



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

Dear guests,

Welcome to our home, welcome to Makorè.

A brief letter aims to open this new chapter, just like the “welcome” that -
typically - opens every magic show.

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

We will not talk about a deceptive illusion, but about an illusion that knows how
to take you beyond the prejudiced simplicity of some iconic dishes of tradition
and our gastronomic culture.

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

The apparent simplicity will amaze you with the exit from the ordinary, where
everything initially may seem so easy and taken for granted, only to fall -
suddenly - into a whirlwind of passion and emotions, bewitched.

Ready for the promise,

ready for the turn,

ready for the prestige.

lo Chef,

Denny Lodi Rizzini

A handwritten signature in blue ink, appearing to read 'Denny', with a stylized flourish extending from the end.

The promise

This tasting journey is inspired by the 'Promise,' which, as customary, every magician uses to open their magic performance.

A promise that will be gently broken, with elegance and lightness, to surprise with a disruptive illusion.

Four different creations - three savory and one sweet - where you will have the opportunity to savor the concept that will be the common thread throughout the entire new menu of Makorè.

65

Cover charge and service 8
Tasting menus are served "blind"
and are meant to be enjoyed by the entire table.



The turn

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

Six different creations - five savory and one sweet - where you will have the opportunity to experience our profound philosophy as the emotional and technical exaltation of simplicity through processes, flavors, and sensations beyond the ordinary.

85

Cover charge and service 8
Tasting menus are served "blind"
and are meant to be enjoyed by the entire table.



The prestige

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

Inspired by that moment within a magician's performance where an object is not only made to disappear but also reappear, generating an explosion of emotions and amazement capable of enchanting between understanding and misunderstanding.

Eight different creations - seven savory and one sweet - with the goal of taking you on a journey of startling simplicity where you can fully immerse yourself in the magical atmosphere that surrounds us with the birth of this new menu.

100

Cover charge and service 8
Tasting menus are served "blind"
and are meant to be enjoyed by the entire table.



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

A minimum selection of two courses per person is required, excluding dessert.
Cover charge and service 8



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 8



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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