

The Tasting Menù

Discovery

A thoughtfully curated multi-course experience, crafted by the creative expertise of our Chef

•
4 Courses 115€ /Person

Discovery Wine Pairing 85 € /Person

Inkiostro

Foie Gras · John Dory · Pomodoro · Rice · Lobster · Lamb · Dessert

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185 € /Persona

Inkiostro Wine Pairing 125 € /Person

Ikygai

A tasting menù where the very essence of Inkiostro’s Culinary Art is revealed “Iky” – Life and “Gai” – Value.
Five creations expressing the Chef’s full philosophy through creative flair

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145 € /Person

Ikygai Wine Pairing 100 € /Persona

The tasting menus are available exclusively for the entire table



"Pomodoro"	50 €
Foie Gras · Mantuan Melon · Verbena · Vanilla	60 €
Amberjack* · Kujonegi · Daikon · Batis	55 €
King Crab · Asparagus · Caper · Hing Choi	60 €

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Lanterne · Herbs · Sesame · Oxidized Kohlrabi	38 €
Spaghettone Gentile · Yakitori Langustine* · Parmigiano Ramen	59 €
Warm Risotto · Oysters · Citron · Kiwi · Caper Leaf	50 €
"Sfoggia" · Parma Black Pork · Sea Urchins · Satsuma	50 €

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John Dory* · Peas · Leeks · Wasabi	60 €
Blue Lobester · Calpico · Tantanmen · Romagnolo Chicken	68 €
Pigeon · Yellow Curry · Corn · Spinach	65 €
Cornigliese Lamb · Morel Mushrooms · Teriyaki	68 €

À la carte orders are available, with a minimum of two courses per person

Please Kindly inform our staff any food allergies or intolerances.

A list of food allergens is available upon request

*Product treated with rapid temperature reduction in accordance with del EC Reg. No. 852/04