

RISTORANTE

PESCHERIA

Ferrara



Makorè

The contemporary pleasure

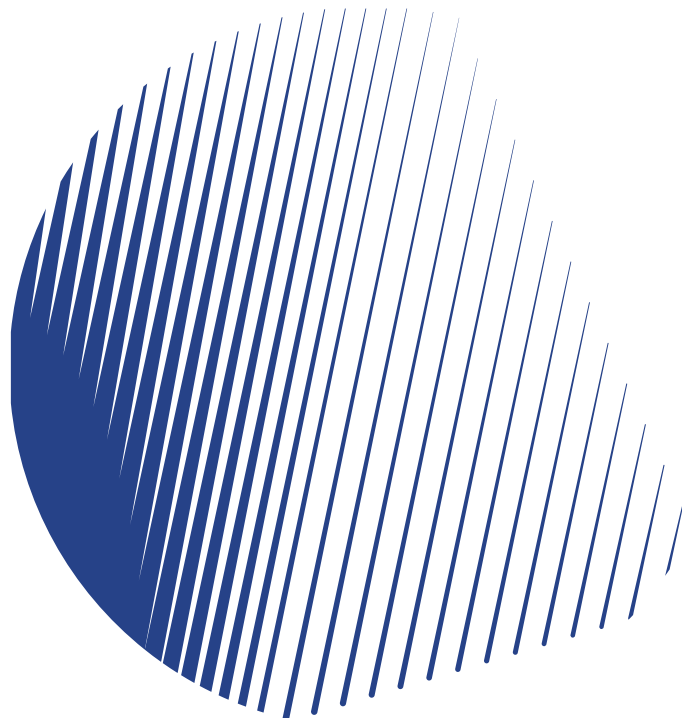
A cuisine deeply rooted in Italian tradition, reinterpreted according to modern techniques and principles.

Our young chef Federico Belluco has taken in the Makorè project as an opportunity to present his credo in a faraway, if not conceptually distant, land. His birthplace in the Piemonte region.

The numerous experiences both in Italy and abroad have been undeniable windows that have captured the best of the lights that have brought him to Ferrara today.

In this place, the discovery of taste is brought to you, knowing that the gastronomic journey begins with curiosity. The discovery of a rare ingredient, a never-before-seen consistency and, a new balance that perfectly matches its innovative guise.





Winter

65 €

Bufala cheese *tagliatella* and mushrooms

20 €

Buckwheat *Ribollita* and spices

22 €

Cauliflower, egg and capers

24 €

Carrot textures and flavours

12 €

The chosen tasting menu is for the whole table





Estense

80 €

Bergamot marinated trout, chicory and eggs 22 €

Mussels, broccoli and potato 22 €

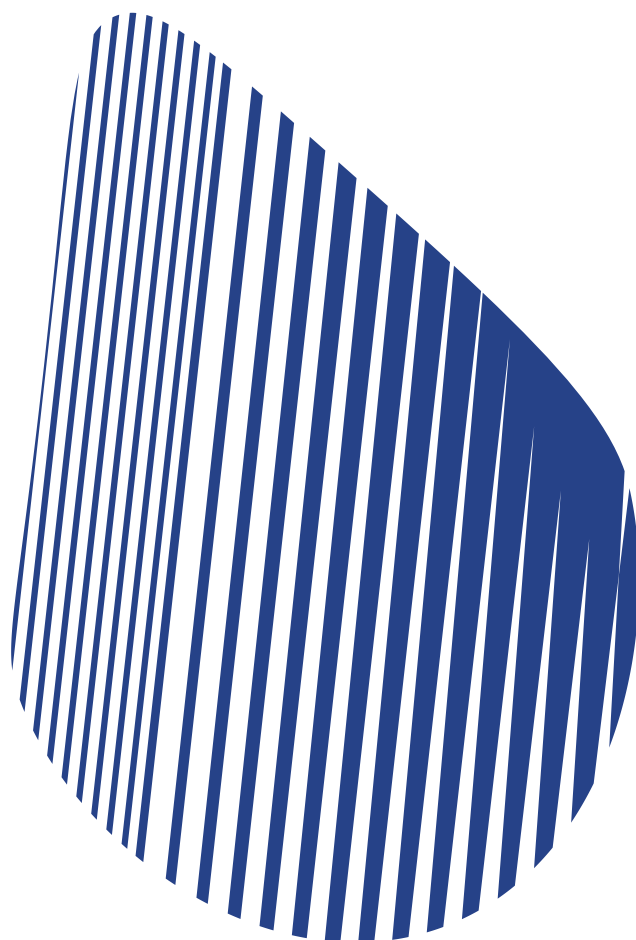
Codfish cappellacci and Jerusalem artichoke 24 €

Beef stew, celery root and pomelo 32 €

Panpepato and apple 12 €

The chosen tasting menu is for the whole table





Beyond the Walls 120 €

Raw red prawn, artichoke thistle and olives	26 €
Rabbit ragout <i>spaghetti</i>	24 €
Fusillone, anchovies, tomatoes and turnip greens	22 €
Stracchino cheese risotto, sea urchin and ginger	26 €
Croaker fish, mushrooms and furikake	30 €
Swordfish, oyster and saffron	34 €
Milk cream and citrus fruits	12 €
<i>Montblanc</i> , porcino mushrooms and coffee	12 €

The chosen tasting menu is for the whole table



Allergens

Please promptly inform the dining room staff if you have any allergies or food intolerances in order to provide adequate treatment.

In order to guarantee the freshness of the ingredients, in compliance with the requirements of Reg. CE 853/2004- annex III, section VIII, chap. 3, D, Point 3, some of the products used are subjected to temperature reduction.



INSTAGRAM

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FACEBOOK

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