



Makorè

Chef **Denny Lodi Rizzini**

Maitre **Nicola Mantovani**

Sommelier **Isacco Giuliani**

“Illusionists, Mr. Angier. We are illusionists. Genteel, genteel, men who live in a world of their own making, men who are able to see how the real world could be, and shape it to their will.”

The Prestige di Christopher Nolan

The Promise

Dear guests,

Welcome to our home, welcome to Makorè.

A letter with the scent of promise aims to open this new chapter, just like the promises that - typically - open every magic show.

Every magic performance consists of three acts: the promise, the turn, and the prestige.

We won't speak of deceitful illusions, but of an illusion that can take you beyond the prejudiced simplicity of some iconic dishes from tradition and our gastronomic culture.

I am here to promise you that you will find neither tricks nor deceit, but the genuine intention to immerse you in a kind illusion.

The apparent simplicity will astonish you with its departure from the ordinary, where everything initially may seem so easy and predictable, only to suddenly fall into a whirlwind of passion and emotions, spellbound.

Ready for the turn,

ready for the prestige.

lo Chef,

Denny Lodi Rizzini

A handwritten signature in blue ink, appearing to read 'Denny Lodi Rizzini', written in a cursive style.

The Turn

This tasting journey is inspired by that moment - within a magic act - in which the magician takes something ordinary and transforms it into something extraordinary.

Five different creations - four savory and one sweet - where you will have the opportunity to experience our profound philosophy as the emotional and technical elevation of simplicity through preparations, flavors, and sensations that go beyond the ordinary.

85

Cover charge and service 6
Tasting menus are served "blind"
and are meant to be enjoyed by the entire table.



The Prestige

This journey aims to represent the most challenging part of a magic act,
the final act.

This tasting experience is inspired by that moment - within a magician's
performance - where an object is not only made to disappear but also
reappear, creating an explosion of emotions and astonishment that can
enchant amidst both understanding and misunderstanding.

Eight different creations, with the goal of introducing you to a staggering
simplicity, where you can fully immerse yourself in the magical
atmosphere that has surrounded us since the inception of this new
chapter.

100

Cover charge and service 6
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Appetizers

Pumpkin, amaretto, mustard, sage beurre blanc	20
Trout, scallop, wasabi, Jerusalem artichoke	25
Pan-seared risotto, cajun, seafood	24
Kingklip, garlic, shiitake, miso	22
Stuffed squid, tuna, stracciatella, soy-glazed turnip	26



First Courses

Pasticcio Estense	26
“Pasta and Beans”	24
Go Rice, furikake, nori seaweed pesto	26
Linguine with Clams	26
Blue crab buttons, katsuobushi, caviar	28

A minimum selection of two courses per person is required, excluding dessert.
Cover charge and service 6



Main Courses

Gratinated cauliflower, red miso, mornay, capers	26
Brill, mushrooms, potato, truffle	32
Sole, red prawn, endive, saffron	32
Catfish terrine, apple mou, teriyaki	34
“Boiled” Cart (minimum for two people)	36

Allergens

Please promptly inform the waitstaff of any allergies or food intolerances to ensure appropriate accommodations. In order to maintain ingredient freshness, in compliance with the provisions of Regulation (EC) 853/2004 - Annex III, Section VIII, Chapter 3, D, point 3, some of the products used are subjected to temperature reduction.

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