fowl extract



*Spaghetti, sesame, eel and lime*



Mora Romagnola meat and Ventasso mustard



*Mallard, cardoncello mushroom and roasted green tea*

## Dessert

5 courses 80 €

Wine pairing 50 €

8 courses 100 €

Wine pairing 70 €

*“Due to its complexity,  
the menu is prepared for all guests at the table”*

# ATTO VEGETALE

A path of 5 or 8  
vegetarian dishes,  
following seasons and  
suggestions,  
constantly evolving.

Victus vegetabilis



Pumpkin “assoluto” dish



Fennel and hemp

Risotto, Jerusalem artichokes, oxidized olives,  
rice helichrysum and bergamot



Tortelli “all’amatriciana”



Artichoke, kale and ras el hanout



Pea flan, broad beans and chicory coffee



Dessert

5 courses 80 €

Wine pairing 50 €

8 courses 100 €

Wine pairing 70 €

“Due to its complexity,  
the menu is prepared for all guests at the table”

# DESSERTS

“Legno di cedro”



Chocolate,  
grapefruit  
and nuts



Preserved chestnuts,  
pomegranate,  
grappa  
and sunflower seeds



Cheese



*Please inform us of the presence of allergies and/or food intolerances so that  
our staff can provide you with adequate information.*

À LA CARTE

For customers who want to opt  
for a la carte menu,  
we give the possibility to select  
the dishes from our  
tasting menus.

Appetizers

25 €

First courses

30 €

Main courses

40 €

Desserts

15 €

Cheese

15 / 20 €

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# ALLERGEN LIST

	GLUTEN		SESAME
	MILK		SOY
	EGGS		LUPINES
	FISH		DRIED FRUITS
	SHELLFISH		SHELL FRUITS
	MOLLUSKS		MUSTARD
	CELERY		SULPHOR DIOXIDE AND SULPHITES

Some of our ingredients can be chilled products or subjected to fast temperature blast chilling, to guarantee the quality and the security of all the materials, as described in the procedures of the Manual of Food Safety Management System HACCP in accordance with the EC Reg. 852/04 and EC Reg. 853/04.

For the safety and the health of the consumer, raw or almost raw fishing products are subjected to fast temperature blast chilling due to sanitary purposes, in accordance with the EC Reg. 853/04.