

*The Tasting Menus*

*Inkiostro*

*Amberjack · Sweetbread · Pasta "Ammesca Francesca" · Sturgeon · Bottone · Pigeon · Dessert*

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*185 €/Person*

*Wine Pairing Inkiostro 120 €/Person*

*Essence*

*Foie Gras · Pike · Lanterna Pasta · Spaghettoni · Lamb · Dessert*

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*175 €/Person*

*Wine Pairing Essence 110 €/Person*

*Ikygai*

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

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*145 €/Person*

*Wine Pairing Ikygai 100 €/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* 48 €

*Foie Gras · Pear · Buckwheat · Shoyu* 50 €

*Sweetbread · Maggiolina · Mushroom · Matsubadaki* 48 €

*Pike · Matsuka · Eel · Cauliflower* 47 €



*Lanterna Pasta · Vegetables · Sesame* 38 €

*Spaghettoni Pasta · Parmigiano R. Ramen · Scampi* 50 €

*"Warm" Risotto · Oyster · Kiwi* 45 €

*"Ammesca Francesca" · Chestnuts · Chickpeas* 45 €

*Bottone · Foie Gras · Pepper · Vegetable Nduja* 46 €



*Sturgeon · Garum Truffle · Topinambur* 58 €

*White Skate · Calamari · Furikake* 58 €

*Pigeon · Soia · Mushrooms · Ripened Celery* 60 €

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