SUSTAINABILITY
A CAT WITH A GREEN SOUL

Sustainability is deeply rooted in the Al Gatto Verde restaurant project, woven into every aspect of the restaurant. Rather than constructing anew, we repurposed a former bottling warehouse belonging to the adjacent Acetaia, home to over 1,300 barrels of Traditional Balsamic Vinegar from Modena, preventing further land consumption while preserving its historical connection.

The warehouse became the dining room, while an outdoor portico was partially enclosed with sliding glass doors to create an open-plan kitchen. Both spaces optimise natural light, ventilation and views of the courtyard and gardens.

A state-of-the-art rooftop photovoltaic system generates 40 kWp of electricity, enabling energy independence for the restaurant, vinegar factory, Playground, and two electric vehicle charging stations.

Rainwater is harvested for irrigation, with a portion stored in underground cisterns for purification and filtration.

Heating and cooling rely on a high-efficiency air-to-water heat pump using an eco-friendly refrigerant, coupled with an inverter fan coil unit.

The kitchen features electric induction cooktops, eliminating gas stoves, while the wood-fired oven is equipped with a grease and soot abatement system, reducing particulate matter by 95%, with values of 6.5–8.5 mg/m³, well below the regulatory limit of 50 mg/m³. Custom-made furnishings use natural materials such as wood, textiles and copper, avoiding plastic products.

Waste reduction is equally central to the project. The restaurant is virtually plastic-free, while vegetable trimmings, landscaping cuttings and kitchen scraps are composted into natural fertiliser.

Following a wind storm in August 2022 that severely damaged five century-old oak trees at Casa Maria Luigia, the salvaged wood was given new life one year later as fuel for Al Gatto Verde's grill and wood-fired oven. Cherry, acacia and cedar trimmings, rose petals, elderberry flowers and aromatic herbs from the five-hectare bicentennial park also enhance the dishes.

One hectare of the park is dedicated to fruit trees and a vegetable garden supplying both Al Gatto Verde and Casa Maria Luigia. Rather than introducing greenhouses, we prefer to support local producers and farmers.