# ALTO RISTORANTE

MENU

chef Mattia Trabetti



## **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.

through a global vision.			
Mushrooms, nuts and Parmesan cheese	ā	Ô	
Broccoli, marrow and horseradish			
Veal tongue, kimchi and coffee			
Tortellini, lentils and guinea fowl extract	₫	986	6
Spaghetti, sesame, eel and lime	### ###	B	0
Mora Romagnola meat and Ventasso mustard	đ	8	â
Mallard, cardoncello mushroom and roasted green tea			
Dessert			
5 courses 80€			
Wine pairing 50€			

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

8 courses 100€

Wine pairing 70€

### ATTO VEGETALE

A path of 5 or 8 vegetarian dishes, following seasons and suggestions, constantly evolving. 8 Victus vegetabilis Pumpkin "assoluto" dish 0 Fennel and hemp Risotto, Jerusalem artichokes, oxidized olives, rice helichrysum and bergamot # 6 ₫ 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	O
Cheese	₫ 呂

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€

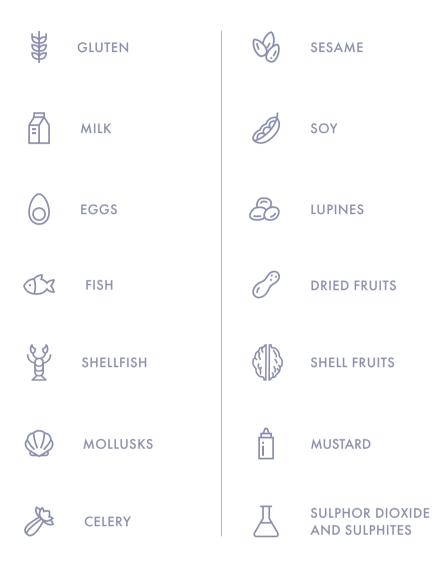
Desserts

15 €

Cheese

15 / 20 €

#### **ALLERGEN LIST**



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.

