



Makoré

Chef Denny Lodi Rizzini

Chef Gianluca Grego

Maître e Sommelier Isacco Giuliani

Salvatore Giganti (Chef de Partie)

Giulia Ferretti (Chef de Partie)

Pietro Sancisi (Chef de Rang)

Federico Caselli (Commis de Rang)

“ It tasted as salty water.. frost and flesh.. and in
some way, it tasted like future.
And everything has been different

Everything. ”

Anthony Bourdain

What sets us apart

The invisible thread that binds us to our adjacent fishery allows us every day to select the best raw materials and to be able to work them wisely and skillfully, with the aim of minimizing waste, within a real sustainable and circular ecosystem.

Our tasting menu, **Tale** and **Journey**, are inspired by different local cultures and above all by seasonal trends, through careful research and combination of opportunities.

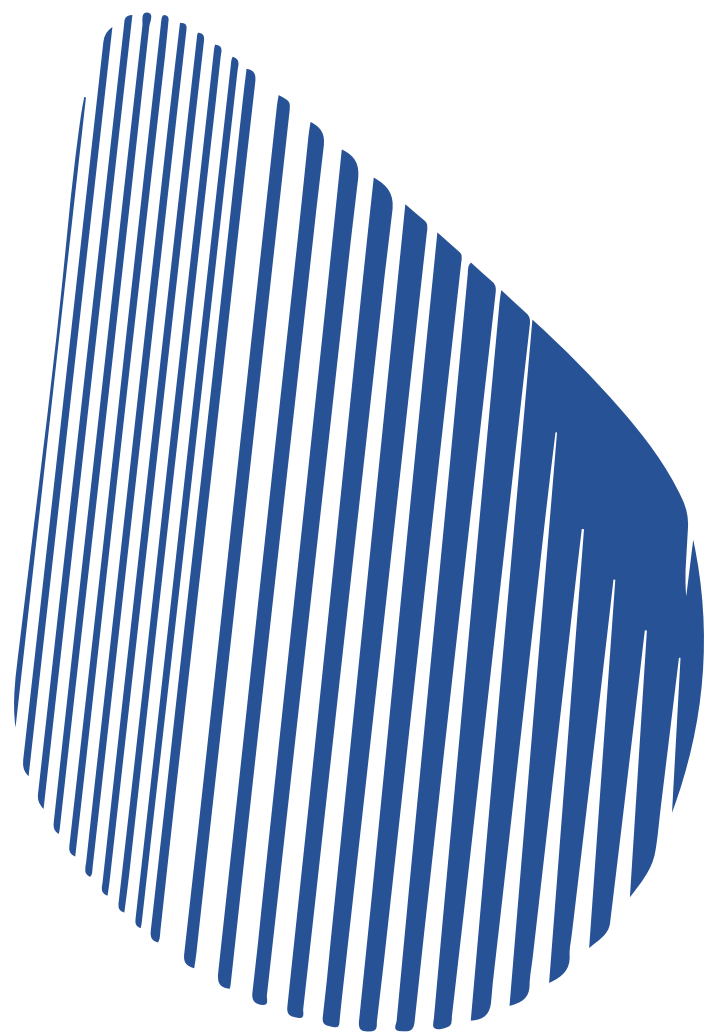
Tale

The **Tale** tasting menu was created to let you fully immerse in the **Makorè's** experience through a “novel” structured in five different “chapters”, four savory and one sweet, where you will have the opportunity to discover our purest essence.

Euro 75

Cover Charge Euro 6

Tasting menu are “blind” and available for the whole table only



Journey

The **Journey** tasting menu stems from the desire to guide you through our "oceans" in an even more significant way than the Tale.

An important itinerary, which will unfold in eight different "gastronomic stops", six savory and two sweet, giving you the opportunity to fully experience the **Makorè's** philosophy.

Euro 95

Cover Charge Euro 6

Tasting menu are "blind" and available for the whole table only



Starters

Porcini mushroom, buckwheat, green apple and celery	Euro 18
Pink shrimp, horseradish, parsley, lumpfish roe	Euro 22
Between a “saor” and a “ceviche”	Euro 20
Mussels, yogurt, burnt lemon, broccoli	Euro 19
Gratin scallop with smoked marrow, seaweed, cabbage broth	Euro 24

Minimum order two courses per person, excluding desserts

Cover Charge Euro 6

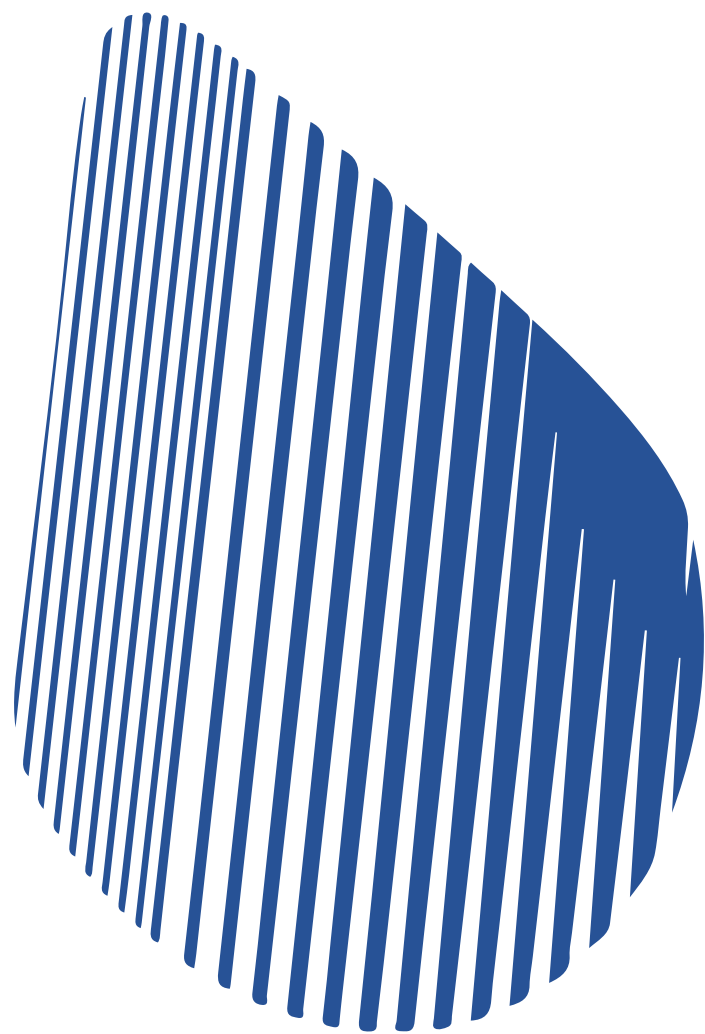


First Courses

“Pasticcio Estense”	Euro 24
Creamed rice with cajun, clams, BBQ sauce, ash gel	Euro 24
Roasted gnocco with “cacciucco ferrarese”	Euro 22
Salama da sugo “in bag”, soft potato	Euro 22

Minimum order two courses per person, excluding desserts

Cover Charge Euro 6



Second Courses

Parsnip quiche, savory almond, bernese tarragon Euro 20

Tripe cod, chanterelle, jerusalem artichoke, chives oil Euro 25

Catch of the day, goat ricotta, chard, fermenting citrus jam Euro 27

Rabbit in crépinette, sole, cauliflower “al cartoccio” Euro 28

Minimum order two courses per person, excluding desserts

Cover Charge Euro 6

Allergens

Please advise our staff in case of any allergy or intolerance

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.

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