

*The Tasting Menus*

*Inkiostro*

*Shrimp · Sole · Elica Pasta · Bottone · White Skate · Lamb · Dessert*

•  
*180 €/Person*

*Wine Pairing Inkiostro 115 €/Person*

*Essence*

*Amberjack · Pike · Lanterna Pasta · Quail · Spaghettoni · Dessert*

•  
*175 €/Person*

*Wine Pairing Essence 100 €/Person*

*Ikygai*

*A freehand menu where you can find the true essence of Inkiostro's Cuisine  
Five Courses, expressing the chef's creative flair*

•  
*145 €/Person*

*Wine Pairing Ikygai 75 €/Person*



*The Menu is served for the whole table only.  
Kindly inform our service team about any allergies or intolerances.  
\*Fish served raw or not fully cooked is processed in compliance with EC 853/2004 regulation.*

It's possible to order a la carte by choosing at least two dishes

*Amberjack · Brussels Sprouts · Lettuce* 40 €

*Shrimp · Caviar · Daikon Beurre Blanc* 44 €

*Sole · Gazpacho · Mousseline* 47 €

*Quail · Carrot · Leek* 40 €



*Lanterna Pasta · Vegetables · Sesame* 36 €

*Spahettoni Pasta · Parmigiano R. Ramen · Scampi* 47 €

*"Warm" Risotto · Oyster · Kiwi* 40 €

*Elica Pasta · Parsley · Veal Marrow · Lentils* 43 €

*Bottone · Foie Gras · Pepper · Vegetable Nduja* 43 €



*Pike · Matsuka · Eel* 55 €

*White Skate · Calamari · Furikake* 58 €

*Pigeon · Soia · Mushrooms · Ripened Celery* 58 €

*Lamb · Pumckin · Emiliano's Curry* 60 €