



LA MADERNASSA
RISTORANTE & RESORT



GIUSEPPE E FRANCESCO D'ERRICO

EACH CREATION STEMS FROM THE NEED TO SHARE EMOTIONS OF A CUISINE UNDERSTOOD AS A WORK OF ART THAT CAN INSPIRE AND EXCITE.

GIUSEPPE AND FRANCESCO ALWAYS START FROM SEASONALITY AND THE VEGETABLE GARDEN TO BLEND THE FLAVORS OF THE TERRITORY WITH THOSE OF CAMPANIA AND A FEW INTERNATIONAL NOTES.

A CONSCIOUS CUISINE, ATTENTIVE TO SUSTAINABILITY, TO THE CONSEQUENCES OF THE CHOICES MADE, TO HOW THESE INTERFACE WITH THE ECONOMIC SPHERE, IMPACT THE ENVIRONMENT AND INVOLVE THE PRODUCERS IN THE SUPPLY CHAIN.

QUI E ALTROVE

110.00

SEVEN CREATIONS DEDICATED TO THE TRADITIONAL PIEDMONT AND CAMPANIA DISHES

GOÛT POINTU

SALMON TROUT FILLET COOKED IN HORSERADISH OIL, RADISHES IN SWEET SOUR,
RADISH AND HORSERADISH DIP

INASPETTATAMENTE GENTILE

FRESH PASTA RAVIOLI STUFFED WITH TONDA GENTILE HAZELNUT,
ORANGE-SCENTED CARPACCIO OF MAZARA DEL VALLO RED PRAWNS

IN CIMA A BRA

STEAMED TURNIP TOP, BRA SAUSAGE, SWEET 'NDUJA SAUCE,
BERGAMOT GEL AND LIGHTLY SMOKED SAUCE

CAPUNET DI MARE

PAN-CARAMELIZED CABBAGE LEAF, OYSTERS REPASSED IN YAKITORI,
MARINATED DAIKON, SRIRACHA AND THAI SAUCE

ROYAL RABBIT

SADDLE OF CARMAGNOLA GRAY RABBIT STUFFED WITH SWEETBREAD, FOIE GRAS ESCALOPE
AND POMME SOUFLÉE

ÉTOILE

SOFT STEAMED MERINGUE FILLED WITH FRESH MONTEU ROERO GOAT CHEESE MOUSSE,
MADERNASSA PEAR SCENTED WITH ROSEMARY

MONVISO

PUFF PASTRY FILLED WITH CHESTNUT CREAMY, DARK CHOCOLATE CRYSTAL,
PINK GRAPEFRUIT GEL AND ITS ZEST MARINATED IN CAMPARI, TIMUT PEPPER SNOW

5 GLASSES OF WINE SELECTED BY OUR SOMMELIER

80.00

RECOMMENDED FOR THE MENU QUI & ALTROVE 7 CREATIONS

7 GLASSES OF WINE SELECTED BY OUR SOMMELIER

110.00

RECOMMENDED FOR THE MENU QUI & ALTROVE 9 CREATIONS

*For those who wish to be guided on a larger course we propose
the addition of two courses "A Mano Libera" :*

MENU NINE CREATIONS EURO 140.00

*The menu will be created equal for all diners at the table, making the necessary changes for
guests who report intolerances, allergies or special needs.*

LA CARTA

GOÛT POINTU	26,00
SALMON TROUT FILLET COOKED IN HORSERADISH OIL, RADISHES IN SWEET SOUR, RADISH AND HORSERADISH DIP	
CONCETTO SPAZIALE	28,00
CURDLED MILK VEIL, PIOZZO PUMPKIN VARIATION, CONFIT EGG YOLK IN BLACK PORK CHEEK FAT AND THE SAME CRISPY	
CAPUNET DI MARE	36,00
PAN-CARAMELIZED CABBAGE LEAF, OYSTERS REPASSED IN YAKITORI, MARINATED DAIKON, SRIRACHA AND THAI SAUCE	
BIANCO SU BIANCO	60,00
STEAMED FILLET OF MEDITERRANEAN SOLE. ALPINE BUTTER, CAULIFLOWER MOUSSE, STURGEON CAVIAR AND BEURRE BLANC	
TORBAMENTE	20,00
SPAGHETTI COOKED IN LEMON LEAF EXTRACTION, LIGHTLY SMOKED BUTTER, PEAT WHISKEY, BURNT LEMON POWDER, OYSTER LEAF, SMOKED HERRING AND ITS EGGS	
INASPETTATAMENTE GENTILE	30,00
FRESH PASTA RAVIOLI STUFFED WITH TONDA GENTILE HAZELNUT, ORANGE-SCENTED CARPACCIO OF MAZARA DEL VALLO RED PRAWNS	
GRANDE ROSSO	30,00
CARNAROLI RICE COOKED IN TOMATO WATER EXTRACTION FROM OUR GARDEN, WHIPPED WITH BUTTER AND 36-MONTH PARMIGIANO REGGIANO, TAGGIASCHE OLIVES AND PANTELLERIA OREGANO	

ON REQUEST, it is possible to add the prized White Truffle of Alba, which will be charged by weight according to the quotation of the day, or served in predefined quantities at an additional cost of euro 40.00 per course.

LA CARTA

GRAN BRASATO AL BAROLO	30,00
VEAL CHEEK BRAISED IN BAROLO MISTICANZA SEASONED WITH MUSCAT VINEGAR	
CAPITONE VELATO	44,00
BBQ-COOKED EEL FILLET, RADICCHIO AND FENNEL POLLEN POWDER AND FIG LEAF PESTO FROM OUR GARDEN	
PICCIONE ROSSINI	50,00
BREAST OF PIGEON, FOIE GRAS, FINE BLACK TRUFFLE AND JUS PERIGOURDINE BLACKBIRD SPINACH	
FAGIANO ALLA CACCIATORA	50,00
ROASTED COOKED PHEASANT BREAST, JUS AND HUNTER SEASONING	
PER FINIRE IN DOLCEZZA ...	
MONVISO	18,00
PUFF PASTRY FILLED WITH CHESTNUT CREAMY, DARK CHOCOLATE CRYSTAL, PINK GRAPEFRUIT GEL AND ITS ZEST MARINATED IN CAMPARI, TIMUT PEPPER SNOW	
PANNA COTTA	15,00
BOURBON VANILLA INFUSED CREAM AND MARINATED RED FRUIT JELLY WITH PEDRO XIMENEZ SOLERA VINEGAR AGED 20 YEARS	
ÉTOILE	18,00
SOFT STEAMED MERINGUE FILLED WITH FRESH MONTEU ROERO GOAT CHEESE MOUSSE MADERNASSA PEAR SCENTED WITH ROSEMARY	
MOKA	18,00
MOUSSE AL CAFFÈ PROFUMATA ALLA SAMBUCA, GELATO ALLO YOGURT E MIRTILLI ROSSI, GEL DI RIBES NERO DEL NOSTRO ORTO	

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INFORMATION

SOME PRODUCTS, DURING PROCESSING, MAY BE TREATED WITH RAPID BLAST CHILLING AND FREEZING ON THEIR OWN.

PRODUCTS OR TRACES OF THEM MAY BE PRESENT IN FOODS THAT MAY CAUSE ALLERGIES OR INTOLERANCES.

IT IS REQUESTED THAT ANY FOOD ALLERGIES OR INTOLERANCES BE COMMUNICATED TO THE WAIT STAFF IN ADVANCE.

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES -
L 304/43 2011

NUTS WALNUTS, HAZELNUTS, ALMONDS, PISTACHIOS	GLUTEN WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT
CELERY CELERY PRODUCTS	CRUSTACEANS SHELLFISH PRODUCTS
SESAME SEEDS SESAME PRODUCTS	EGGS EGG PRODUCTS
SULFUR DIOXIDE SULFITES IN CONCENTRATIONS GREATER THAN 10MG/L	FISH FISH PRODUCTS
LUPINS LUPIN PRODUCTS	SOY SOY PRODUCTS
MOLLUSCS PRODUCTS MADE FROM SHELLFISH	MILK MILK AND MILK PRODUCTS
PARNUTS PEANUT PRODUCTS	SENAPE MUSTARD PRODUCTS

NO SMOKING IN THE INDOOR PREMISES AND ON THE TERRACES USED FOR SERVICE.

WE HAVE LENS SERVICE FOR READING



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*Giuseppe, Francesco, Luca,
Andrea, Jessica, Ilaria, Stefano,
Francesco, Katty, Giuliano,
Vince, Nicola, Chiara, Tiziano,
Nicolas and Max
will be with you in this
experience.*