

ALTO
RISTORANTE

MENU

chef Mattia Trabetti



MODENA SAFARI

A journey through our province

Through fields, forests, streams and mountains:

the flavors and found forms of our history, our homes,

memories of the good season in our countryside and hills

Experimenting with instinct and playing with forgotten memories.



Street food from Emilia



Trout, rhubarb and alchermes



Rabbit “alla cacciatora”



“Lingua al verde”



“Bottoni”, robiola cheese, crayfish and meat stock



Spaghetti “in foil”



Sweetbread, wild garlic, and mead



Duck between Montese and Vignola



Dessert up to you

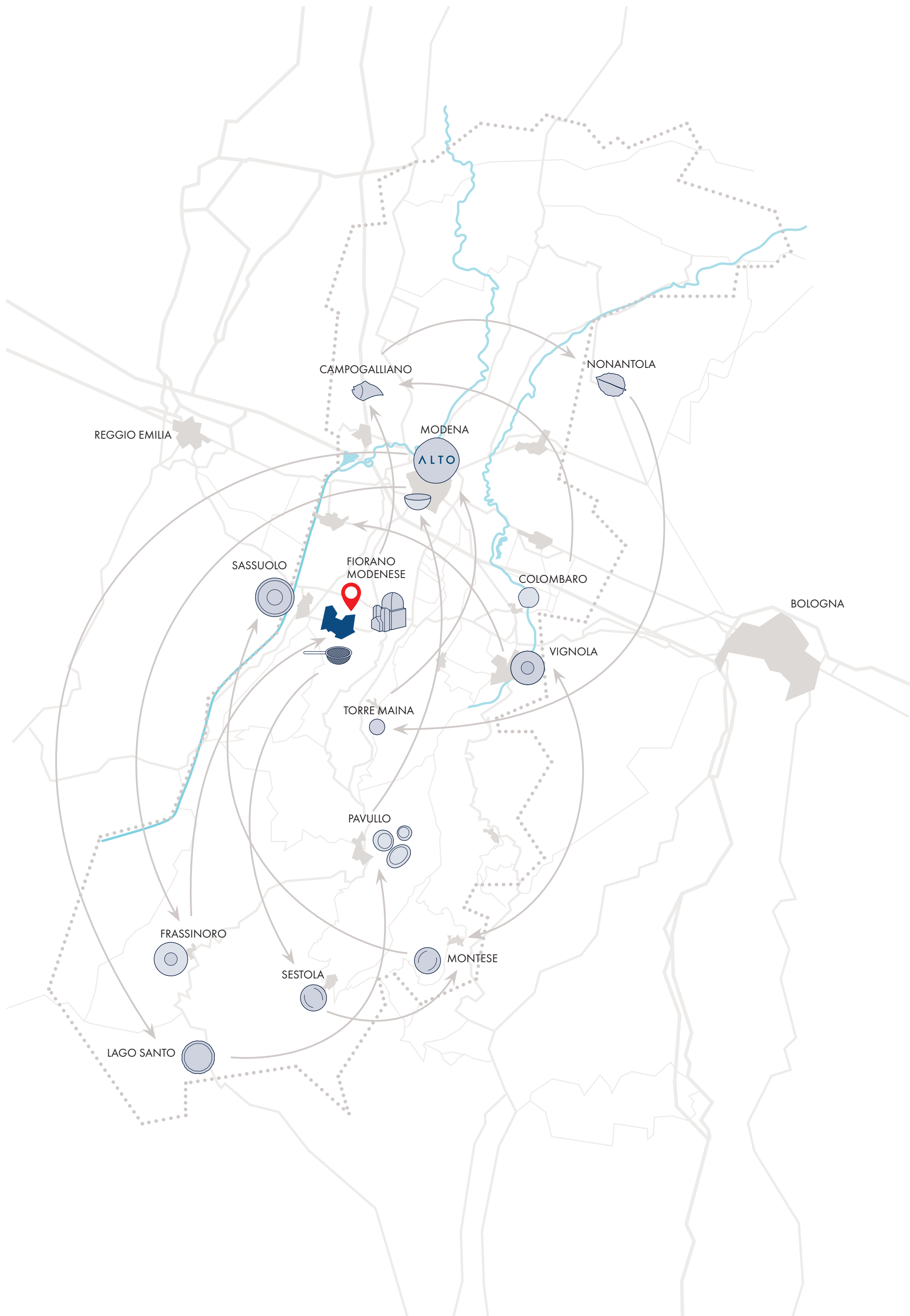
5 courses 80 €

Wine pairing 40 €

8 courses 100 €

Wine pairing 60 €

“La preparazione del menù, per la sua complessità,
è da intendersi per tutto il tavolo”



EMILIA VEGETALE

An experience linked to the territory and creativity
which follows the seasons and their evocative impressions.

We rediscover the kitchen garden cuisine with
the wonders that our land gives us
in constant evolution, with the roots of the past.

Street food from Emilia

Green beans, grapefruit, and chard



Stuffed zucchini



Aubergine, sunflower seeds and basil



Rice and peas



Tagliatella pasta, black garlic, chicory, and lemon



“Devil’s beans” with preserved tomato

Petroniana pepper



Dessert up to you

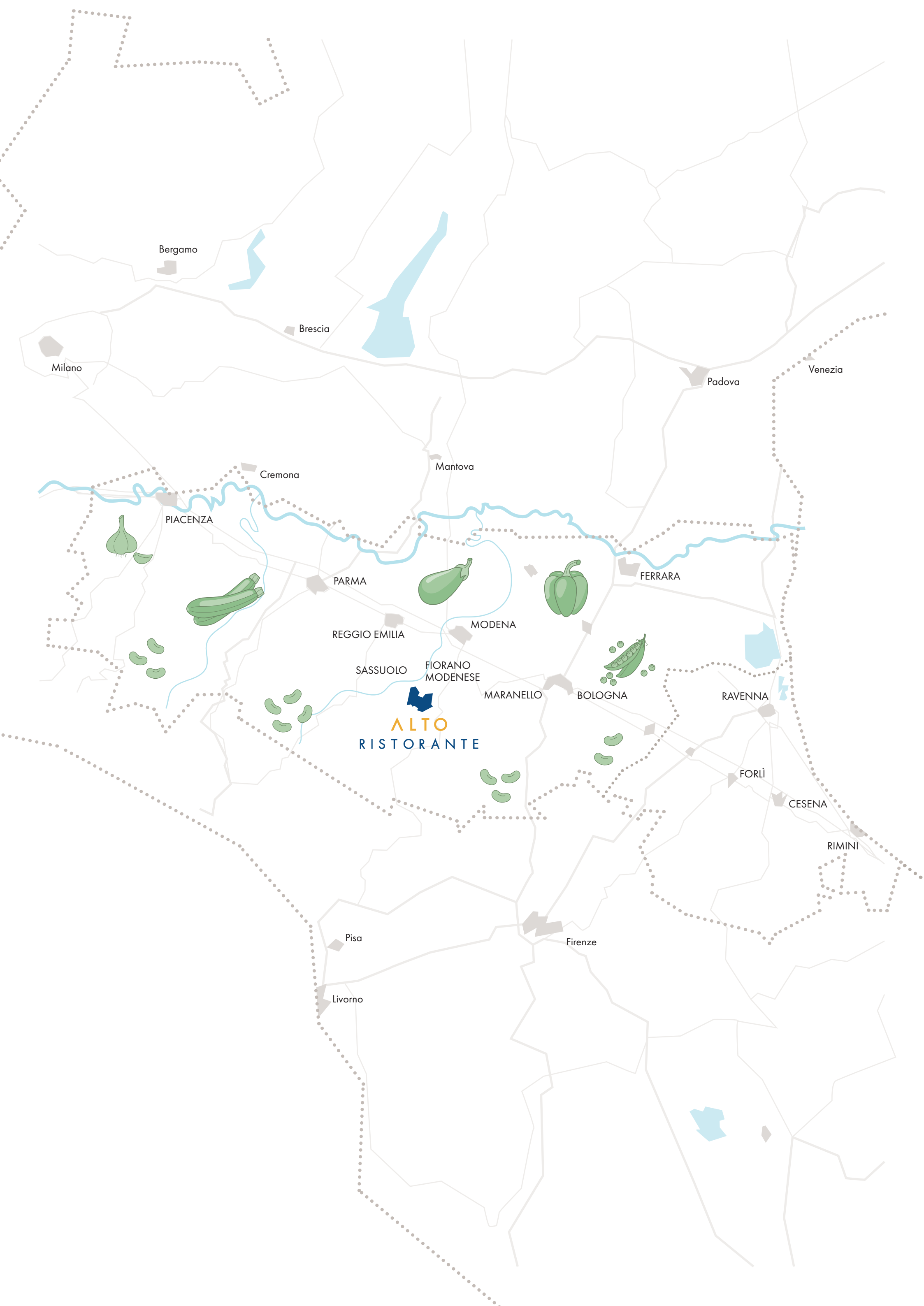
5 courses 80 €

Wine pairing 40 €

8 courses 100 €

Wine pairing 60 €

*“The preparation of the menu,
for its complexity, is intended for all diners at the table”*



Bergamo

Brescia

Milano

Padova

Venezia

Cremona

Mantova

PIACENZA

PARMA

FERRARA

REGGIO EMILIA

MODENA

SASSUOLO

FIORANO
MODENESE

MARANELLO

BOLOGNA

RAVENNA

ALTO
RISTORANTE

CESENA

RIMINI

Pisa

Firenze

Livorno

DESSERT UP TO YOU

Rose cake



and

apricots

Peaches and



squacquerone cheese

Bitter



*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 the menu à la carte,
we give the possibility to select
the brought by our
tasting menu.

Appetizers
25 €















First courses
30 €

Main courses
40 €

Desserts
15 €

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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.