



TRITTICO

A SEA OF FLAVORS

This menu was born out of my passion for cooking and a desire to offer a unique experience that celebrated the freshness, quality of fish and seafood in our territory.

Each dish is the result of careful research, inspired by my travels and work experiences in Italy and abroad, but with a heart deeply connected to Modena.

I personally selected each ingredient and began collaborating with the best suppliers to ensure excellent raw materials. Each recipe is designed to bring out the authentic flavor of the sea, combining it with creative touches and a presentation with attention to detail.

Our menu is designed to satisfy the most discerning palates, and I am proud to share with you what we have created, confident that each dish will be able to tell a story of passion, quality and love of cooking.
Enjoy!

Alfredo Rosti

Appetizer



Luciana a modo mio

22

Panko "panura" fried octopus in memory of Luciana, burrata mousse, mint oil, Roman puntarelle sautéed in butter.

Trio of tartare

24

Tuna tartare, salmon tartare, Sciacca pink shrimp tartare, seasoned with salts and oils of the world (red salt from Hawaii, blue salt from Persia, cherry wood-smoked maldon salt).

Lambrusco

16

Mullet roll with bacon crisp, lambrusco reduction, basil oil and carrot chips.

Trittico

21

Marinated amberjack with purple cabbage, date emulsion red pachino, basil pesto, parmesan soil.

Shot's veneziani

15

Crispy polenta trio with codfish mantecato, moscardino in umido, shrimp and bottarga.

Orto della Giuli

15

Sila IGP potato parmantier, vegetables crisp seasonal, microgreens, black carasau soil and pearls of Vignola IGP cherries.





Our hot

*Savory puffs with salmon mousse,
squid ink arancinetta, parsley sardines,
squid frittata, scallop gratin.*

18

Etèr che sushi 2.0

*Salmon marinated in red turnip with souvenir sponge
of homemade bread in two textures, pearls of gin
dealcolized berry and creamy zucchini.*

22

The grand crudo (for 2 people)

*2 XXL red Mazara prawns
2 Sicilian imperial scampi
4 Adriatic sea cobs
2 Japanese scallops
2 sea urchins
4 papillon oysters
tuna carpaccio
amberjack carpaccio*

100

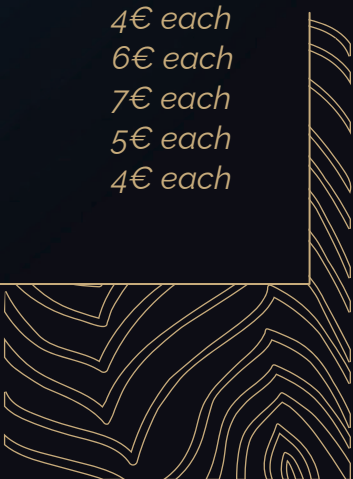
possible addition:

*sturgeon caviar
sea urchins
XXL Mazara shrim
Sicilian imperial langoustine
Squilla mantis
oysters papillon*

30€
4€ each
6€ each
7€ each
5€ each
4€ each

@tritticoristorante





First courses

Fresh pasta made by us!

Amalia's Rainbow

24

Marbled ravioli with octopus and potatoes, salicornia gel, creamy buffalo sauce and red shrimp sauce with sour butter manteco.

Cupido

24

Smoked scamorza and redfish buttons, shellfish velouté, basil oil, roasted IGP hazelnuts..

Bologna al mare

19

Tagliatella with octopus ragout.

Sicilia BEDDA

22

Squid ink fettuccine with shrimp tartare rosa di Sciacca and pistachio drizzle.

Salsedine

23

Tagliolino, sea urchins, 'home-made' botargo and lime zest.

Cacio e pepe di mare

22

Tonnarello in chitarra, cacio, pepper and cob tartare.



TRITTICO



Pasta e fasoì

16

MALTAGLIATI with cream of borlotti, cannolicchi, mussels and sweet tarallo with parsley oil.

Dry pasta



Elefante di mare

35

Pacchero liscio di Carmiano with half lobster and Piennolo cherry tomato.

Elena

17

Busiata with Trapanese pesto and red piccadilly tomato, basil, pecorino cheese and almonds.

Risottos ✦



Milano - Tokyo

25

Saffron risotto, Japanese scallop napped with hazelnut butter and truffle perlage.

Mare e monti

23

Risotto with pumpkin cream, creamy sweet gorgonzola, shrimp, toasted walnuts and pecorino romano chips.

Second courses



Il molo a Marausa

18

*Grilled seared squid with cauliflower cream,
confit cherry tomatoes and caper mayonnaise.*

#LOBSTER

35

*Half lobster with hazelnut butter, sweet arugula sauce,
honey and tomato sponge.*

I guard the carrots

23

*Turbot fillet in fairy paper with caponatina
Of carrots cherry tomatoes and green olives.*

Sull'attenti

40

*Carabineros shrimp from before,
orange fondue, truffle perlage,
edible coral and cardoncelli mushrooms.*

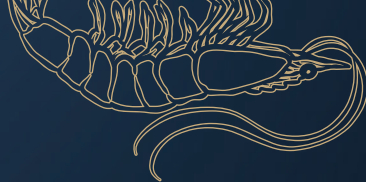
Mixed grill (for 2 people)

90

*Shrimp cocktail, breaded bluefin tuna steak,
slice of swordfish, grilled squid,
2 king prawns, 2 stuffed cuttlefish and baked potatoes.*



TRITTICO



Gran cotto (for 2 people)

100

2 XXL Mazara red prawns

2 Sicilian imperial scampi

4 adriatic cobs

1 whole lobster 500/600g

possible addition of shellfish:

Mazara prawn XXL

6€ each

sicilian imperial langoustine

7€ each

Squilla mantis

5€ each

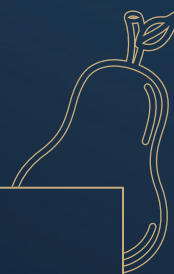
*Find out how we created our fresh pasta,
visit our website to learn about the stories of our
dishes and the development our project!*

www.tritticoristorante.it



TRITTICO

Dessert



Però

15

*Chocolate salami semifreddo with pear the insert,
cocoa crisp and chocolate mirror glaze.*

Our Tiramisù

8

*Savoardi waffle with coffee water.
and tiramisu mousse.*

Capri

10

*Rosellina baba' with rum bagna and creampastry
cream with lemon and dehydrated orange.*

Joghi

14

*Butter shortbread with MÖU ganache, semifreddo
hazelnut and cocoa mirror glaze.*

Ho semifreddo

14

*Dark chocolate semifreddo with coconut insert
and Vignola cherry mirror icing.*

*Chiare, fresche et dolci acque, ove le belle membra
pose colei che sola a me par donna.
(Francesco Petrarca)*



TRITTICO

Beverages



Water 470ml	2,5
Water 660ml	3
Beverages	3

Espresso coffee 3

Barley coffee 3

Bitter 5

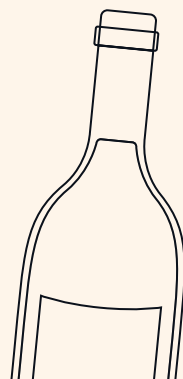


TRITTICO

A SEA OF FLAVORS

Thank you!

Wine list



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SICILIA

Murgo Brut Rosé 45

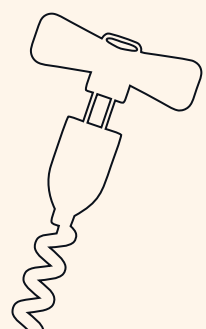
TRENTINO ALTO ADIGE

Maximum Brut 49

VENETO

Prosecco Extra-Dry Biologico 23

*The only weapon I tolerate is a corkscrew.
(Jean Carmet)*



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FRANCE

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FRANCE

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42

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SICILIA

Etna Red

30

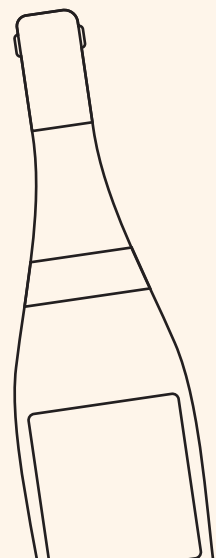
When you are happy you drink to celebrate.

*When you are sad you drink to forget, when you don't
you have nothing to be sad or be happy, you drink to make
something happen.*

(Charles Bukowski)



TRITTICO



Wine glasses



Murgo Bruit Rose	15
Falanghina Del Sannio	10
Etna Red	10
Champagne Brut Reserve	20
Prosecco Extra-Dry Biologico	8

Drink

Spritz Aperol	13
Spritz Campari	13
Spritz Champagne	25

Cutizzi Greco Di Tufo

Feudi Di San Gregorio

"The wines of a land are not goods but tales of life." The Feudi San Gregorio winery presents itself with this philosophy and seeks to encapsulate in each bottle the land of Irpinia, its people, its stories. Greco di tufo expresses the minerality of the land in which it grows, as well as the fruity hints of green plum and Mastr'Antuono pear, typical of these places.

Name	Region	Category
Greco di Tufo DOCG	Campania	White
Grapevine	Gradation	Pairings
100% Greco	13,00°	White Meats, Fish, Seafood

Falanghina Del Sannio

Feudi Di San Gregorio

The color is pale straw yellow with bright greenish highlights. The bouquet is intense and persistent with sensations of small white flowers and fruit. The taste is fresh and balanced, with a clean finish.

Name	Region	Category
Falanghina del Sannio DOC	Campania	White
Grapevine	Gradation	Pairings
100% Falanghina	13,00°	White Meats, Fish, Seafood

Bourgogne Aligoté

Pierre Morey

Domaine Pierre Morey's Bourgogne Aligoté is a white wine, which, despite the very onerous varietal in the number of hours needed to work in the vineyard, when sourced from 50-year-old vines and the right yields, expresses quickness, savoriness, butteriness and excellent aptitude for ripening.

Name	Region	Category
Bourgogne AOC	France	White
Grapevine	Gradation	Pairings
100% Aligoté	13,00°	Vegetables, Fish, Seafood

Muscadet Classic

Domaine De L'Ecu

Domaine de l'Ecu's Muscadet Classic is an identifiable French White wine made from Melon de Bourgogne grapes from the Loire Valley near the city of Nantes. It is aged in concrete sur lie for several months and is a typical and territorial match for raw fish and seafood, thanks to its marked iodine and marine component, in conjunction with its soft and refreshing sip.

Name	Region	Category
Muscadet Sèvre-et-Maine AOC	France	White
Grapevine	Gradation	Pairings
100% Melon de Bourgogne	12,00°	White Meats, Fish

Chablis Laroche

Domaine Laroche

Fresh, lively and mineral nose. In the mouth it is fresh and harmonious, fragrant, with notes of white fruit.

Name	Region	Category
Chablis AOP	France	White
Grapevine	Gradation	Pairings
100% Chardonnay	12,00°	White Meats, Fish

Pietrabilanca

Antinori Tormaresca Bocca di lupo

We are in the Antinori family's Apulian vineyard with this blend of Chardonnay with a touch of Fiano. Wood in the winemaking, but with grace. Tastes of white fruit and spice.

Name	Region	Category
Castel del Monte DOC	Puglia	White
Grapevine	Gradation	Pairings
90% Chardonnay, 10% Fiano	13,50°	White Meats, Fish

Etna White

Murgo

Name

Etna DOC

Region

Sicilia

Category

White

Grapevine

70% Caricante,
30% Catarratto

Gradation

12,50°

Pairings

Cheese, White Meats,
Salumi, Fish

Vermentino

Antinori Tenuta Guado al Tasso

Straw-yellow in color with greenish highlights, it has a fragrant and intense bouquet, with aromas reminiscent of citrus, candied fruit and passion fruit. In the mouth, it is well supported by the acidity and mineral component, which give it flavor and persistence.

Name

Bolgheri DOC

Region

Toscana

Category

White

Grapevine

100% Vermentino

Gradation

12,50°

Pairings

Fish, Seafood

INDRA Sauvignon

Girland

Name

Alto Adige DOC

Region

Trentino Alto Adige

Category

White

Grapevine

100% Sauvignon
Blanc

Gradation

13,50°

Pairings

White Meats,
Salumi, Fish, Seafood

Leiten Gewürztraminer

Nals Margreid

Nals Margreid's Gewurztraminer "Leiten" is a White produced in the Lower Altesina, characterized by a distinctly aromatic timbre. The varietal is presented with the most classic and typical notes, making this bottle an ideal synthesis for those who want to approach Gewurztraminer for the first time. A label that fully reflects the territoriality of regional whites, thus presenting itself with faithful authenticity.

Name

Alto Adige DOC

Region

Trentino Alto Adige

Category

White

Grapevine

100% Gewürztraminer

Gradation

14,50°

Pairings

Vegetables, Fish,
Seafood

TRITICO

"Tempestivo"

Trebbiano Spoletino

Colle Ciocco

Name	Region	Category
Trebbiano Spoletino DOC	Umbria	White
Grapevine	Gradation	Pairings
100% Trebbiano Spoletino	13,50°	Cheese, White Meats, Salumi, Fish, Seafood

Lugana Le Quaiare

Bertani

Name	Region	Category
Lugana DOC	Veneto	White
Grapevine	Gradation	Pairings
100% Trebbiano di Lugana	12,50°	Vegetables, Fish, Seafood

Brut 25

Freccianera

Name	Region	Category
Franciacorta DOCG	Lombardia	Sparkling
Grapevine	Gradation	Pairings
100% Chardonnay	12,50°	Cheese, White Meats, Salumi

Freccianera Nature

Freccianera

Name	Region	Category
Franciacorta DOCG	Lombardia	Sparkling
Grapevine	Gradation	Pairings
85% Chardonnay, 15% Pinot Nero	12,50°	Cheese, Salumi, Fish, Seafood

"Antica Foresteria"

Blanc de Blancs Extra Dry

Cantine Cavicchioli

Name	Region	Category
ND	Emilia Romagna	Sparkling
Grapevine	Gradation	Pairings
100% Pignoletto	11,00°	Cheese, Vegetables, Salumi

Murgo Brut Rosé

Murgo

Name	Region	Category
VSQ	Sicilia	Sparkling
Grapevine	Gradation	Pairings
100% Nerello Mascalese	12,00°	Cheese, Salumi, Fish, Seafood

Maximum Brut

Cantine Ferrari

Fresh and vital flavor implant, enhanced by the velvety softness of the Sparkling . Fruity notes typical of Chardonnay are juxtaposed with yeasty fragrances.

Name	Region	Category
Trento DOC	Trentino Alto Adige	Sparkling
Grapevine	Gradation	Pairings
100% Chardonnay	12,50°	Salumi, Fish, Seafood

Prosecco Extra-Dry Biologico

Fidora Tenuta Civranetta

The wording Extra dry can be confusing, but those who know about it know that it goes to indicate a pronounced sweetness. It is called Prosecco but the grape from which it is made is the Glera variety. In the mouth it is reminiscent of white fruit (apple and pear). Organic.

Name	Region	Category
Prosecco DOC	Veneto	Sparkling
Grapevine	Gradation	Pairings
100% Glera	11,00°	Vegetables, Salumi

"L'Intégrale" Champagne

Extra Brut

Rémy Massin et Fils

*The nose is expressive, with notes of dried apricot and almond.
The attack on the palate is direct and clean, giving way to a
concentrated and subtle, pure and crisp finish.*

Name	Region	Category
Champagne AOC	France	Champagne
Grapevine	Gradation	Pairings
100% Pinot Noir	12,00°	Fish, Seafood

Blanc De Blancs

Ruinart

*It is the oldest champagne maison, founded in the early part of
the 1700s. Added to this is the fact that the cellars, among the
most beautiful and best preserved in the Region, are from the
Gallo-Roman era. Champagne of only Chardonnay with a soft
stroke of candied lemon and white pulp fruit.*

Name	Region	Category
Champagne AOC	France	Champagne
Grapevine	Gradation	Pairings
100% Chardonnay	12,50°	White Meats, Fish, Seafood

Brut Prestige

Taittinger

This Champagne Brut Cuvée Prestige comes from the skillful union of the three grape varieties that usually give rise to the French sparklings, Chardonnay, Pinot Noir and Pinot Meunier. The grapes of these varieties come from as many as fifty different plots, carefully selected within Taittinger's own vineyards. Once harvested, the berries ferment alcoholically, then re-ferment, according to the production principles of the Champenoise Method, for at least 24 months, remaining on the lees in the bottle. At the end of this period, the proceed with the operations of disgorgement, dosage and bottling.

Name	Region	Category
Champagne AOC	France	Champagne

Grapevine	Gradation	Pairings
60% Chardonnay, 40% Pinot Noir e Pinot Meunier	12,50°	Salumi, Fish, Seafood

Champagne Brut Reserve

Morize Pere & Fils

The predominance of Pinot Noir gives a clean, full attack on the palate, while the hint of Chardonnay adds finesse and persistence. Ideal as an aperitif, its freshness, its balance and its citrus aromas also go well with fish and shellfish.

Name

Region

Category

Champagne AOC

France

Champagne

Grapevine

Gradation

Pairings

Pinot Noir,
Chardonnay

12,00°

Fish, Seafood

Rosè Champagne Brut

Rémy Massin et Fils

*An elegant nose of red fruit with notes of Whitespine.
The palate is dominated by the the the the the the the the the the the fruit, with flavors of brosse orange and marasca.*

Name

Region

Category

Champagne AOC

France

Champagne

Grapevine

Gradation

Pairings

Pinot Noir,
Chardonnay

12,00°

Fish, Seafood

Cristal 2015

Louis Roederer

Made only in "great vintages," when the maturity of the Chardonnay (about 40 percent) and Pinot noir (about 60 percent) that make it up is perfect, Cristal ages in the cellar for 6 years and rests 8 months after disgorgement. Remarkably balanced, Cristal is a linear champagne with an absolutely unique persistence in the mouth. The velvety texture reveals fruit aromas supported by a mineral power from which notes of white fruits and citrus fruits emanate.

Name

Champagne AOC

Region

France

Category

Champagne

Grapevine

55% Pinot Noir,
45% Chardonnay

Gradation

12,00°

Pairings

Salumi, Fish,
Seafood

Dom Pérignon

Dom Perignon

Name

Champagne AOC

Region

France

Category

Champagne

Grapevine

52% Chardonnay,
48% Pinot Noir

Gradation

12,50°

Pairings

Salumi, Fish,
Seafood

Cerasuolo D'Abruzzo - Valori Bio

Masciarelli Valori

Onion skin pink to the eye. The nose is floral and fruity, with memories of cyclamen and pomegranate that are pleasantly enhanced by light mineral nuances. Fresh and pleasantly savory on the palate, but still balanced to the close.

Name	Region	Category
Cerasuolo d'Abruzzo DOC	Abruzzo	Rosé
Grapevine	Gradation	Pairings
100% Montepulciano	13,00°	White Meats, Fish, Seafood

Côtes De Provence

Rosé “Corail”

Chateau De Roquefort

In the glass it has a coral pink, medium intense color. Flowers, fruit and spices create an olfactory profile from which citrus fruits emerge as protagonists. In the mouth it is lively, streamlined, with a taut sip and closes with a saline finish.

Name	Region	Category
Côtes de Provence AOC	France	Rosé

Grapevine	Gradation	Pairings
35% Grenache, 25% Syrah, 25% Cinsault, 5% Carignan, 5% Vermentino, 5% Clairette	12,50°	White Meats, Fish, Seafood

Etna Red

Murgo

Name	Region	Category
Etna DOC	Sicilia	Red

Grapevine	Gradation	Pairings
90% Nerello Mascalese, 10% Nerello Cappuccio	13,00°	Red Meats, White Meats



The menu is finished!

Enjoy your meal!

If you would like, please
share your experience
on social media!

@tritticoristorante



Thank you!