

The Tasting Menus

Inkiostro

Amberjack · Lobster · Lanterna · Risotto · Sturgeon · Pigeon · Dessert

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185 €/Person

Wine Pairing Inkiostro 120 €/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.

à La Carte Menu

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

Amberjack · Pomelo · Lettuce 48 €

Foie Gras · Pear · Buckwheat · Shoyu 50 €

Blue Lobster · Sauce Béarnaise · Oyster 50 €



Lanterna Pasta · Vegetables · Sesame 38 €

Spaghettoni Pasta · Parmigiano R. Ramen · Scampi 50 €

"Warm" Risotto · Oyster · Kiwi 50 €



Sturgeon · Garum Truffle · Topinambur 58 €

Pigeon · Red Shiso · Unripe Plum Umeshu 60 €

Lamb · Root Scorzonero · Emiliano's Pecorino 60 €