



Makorè

Chef **Denny Lodi Rizzini**

Maitre **Nicola Mantovani**

Sommelier **Isacco Giuliani**

*“ It tasted of Seawater.. of brine and flesh.. and somehow.. of the future.
And everything changed*

*Everything. ”
Anthony Bourdain*

The Cyclicity of time

The Ancient Greeks inscribed the perfection of nature in the “Cyclicity of time”, that is, in the rhythmic and inevitable succession of the seasons. So it is not by coincidence that the elderly were considered wise as they had witnessed and remembered a large number of cycles.

Makorè’s tasting courses are inspired precisely by the cyclicity of time, to enhance the moment in which nature awakens and the miracle of life takes place once again: Spring.

In the kitchen, the cyclicity of time is fully valued by paying major attention to our “zero waste” policy, glorifying both the most valuable raw materials and those considered “poor”, and respecting the seasons in a balanced and harmonious cycle.

And so **Physis (φύσις)** and **Kairos (καιρός)** were born - the “time of nature” and the “suitable time” - to guide you through the discovery of our interpretation of the cyclicity of time.

Physis

φύσις

The **Physis (φύσις)** tasting courses are inspired by “time of nature”, to immerge yourself into the sea, seasonality and territory.

Five different episodes - 4 savoury and one sweet - within which you will discover our personal interpretation of Spring, intended as the moment of the rebirth of the cyclicity of time. An experience in which you will have the opportunity to discover our purest essence.

85

Cover charge 6

The tasting courses are “blind” and intended for the whole table



Kayrós

καιρός

The **Kayrós (καιρός)** tasting courses find their identity in the term used by the ancient Greeks to identify the “suitable time”, that time of man that inexorably intersects with the cyclical time of nature with the aim of finding the “right time”.

Eight different episodes in this tasting, with the aim of capturing the utmost essence of cyclicity of time through our personal interpretation of the sea, nature and the territory, giving you the opportunity to fully live the Makorè experience.

100

Cover charge 6

The tasting courses are “blind” and intended for the whole table



Starters

Italian “Soffritto”	18
Sea bass, radish, cockles	25
Marinated Mackerel, mustard, green salsa, kefir	22
Pink shrimp, horseradish, parsley, lumpfish roe	24
Scallop au gratin with smoked marrow, seaweed, nettle broth	26

Minimum of 2 courses per person, not including dessert
Cover charge 6



First course

“Pasticcio estense”	26
Gò risotto, furikake, Nori seaweed pesto	25
Yogurt button, dill, octopus, green bean broth	24
Linguine with bottarga, caviar, tonka bean	32
“Salama” in a bag, soft potato	24



Second course

Glazed radicchio, eggs in negative, parmesan	24
Artichoke, anchovy, sardine jus, artichoke caramel	26
“Fisherman’s stew”	34
Catfish terrine, apple toffee, teriyaki	36
Monkfish “puttanesca” style	32

Minimum of 2 courses per person, not including dessert
Cover charge 6

Allergens

Please promptly inform the staff of any food allergies or intolerances in order to provide adequate treatment. In order to guarantee the freshness of the ingredients, in compliance with the provisions of reg EC 853/2004-annex III, section VIII, chap.3, D, point 3, some products used are subjected to blast chilling.

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