



TRITTICO

A SEA OF FLAVORS

This menu was born from my passion for cooking and my desire to offer a unique experience that celebrates the freshness and quality of the fish and seafood in our region.

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 have personally selected each ingredient and started working with the best suppliers to ensure excellent raw materials. Each recipe has been designed to enhance the authentic flavor of the sea, combining it with creative touches and a presentation with attention to the smallest details.

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

Bon appetit!

Alfredo Rosti

Bread and cover charge €4.50

Tasting



OTTO PORTATE:

- Welcome from the kitchen

Appetizer (raw or cooked)

Raw:

- Salmon tartare, ricotta cheese, and tomato coffee
- Mazara shrimp, smoked rosemary butter, and caviar
- Oyster, sea urchin, lime zest, and parsley oil

Cooked:

- Cuttlefish ink arancini with caper mayonnaise
- Flambéed oyster, sweet and sour onion and fennel
- Octopus and potato-filled cream puffs with pepper glaze

- Luciana my way
- Sea navel
- Fish mosaic
- XXL prawns
- Chef's pre-dessert
- Stecco

80€ PER PERSON (excluding wine)



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Appetizers



Luciana a modo mio 24

Fried octopus in breadcrumbs in memory of Luciana, purple potato mousse, burrata cheese, and mint oil.

(1, 5, 7, 13, 14)

Trio of tartares 24

Tuna tartare, salmon tartare, Sciacca pink shrimp tartare, seasoned with oil and salts from around the world

(red Hawaiian salt, blue Persian salt, cherrywood-smoked Maldon salt).

(3, 7)

Trittico 22

Lambrusco-marinated amberjack, datterino tomato emulsion, basil pesto and Parmesan cheese crumbs.

(1, 2, 7, 10, 13)

Orto della Giuli 16

Potato parmentier, crispy seasonal vegetables, balsamic vinegar tuile and black cherry pearls.

(1, 10, 13)

Shot's veneziani 16

Trio of crispy polenta with creamed salt cod, stewed moscardini and sardines in saor.

(1, 2, 7, 10, 14)

Il gran crudo 100

2 Mazara prawns, 2 imperial scampi,

4 Adriatic corn cobs, 2 sea urchins,

4 oysters, tuna carpaccio, amberjack and Japanese scallops

(3, 7, 14)



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First courses



Homemade fresh pasta!

Cupido 22

Smoked scamorza cheese and scorpion fish buttons, shellfish velouté, sweet tarallo, hazelnuts, and basil oil.

(1, 2, 3, 4, 5, 7, 10, 13)

Ombelico di mare 22

Fish tortellini stuffed with monkfish, anchovies, scallop coral, panzanella water, and shellfish bisque.

(1, 3, 4, 5, 7, 10, 13, 14)

Bologna al mare 20

Tagliatelle with octopus ragù.

(1, 4, 5, 10, 14)

Salsedine 25

Tagliolino, sea urchins, bottarga, and lime zest.

(1, 5, 7, 14)

Sicilia Bedda 24

Fettuccine with cuttlefish ragù, Sciacca pink shrimp tartare and pistachio sauce.

(1, 2, 3, 4, 5, 14)

Elefante di mare 35

Smooth Carmiano paccheri pasta with half a lobster and cherry tomatoes.

(1, 3, 4, 10)



Amalia

Busiate pasta with Trapani-style pesto, cherry tomatoes, almonds, pecorino cheese, and basil.

(1, 2, 13)

18

KM 1301

Risotto with roasted pumpkin cream, swordfish, raspberry gel, and guanciale.

(7, 14)

25

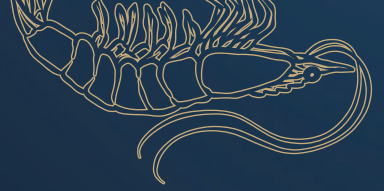
*Discover how we created our fresh pasta.
Visit our website to learn about the stories behind our dishes
and the development of our project!*

www.tritticoristorante.it



TRITTICO





Main courses

Fish mosaic 23

Blue prawns, salmon, and tuna wrapped in nori seaweed, honey emulsion, and shellfish mayonnaise.

(3, 4, 7, 10)

Fish and Chips 19

Breaded and curled sea bream fillet, zucchini cream, butter sauce and purple potato chips.

(1, 7, 10, 13)

Milanese imbruttita 26

Swordfish cutlet with vegetable caponata, salicornia mayonnaise and yuzu spheres.

(1, 5, 7, 10)

XXL 36

Prawns with sauce, crispy panella, beurre blanc sauce, caviar and parsley oil.

(3, 7, 10, 13)

Etèr che sushi 32

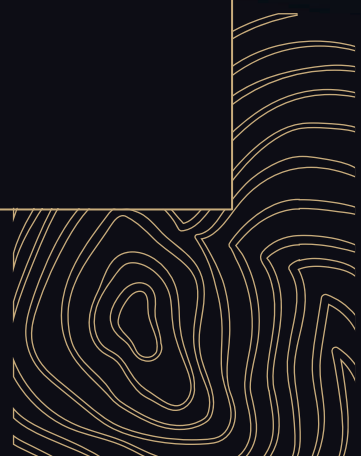
Glazed eel with teriyaki sauce, celeriac purée, osmosis vegetables and squid ink tuille.

(7, 10, 11, 13, 14)

Mixed grill 120

2 scallops, breaded tuna steak, 2 Argentine red shrimp, stuffed cuttlefish, 4 Adriatic corn on the cob, 2 imperial scampi, white fish fillet (varies depending on availability of the catch)

(1, 3, 5, 7, 13, 14)



Dessert



Però

Chocolate salami semifreddo with pear filling, cocoa crumble, and chocolate glaze.

(1, 5, 7, 13)

15

Capri

Baba' rose with rum syrup and lemon custard.

(1, 5, 7, 10, 13)

10

Stecco

Lemon and rosemary namelaka, almond crumble, fig gel, and toffee caramel.

(1, 2, 5, 7, 13)

10

Il nostro tiramisù

Homemade ladyfingers

with coffee syrup and mascarpone mousse.

(1, 5, 7, 13)

8

Yoghi

Hazelnut semifreddo with caramel center, butter shortbread, and dark chocolate glaze.

(1, 5, 7, 8, 13)

14

Bronte

Biscuit with pistachios, filled with white chocolate namelaka, pistachio cream, and raspberry cremolata.

(1, 2, 5, 7, 8, 13)

15



Drinks



Water 470ml	2,5
Water 660ml	3
Soft drinks	3

Espresso coffee 3

Barley coffee 3

Bitter 5



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Thank you!

To guarantee quality and freshness, some fish ingredients may be frozen depending on the seasonality of the catch.