

ALTO  
RISTORANTE

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MENU

chef Mattia Trabetti



# MODENA SAFARI

A journey through our territory, from the "bassa" to the city,  
passing through woods, streams and forgotten municipalities up to the mountain:  
the flavors and the rediscovered forms of history,  
a Safari of the province of Modena,  
experimenting with instinct and an innovative eye.



## Street food from Emilia

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Trout "all'alchermes"



Rabbit "alla cacciatora"



*Catfish and hops*



Tortellini of guinea fowl hen



*Pasta<sup>3</sup> butter and sage*



*Beans, Pork rinds and nettles*



Duck "tra Montese e Vignola"



Dessert "up to you"

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5 courses 70 €

Wine pairing 40 €

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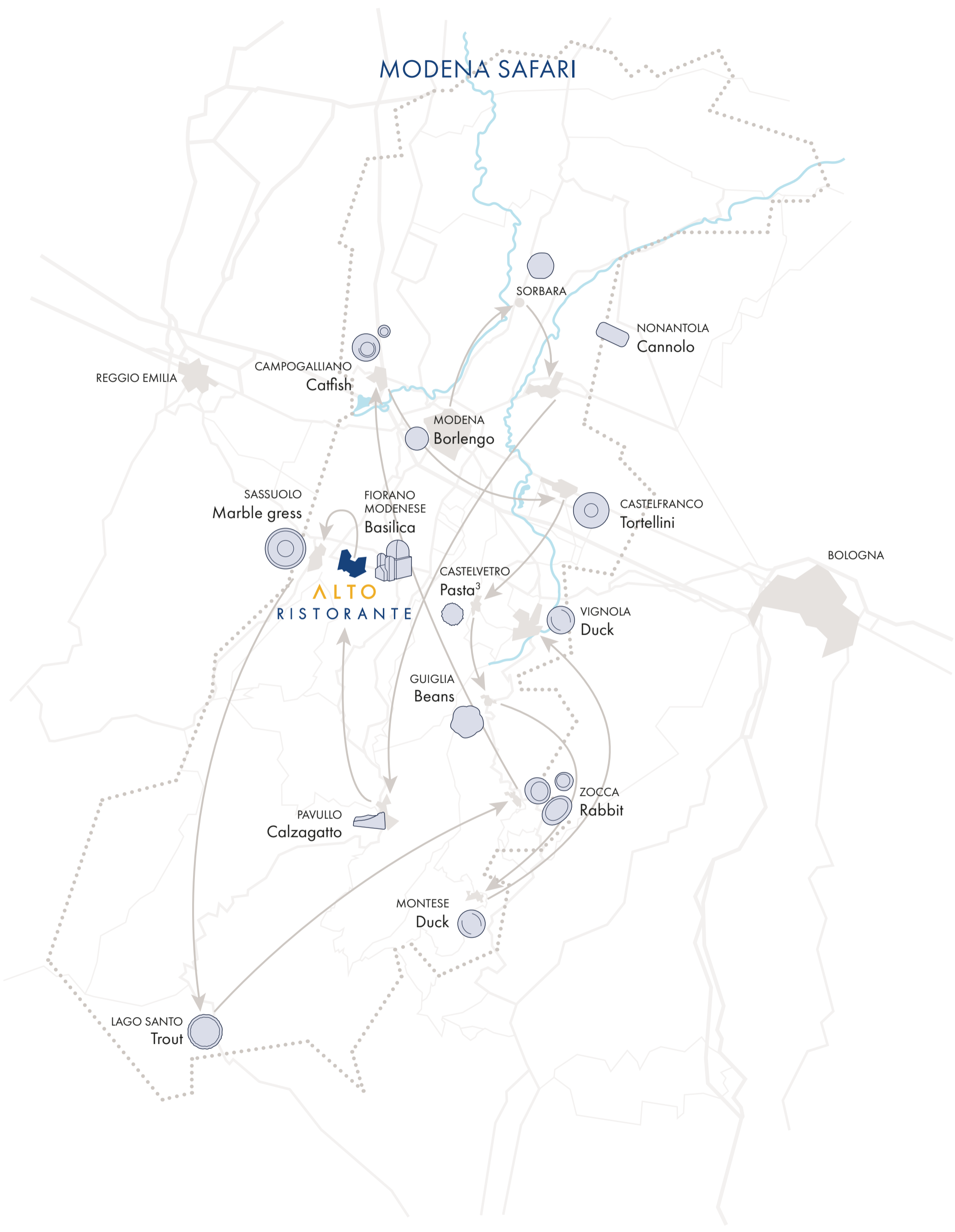
8 courses 90 €

Wine pairing 60 €

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

# MODENA SAFARI



REGGIO EMILIA

CAMPOGALLIANO  
Catfish

SORBARA

NONANTOLA  
Cannolo

MODENA  
Borlengo

SASSUOLO  
Marble gress

FIORANO  
MODENESE  
Basilica

CASTELFRANCO  
Tortellini

**ALTO**  
RISTORANTE

CASTELVETRO  
Pasta<sup>3</sup>

BOLOGNA

VIGNOLA  
Duck

GUIGLIA  
Beans

PAVULLO  
Calzagatto

ZOCCA  
Rabbit

MONTESI  
Duck

LAGO SANTO  
Trout

## EMILIA VEGETALE

An experience strongly linked to the territory  
following the seasons and their charms,  
constantly evolving with the wonders that  
the land of Emilia  
gives us day by day.

### Street food from Emilia

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Victus



Turnip variation



*Peas and mustard "from the Middle Ages"*



Risotto with products from our hills



*Tagliatelle pasta, black garlic, chicory, marinated egg yolk*



*Stuffed Zucchini*



White asparagus, broad beans, fig leaves



Dessert "up to you"

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5 courses 70 €

Wine pairing 40 €

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8 courses 90 €

Wine pairing 60 €

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

## DESSERT "UP TO YOU"

Strawberries,  
elderberry,  
smoked granita

Marble gress



Rosehip,  
yogurt,  
almond armellina



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

Appetizers

25 €

First courses

30 €

Main courses

40 €

Desserts

15 €

Cheese

15 / 20 €

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our staff can provide you with adequate information.*

## 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)