



LA MADERNASSA
RISTORANTE & RESORT



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Chef Giuseppe D'Errico

Cooking is perception, not just immediacy of the moment when the mouth destroys what is ingested and then forgets.

It is overall perception of feeling.

His table is not identitarian but a metric constitutive element of life, telling of mutations, connections and profound distances that are codified, produced and transformed.

Imagination, passion, experience: these are the simple, intimate, emotional ingredients of his cuisine, where the feeling of "raw material" has a perceptual space in taste as a more "extended," diffuse and synaesthetic sense.

Chef Francesco D'Errico

The fundamental points for the creation of a dish are technique understood at 360°, chemistry, taste, creativity and the raw material of which it is essential to know the organoleptic, nutritional and, above all, seasonal characteristics.

Metric taste is the tension that runs through Francesco D'Errico in a peculiar ethic of sensitivity, perception of a complex sensory quality. Interwoven with the ethics of production where the handling or rather processing of the "raw" material is the relationship between nature and the acting subject, his cuisine moves in a technical terroir of food processing.

For Francesco, "being-in-the-world" is to narrate contemporary man in his need for meaning. In the need for the body, in a mediation of food as a different and necessary model of feeling.

His is a "qualitative claim" that eschews that industrialized nutritional need and focuses on reclaiming that "common sense" as a feeling of community, thematized into tools of individualized food experience.



LA MADERNESSA
RISTORANTE & RESORT

Qui e Altrove

130.00

Five creations inspired by traditional dishes from Piedmont and Campania

CARPIONE

Agritrutta salmon trout on sweet and sour jelly

CAPRESE 2.0

*Tomato Cannellone stuffed with Bufala ricotta cheese
tomato and basil variations*

RICORDO D' INFANZIA

Spaghetti with jus of roasted peppers, olives and capers

ROYAL RABBIT

*Rabbit saddle stuffed with grilled aubergine
semi confit tomato petals and Cantabrian anchovy*

ORIGAMI

Almond, peach and amaretto



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Rivoluzione

150.00

Seven Creations Dedicated to Summer

EVER GREEN

Variation of seasonal fruit, vegetables, herbs and flowers on green apple jelly, cucumber and lime sorbet

INASPETTATAMENTE GENTILE

Raviolo del plin with hazelnut, Mazara del Vallo red prawn and its consommé, infused with marigold flowers

TRIGLIA COME UNA PUTTANESCA

Steamed fillet of red mullet lacquered with tomato and lemon, sardines capers and olives

CAPUNET

Snails, sweet and sour friggirelli, corn variation, smooth cabbage Thai sauce

ROYAL RABBIT

Rabbit saddle stuffed with grilled aubergine semi confit tomato petals and Cantabrian anchovy

ÎLE FLOTTANTE DEL ROERINO

Tomato compote from our garden and apricot sphere

GLAÇAL

Sugar crystal, yoghurt mousse, rhubarb jam and strawberries, ice mint ice cream



A Mano Libera

Three creations to discover my kitchen **90.00**
Only for lunch from Wednesday to Friday

Nine creations where I will tell the evolution of my cooking **180.00**

Following Nature **150.00**
Seven creations dedicated to the vegetable world

*Let us take you on a journey where you will find all the seasonality
of what nature has to offer, where creativity and art can inspire and excite.*

Each creation reflects the Mediterranean nature of my origins combined with the local area.



*Giuseppe, Francesco, Giorgia, Luca,
Andrea, Jessica, Ilaria, Filippo,
Simone, Stefano, Katty, Francesco,
Marta, Vince, Nicola, Chiara,
Tiziano, Gabriele, Nicolas, Alfonso,
Roberto and Kostel 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 SESAMO SEMI DI SESAMO SESAME ANIDRIDE SOLFOROSA SULPHITES	CROSTACEI CRUSTACEANS PRODOTTI A BASE DI CROSTACEI
SOLFITI IN CONCENTRAZIONE SUPERIORI A 10MG/L	UOVA EGGS PRODOTTI A BASE DI UOVA PESCE FISH
LUPINI LUPINI PRODOTTI A BASE DI LUPINI MOLLUSCHI MOLLUSCS	PRODOTTI A BASE DI PESCE
PRODOTTI A BASE DI MOLLUSCHI	SOIA SOYA PRODOTTI A BASE DI SOIA LATTE MILK
ARACHIDI PEANUTS PRODOTTI A BASE DI ARACHIDI	PRODOTTI A BASE DI LATTE E DERIVATI
	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.