



INDACO
REGINA ISABELLA RESTAURANT

The table is a meeting place, somewhere to gather, a source of sustenance, food, and festivities.
A person who cooks is a person who gives.
Welcome to Indaco.

the dishes



Ancient stories of sailors and fishermen, multi-coloured fishing boats that furrow the island's sea that becomes indigo at dusk: our mission is to narrate the soul of Ischia through food making.

A 12-year long adventure during which we have given new shapes and new content to our philosophy, today based on the desire, more than ever, to spread the products of Ischia, our traditions, our gastronomic culture that has spanned the millennia, renewing itself around an unchanged basic idea: the bond with the territory.

They ask me "How long have you been a cook?" and I answer, "I always have". I think of my cuisine just like a boat of a thousand pastel shades resting on a beach crowded with children and a stormy sea after a thousand battles.

To those who follow us, to those who love us, to those who dream of us goes my invitation to taste our sea, and then cherishing the memory of it and taking it on an imaginative journey all over the world that starts from here, Ischia, and then leads us back here, to our enchanted places.

INTOLERANCES AND ALLERGIES

In case of intolerances, allergies, or any other need, please ask our Maître.

MENÙ

Choose one of the 2 menus or just order the dishes you prefer
Single dishes picked from our tasting menu €35
Dessert of your choice €16

Fish and crustaceans served raw are subjected to preventive temperature reduction -24 °C for at least 24 hours and then maintained for at least 24 hours at a temperature of -18 °C, as provided for under the current European regulation.



REGINA ISABELLA
RESORT SPA RESTAURANT



MENÙ

Savoia



Gobbo cardoon and lettuce 

sea urchins not sea urchins

Parsley 

Sea to love

Yellow & White 

Grouper like a rabbit Ischia style 

Slow as a snail

Heart and blackberries

Beef fished 

It all starts as a game



euro 150



MENÙ
Parlato


Evergreen Amberjack 

Morone loin and pestolimó from Procida

A Scampi for breakfast 

Sunflower

Mega mare 

Fish your fish 

Turbot on cherry charcoal

Eye of Santa Lucia

The great years of Luchino Visconti 

It all starts as a game



euro 150