

The Tasting Menù

Toki

A four-course course dedicated to "Time", a breath of the seasons an identity.

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115€ /Person

Toki Wine Pairing 85 € /Person

Inkiostro

Seven courses designed and dedicated to the Restaurant by our Chef, according to his philosophy.

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185 € /Persona

Inkiostro Wine Pairing 125 € /Person

Ikygai

Five creations able to express the concept Ikygai, "life" - Iky and "value" - Gai.

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145 € /Person

Ikygai Wine Pairing 100 € /Person

The tasting menus are available exclusively for the entire table



Beetroot · Caprino · Sunflower Seeds · Truffle	50 €
Foie Gras · Mantuan Melon · Verbena · Vanilla	60 €
Amberjack* · Kujonegi · Daikon · Batis	55 €
King Crab · Cauliflower · Peanuts · Tom Yum	60 €

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Inkiostro · Coconut · Cuttlefish	50 €
Eliche · Balsamic Vinegar · Lentils · Parsley	50 €
Warm Risotto · Oysters · Citron · Kiwi · Caper Leaf	50 €
Buttons · Rabbit · Plums · Parsnip	50 €

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Turbot* · Tamarind · Razor Clam · Tom Kha Gai	68 €
Blue Lobester · Turnips · Walnuts · Caviar Osetra	79 €
Pigeon · Yellow Curry · Corn · Spinach	60 €
Cornigliese Lamb · M'hamsa · Eggplant	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