



LA MADERNASSA
RISTORANTE & RESORT

Executive Chef Giuseppe D'Errico

French sensibilities, Italian creativity, Swiss precision: Chef Giuseppe D'Errico's cuisine is the perfect synthesis of technique and originality, rooted in a visceral dialogue with the raw materials and constantly evolving.

A daring cuisine full of contrasts, provocative but at the same time comfortable, refined over the years in great international kitchens and drawing on memories, art in all its forms and contact with nature.

The Chef opens the doors of his intimate universe made of scents, flavours and colours to all the guests of the La Madernassa, taking them to a real sensory shock, in full respect of the rhythms of nature and the culinary emotions of man.

This card is dedicated to you, you can take it home as a story of your experience.



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Percorsi A Mano Libera

Three creations to discover my kitchen 90.00

Available from Wednesday to Friday for lunch only

Pairing 3 local wines 45.00

Pairing 3 great wines and champagne 100.00

Four creations inspired by my travels and the region 130.00

Pairing 4 local wines 60.00

Pairing 4 great wines and champagne 130.00

Seven creations that tell my journey so far 170.00

Pairing 6 local wines 90.00

Pairing 6 great wines and champagne 180.00

Nine creations where I tell the evolution of my cooking 210.00

Pairing 7 local wines 100.00

Pairing 7 great wines and champagne 200.00

These menus were born from the need to share emotions and inspirations that have guided me through life in the discovery of tastes and flavours. They have been able to enthuse me more and more each day in the world of cooking.

Let us take you on a new journey where you will rediscover the seasonality of what nature has to offer.



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*Giuseppe, Francesco, Anna Chiara
Simone, Imma, Giorgia, Niccolò,
Giovanni, Beppe, Luigi, Vincent,
Gabriele, Nicola, Nicolas, Hassan,
Costel, Kudus ... have been with
you in this experience.*

INFORMATIONS

AS PER REGULATION, SOME PRODUCTS, DURING PROCESSING, CAN BE TREATED WITH RAPID REDUCTION OF TEMPERATURE AND FREEZING ON ITS OWN. PRODUCTS OR TRACES OF THEM MAY BE PRESENT IN FOODS WHICH MAY CAUSE ALLERGIES OR INTOLERANCES. YOU ARE REQUESTED TO INFORM THE DINING ROOM STAFF IN ADVANCE OF ANY ALLERGIES OR FOOD INTOLERANCES.

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

- L 304/43 2011

FRUTTI A GUSCIO
NUTS

GLUTINE
GLUTEN

NOCI, NOCCIOLE, MANDORLE, PISTACCHI

GRANO, SEGALE, ORZO, AVENA, FARRO, KAMUT

SEDANO
CELERY
PRODOTTI A BASE DI SENAPE
SEMI DI SESAMO
SESAME
PRODOTTI A BASE DI SESAMO
ANIDRIDE SOLFOROSA
SULPHITES

CROSTACEI
CRUSTACEANS
PRODOTTI A BASE DI CROSTACEI

UOVA
EGGS
PRODOTTI A BASE DI UOVA
PESCE
FISH

SOLFITI IN CONCENTRAZIONE SUPERIORI A 10MG/L

PRODOTTI A BASE DI PESCE

LUPINI
LUPINI
PRODOTTI A BASE DI LUPINI
MOLLUSCHI
MOLLUSCS

SOIA
SOYA
PRODOTTI A BASE DI SOIA
LATTE
MILK

PRODOTTI A BASE DI MOLLUSCHI

PRODOTTI A BASE DI LATTE E DERIVATI

ARACHIDI
PEANUTS
PRODOTTI A BASE DI ARACHIDI

SENAPE
MUSTARD
PRODOTTI A BASE DI SENAPE

SMOKING IS PROHIBITED IN ROOMS AND ON TERRACES DURING SERVICE.
WE HAVE AN INDOOR LOUNGE AND OUTDOOR AREAS AVAILABLE FOR SMOKERS.

WE HAVE A READING LENS SERVICE.

QR CODE WIFI

RESTAURANT MENÙ

WINE LIST

