

ALTO  
RISTORANTE

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MENU

chef Mattia Trabetti

  
MICHELIN  
2026

# MODENA SAFARI

A journey through our province, among soft hills  
and paths that smell of new grass.

The water flows slowly, reflecting clear skies, as nature awakens in every detail.

Fresh and authentic flavors tell the story of the return of the season,  
between ancient homes and landscapes suspended in time.



Street food from Emilia

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Trout, crayfish  
and saffron



Rabbit, borettane  
and mustard



"Herbs tortelli"  
and smoked catfish



Guinea fowl, morels and arugula



Dessert up to you

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5 courses 95 €

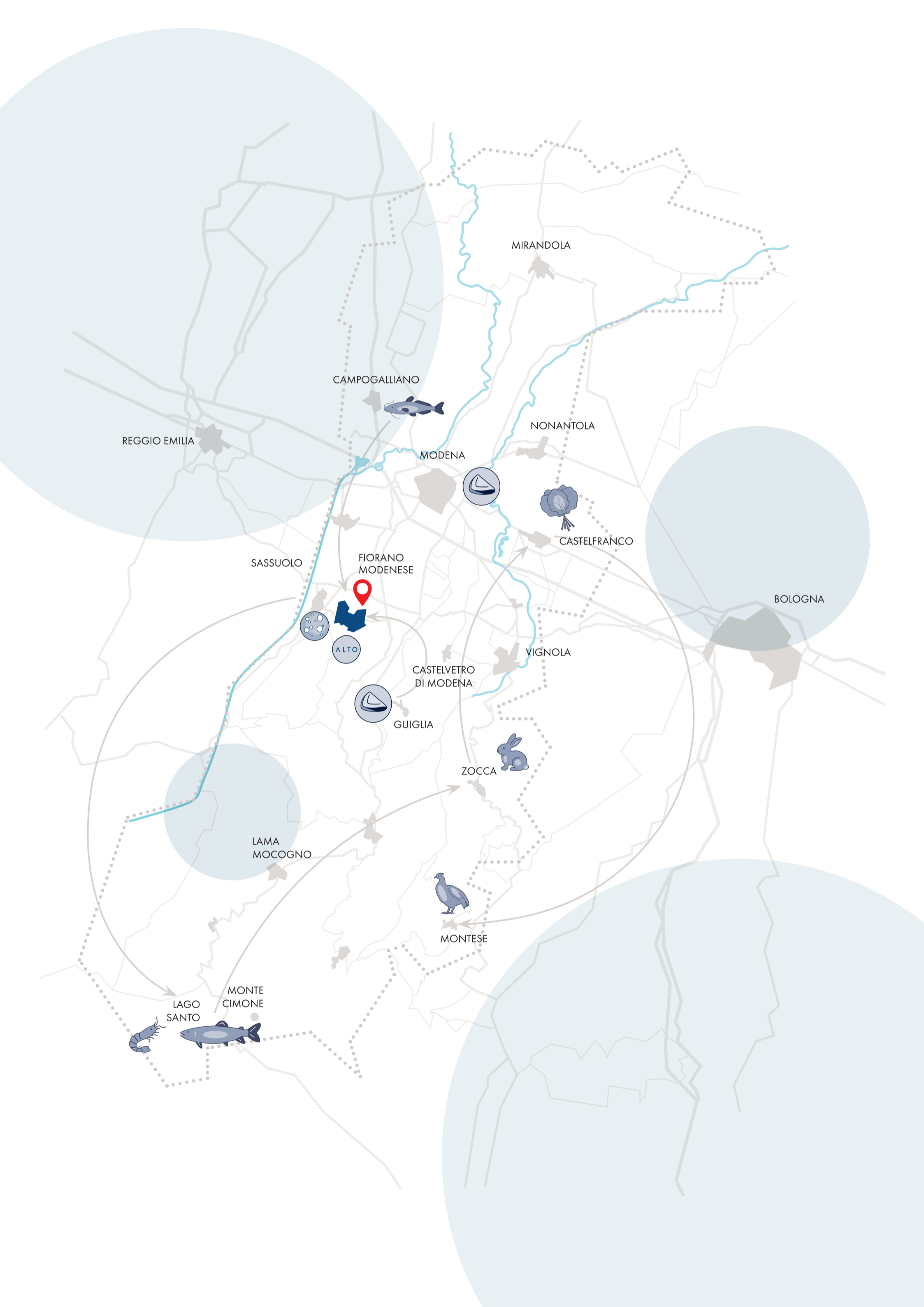
Paolone's tortellini 20 €

Wine pairing 60 €

Non-alcoholic pairing 45 €

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



REGGIO EMILIA

MIRANDOLA

CAMPOGALLIANO

NONANTOLA

MODENA

CASTELFRANCO

SASSUOLO

FIORANO  
MODENESE

BOLOGNA

ALTO

CASTELVETRO  
DI MODENA

VIGNOLA

GUIGLIA

ZOCCA

LAMA  
MOCOONO

MONTESE

MONTE  
CIMONE

LAGO  
SANTO

# EMILIA VEGETALE

Raw material, gesture, season.

Spring enters the kitchen with its discreet energy, made of freshness and precision.

The garden leads the way,  
between essential flavors and new nuances.  
A continuous, free and conscious evolution.



## Street food from Emilia

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Green beans, lemon  
and elderberry



Grilled  
artichoke



Dumplings of bread,  
horseradish and broad beans



Asparagus  
and egg



Dessert up to you

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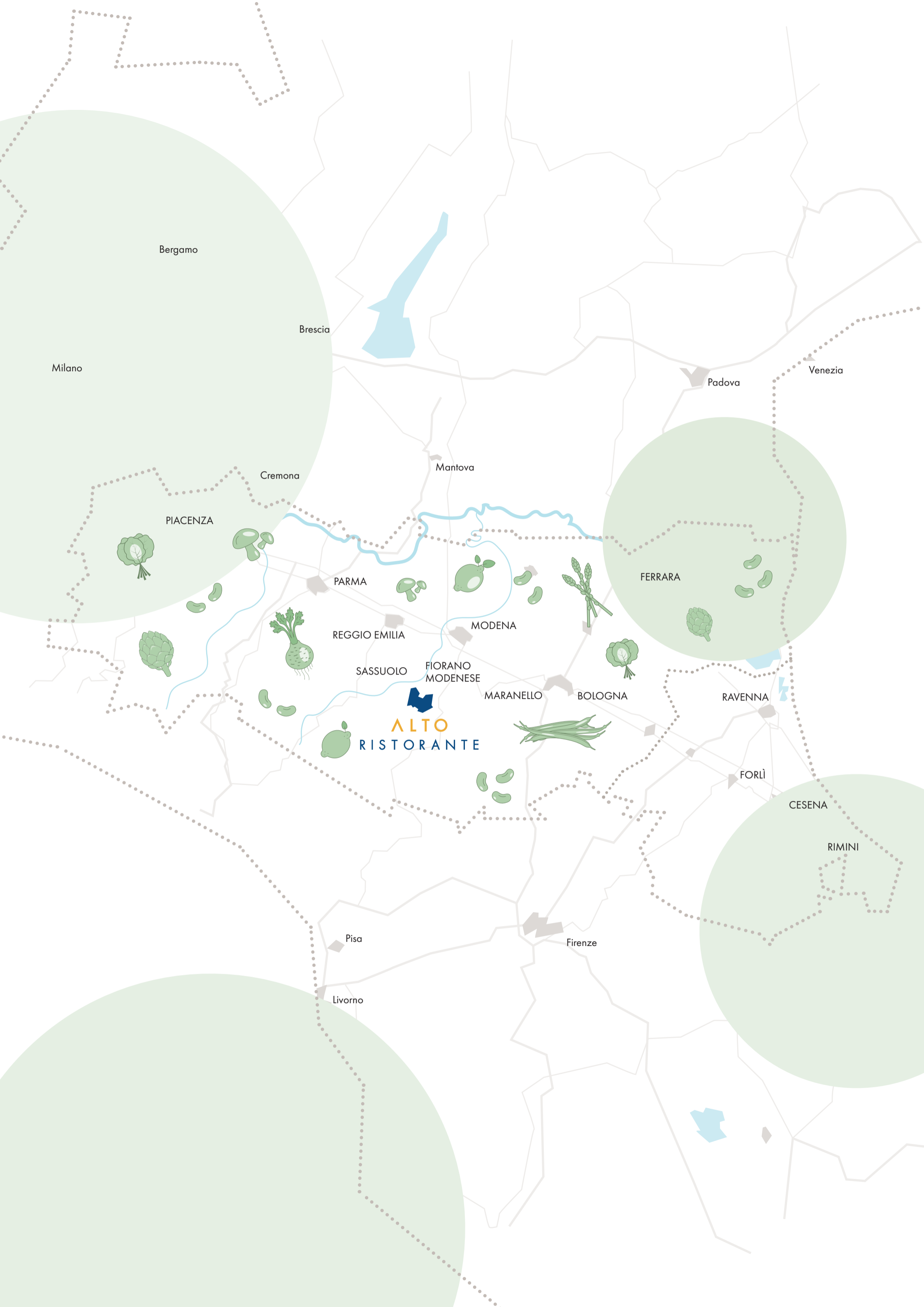
5 courses 95 €

Wine pairing 60 €

Non-alcoholic pairing 45 €

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Bergamo

Milano

Brescia

Cremona

PIACENZA

Mantova

Padova

Venezia

PARMA

FERRARA

MODENA

REGGIO EMILIA

SASSUOLO

FIORANO  
MODENESE

MARANELLO

BOLOGNA

RAVENNA

**ALTO**  
RISTORANTE

FORLÌ

CESENA

RIMINI

Pisa

Firenze

Livorno

# A MENTE APERTA

8 courses

a path that takes shape in the mind  
even before in the gesture,  
where the territory becomes thought  
between ideas, memories and new connections.



## Street food from Emilia

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Peas, strawberries and bitter orange



Roe deer, white asparagus and buttermilk



Chicken wings and Giardiniera



Tortelli, escarole, kiwi and sheep cheese



Spaghetti, carob and snails



Sweetbreads, mushrooms and nettles



Lamb, medlars and green olives

Dessert up to you

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8 courses 130 €

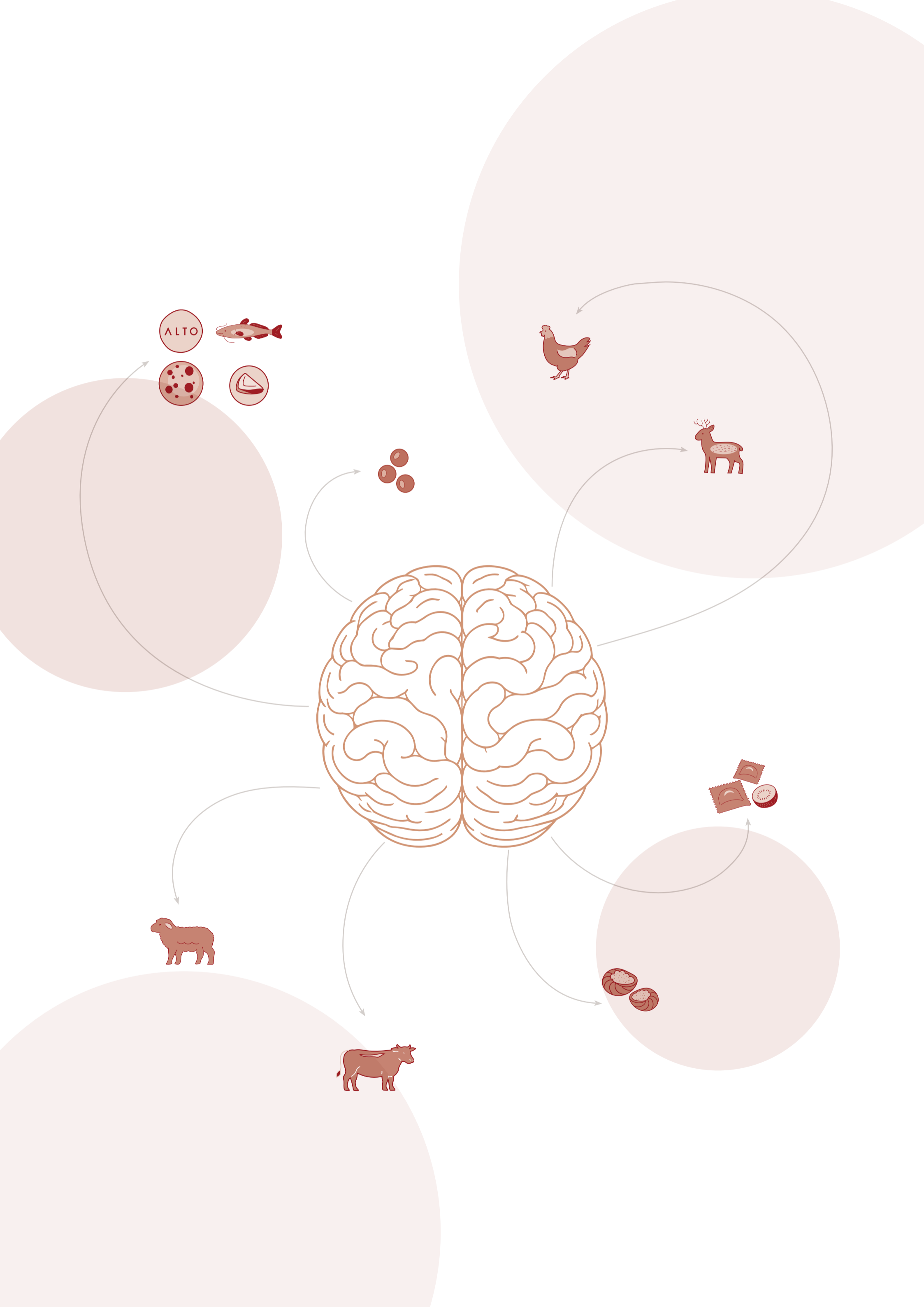
Paolone's tortellini 20 €

Wine pairing 75 €

Non-alcoholic pairing 60 €

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# CHEESE

3 aging of  
Parmigiano Reggiano "di montagna" and  
Traditional Balsamic Vinegar  
18 €

Selection of 5 tastings  
25 €

Selection of 7 tastings  
30 €



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

## DESSERT UP TO YOU

Feuilletine, dark chocolate  
and helichrysum



Rose cake, strawberries and rhubarb



Honey, pollen and sesame



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## À LA CARTE

For customers who want to opt  
for the menu a là carte,  
we give the possibility to select  
the brought by our  
tasting menu.

Appetizers

28 €

First courses

32 €

Main courses

42 €

Desserts

18 €

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## ALLERGEN LIST



GLUTEN



MILK



EGGS



FISH



SHELLFISH



MOLLUSKS



CELERY



SESAME



SOY



LUPINES



DRIED FRUITS



SHELL FRUITS



MUSTARD



SULPHOR DIOXIDE  
AND SULPHITES

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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.

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**ALTO**  
R I S T O R A N T E

[altoristorante.com](http://altoristorante.com)