

Sofia

LAS VEGAS

MIAMI · TORONTO

crudo

tonno 28

raw ahi tuna, basil, bergamot
aioli, gooseberry, pickled
celery

aragosta 36

maine lobster, blood
orange, scallion aioli,
fennel soffritto

granchio reale 60

norwegian king crab,
cocktail sauce, lemon,
drawn butter

caviare

imperial osetra caviar served with
blini, mascarpone, chives and egg

1-02150/ 2-02250

antipasto

insalata romana 23

baby gem, cacio e pepe vinaigrette,
36months parmigiano reggiano, pickled
pearl onion, crouton

burrata 28

roasted vine ripe cherry tomato,
olive oil, aged balsamic, grilled
ciabatta

carpaccio di manzo 36

wagyu sirloin, fig, pine
nut, truffle pecorino,
crouton

pizza al tartufo 50

maitake mushroom, bufala mozzarella,
potato crema, truffle pecorino, chive,
black truffle

polpo 32

octopus, romesco, fingerling
potato, taggiasca olive, 'nduja
dressing

fritto misto 30

tiger shrimp, calamari, scallop,
meyer lemon aioli, calabrese chili

wagyu tartare 34

truffle yuzu aioli,
parmigiano reggiano,
basil oil, ciabatta

pasta

cacio e pepe al tartufo 48

bucatini, tellicherry pepper, truffle
pecorino, black truffle

spicy rigatoni alla vodka 34

calabrian chili, tomato, cream, 36months
parmigiano reggiano

gemelli alla bolognese 36

pancetta, veal, tomato,
36months parmigiano reggiano

spaghetti nero di seppia 52

maine lobster, shellfish brodo, red
pepper, parsley, lemon

spaghetti al pomodoro 28

tomato, basil,
36months parmigiano reggiano

gnocchi 36

truffle pearls, crème
fraiche, lemon, chives

pesce e mollusco

ora king salmone 48
lemon beurre blanc, maitake
mushroom, asparagus, truffle
mustard

branzino 56
whole branzino served with choice of
ROASTED YELLOW TOMATO, DILL OIL
OR OLIVE OIL, LEMON, CAPER

carne

cotoletta alla milanese 56
bone-in veal chop, lemon caper butter,
cherry tomato, arugula

costolette di agnello 64
australian lamb chops, bomba
calabrese, asparagus, mint, jus

pollo arrosto 36
roasted organic half chicken
breast, fregola, peperonata, snap
pea, chicken jus

bistecca prima 72
8oz prime new york striploin, layered crispy
potato, taleggio fonduta, black truffle,
cipollini

contorni

patate 15
crispy potato, parmesan
fonduta, cured egg yolk,
chive

**OSETRA CAVIAR 32*

broccolini alla griglia 15
cacio e pepe vinaigrette, pangrattato,
lemon

asparagi 15
grilled asparagus, double browned
butter, toasted almond, lemon zest,
parsley

tasting menu

sit back and relax, chef will guide you through your culinary experience

four-course tasting menu 95pp
served to the entire table

wine pairing 55pp
four-course additional wine pairing

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have
medical conditions 20% service charge will be added to your bill.*



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