

INEO

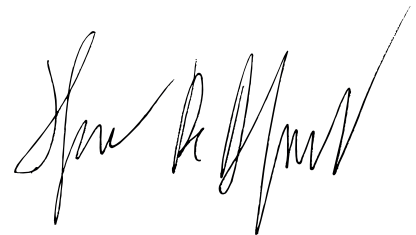
RESTAURANT

WELCOME TO A NEW JOURNEY THROUGH THE HISTORY
AND LIFE OF ROME – AN EXPLORATION OF RIONE MONTI
AND ESQUILINO, INFUSED WITH GLOBAL CUISINE.

TASTE THE FLAVOURS GATHERED BY CHEF HEROS
DE AGOSTINIS, FROM HIS BIRTHPLACE, HIS CHILDHOOD,
HIS YOUTH, AND HIS EXPLORATIONS OF LEGENDARY GLOBAL
TERRITORIES. HE BROUGHT THEM ALL BACK TO ROME
WHERE EVERYTHING HAS A NEW BEGINNING.

THE INEO RESTAURANT TEAM WISHES YOU AN AUTHENTIC
EXPERIENCE.

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INEO



WE KINDLY ASK OUR GUESTS TO INFORM OUR STAFF REGARDING FOOD ALLERGIES
OR INTOLERANCES WHEN ORDERING.

ALL INFORMATION CONCERNING THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT MAY CAUSE
ALLERGIES OR INTOLERANCES IS LISTED AT BOTTOM OF THIS MENU.

TASTING MENUS

INEO'S JOURNEY

TASTING MENU 7 COURSES

PAPRIKA-MARINATED SALMON, FERMENTED CUCUMBER AND
GREEN APPLE TAPIOCA PEARLS

HAND-PICKED BLUE CRAB MEAT, COCKTAIL SAUCE,
LAYERS OF RED BEETROOT WITH MADRAS CURRY

VEAL SWEETBREADS, ROMAN PUNTARELLE,
AVOCADO SAUCE AND CORIANDER

HANDMADE RAVIOLI FILLED WITH BRAISED OXTAIL SAUCE

GROUPEL, CHINESE CHARD, ROASTED PINEAPPLE,
COCONUT SAUCE, GINGER AND THAI CHILI

SADDLE OF VENISON, PEAR AND WALNUT PURÉE,
CUBEPE PEPPER SAUCE

CHEF'S AFTERNOON SNACK AT ESQUILINO

5 COURSES - EUR 145

7 COURSES - EUR 160

WINE PAIRING 5 COURSES - EUR 80

WINE PAIRING 7 COURSES - EUR 95

INEO 'GREEN'

TASTING MENU
7 COURSES

COOKED PUMPKIN CARPACCIO, WHITE BALSAMIC
CARDONCELLI, CAULIFLOWER AND ROCKET COUS COUS

WINTER VEGETABLE CEVICHE

CANNELLI BEAN SOUP WITH MOJO ROJO AND CORIANDER

CELERIAC AND L'AQUILA SAFFRON

TAGINE OF VEGETABLES

ARTICHOKE AND BLACK TRUFFLE

PEAR, CHOCOLATE AND MARZIPAN

5 COURSES - EUR 145

7 COURSES - EUR 160

WINE PAIRING 5 COURSES - EUR 80

WINE PAIRING 7 COURSES - EUR 95

MENU À LA CARTE

STARTER

CEVICHE OF WINTER VEGETABLES

EUR 29

PAPRIKA-MARINATED SALMON, FERMENTED CUCUMBER
AND GREEN APPLE TAPIOCA PEARLS

EUR 35

VEAL SWEETBREADS, ROMAN PUNTARELLE,
AVOCADO SAUCE AND CORIANDER

EUR 35

RABBIT TERRINE, DASHI GELATIN,
PICKLED VEGETABLES

EUR 35

FIRST COURSE

HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE
WITH WHITE SPRISS, GREEN CHILI AND GHEE BERBERÈ

EUR 41

ARTISAN SPAGHETTI COOKED IN RABBIT STOCK,
NORI SEAWEEED AND BALIK SALMON CAVIAR

EUR 39

BERLINGOT RAVIOLI WITH ROCKFISH FILLING
AND CHEF'S RAS EL HANOUT BROTH

EUR 34

RISOTTO, CORATELLA, ARTICHOKEs
AND NEPITELLA SOUR BUTTER

EUR 43

MAIN COURSE

BLACK COD WITH ARTICHOKE,
CELERIAC AND BLACK TRUFFLE

EUR 55

LOCAL COASTAL FISH FROM ANZIO IN COCONUT,
GINGER AND THAI RED SAUCE

EUR 55

PIGEON, BLACKBERRIES AND GREEN CURRY

EUR 60

SADDLE OF LAMB TIKKA MASALA, GREEK FAVE MEZE,
BUTTERMILK AND MINT

EUR 59

FASSONA BEEF FILLET, KOMBU SEAWEEED, GRANULES
OF MUSTARD SAUCE, MASHED POTATOES OF AVEZZANO

EUR 62

DESSERT

ASSORTED COW, SHEEP AND GOAT MILK CHEESES
EUR 25

COFFEE, ORANGE AND PECAN NUTS
EUR 22

PEAR, CHOCOLATE AND MARZIPAN
EUR 22

RICOTTA AND VANILLA SOUFFLÉ WITH BLACK CHERRY
EUR 25

COCONUT, PINEAPPLE AND MILK CHOCOLATE
EUR 22

ALLERGENS

LIST OF SUBSTANCES OR PRODUCTS CAUSING ALLERGIES
OR INTOLERANCES

1. CEREALS CONTAINING GLUTEN: WHEAT, RYE, BARLEY,
OATS, SPELT, KAMUT AND HYBRIDISED STRAINS
2. CRUSTACEANS.
3. EGGS.
4. FISH.
5. PEANUTS.
6. SOYBEANS.
7. MILK.
8. NUTS: ALMONDS, HAZELNUTS, WALNUTS,
CASHEWS, PECAN NUTS, BRAZIL NUTS, PISTACHIO NUTS
AND MACADAMIA.
9. CELERY.
10. MUSTARD.
11. SESAME.
12. SULPHUR DIOXIDE AND SULPHITES.
13. LUPIN.
14. MOLLUSCS.

FISH INTENDED TO BE EATEN RAW OR PRACTICALLY RAW HAS UNDERGONE
A PRIOR REMEDIATION TREATMENT IN ACCORDANCE WITH THE REQUIREMENTS OF
REGULATION (EC) 853/2004 ANNEX III, SECTION VII, CHAPTER 3, POINT D, POINT 3.

ALLERGENI PRESENTI NEL NOTRO MENÙ

STARTER

PAPRIKA-MARINATED SALMON, FERMENTED CUCUMBER AND GREEN APPLE TAPIOCA PEARLS (ALL. 3, 4, 6, 7, 8, 9, 11)

RABBIT TERRINE, DASHI GELATIN, PICKLED AUTUMN VEGETABLES (ALL. 4, 6, 7, 8)

HAND-PICKED BLUE CRAB MEAT, COCKTAIL SAUCE, LAYERS OF RED BEETROOT WITH MADRAS CURRY (ALL. 2, 3, 6, 7, 8, 14)

VEAL SWEETBREADS, ROMAN PUNTARELLE, AVOCADO SAUCE AND CORIANDER (ALL. 1, 7, 8, 9, 11)

FIRST COURSE

ARTISAN SPAGHETTI COOKED IN RABBIT STOCK, NORI SEAWEED AND BALIK SALMON CAVIAR (ALL. 1, 6, 8, 12)

HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE WITH WHITE SPRISS,
GREEN CHILI AND GHEE BERBERÉ (ALL. 1, 3, 6, 7, 12)

BERLINGOT RAVIOLI WITH ROCKFISH FILLING AND CHEF'S RAS EL HANOUT BROTH (1, 2, 3, 4, 7, 8, 9, 14)

RAVIOLI RIPIENI DI INTINGOLO ALLA VACCINARA (ALL. 1, 3, 7, 8, 9)

RISOTTO, CORATELLA, ARTICHOKE AND NEPITELLA SOUR BUTTER (ALL. 1, 7, 12)

MAIN COURSE

BLACK COD WITH ARTICHOKE, CELERIAC AND BLACK TRUFFLE (ALL. 1, 4, 7, 9)

LOCAL COASTAL FISH FROM ANZIO IN COCONUT, GINGER AND THAI RED SAUCE (ALL. 1, 2, 4, 6, 7, 12)

GROUPEL, CHINESE CHARD, ROASTED PINEAPPLE, COCONUT SAUCE, GINGER AND THAI CHILI (ALL. 1, 2, 6, 7, 12)

PIGEON, BLACKBERRIES AND GREEN CURRY (ALL. 1, 7, 8, 12)

SADDLE OF LAMB TIKKA MASALA, GREEK FAVE MEZE, BUTTERMILK AND MINT (ALL. 7, 8, 11)

SADDLE OF VENISON, PEAR AND WALNUT PURÉE, CUBEPE PEPPER SAUCE (ALL. 1, 3, 5, 6, 8, 10, 11)

FASSONA BEEF FILLET, KOMBU SEAWEED, GRANULES OF MUSTARD SAUCE,
MASHED POTATOES OF AVEZZANO (ALL 1, 3, 5, 6, 8, 10, 11)

DESSERT

ASSORTED COW, SHEEP AND GOAT MILK CHEESES (ALL. 1, 3, 7, 8)

COFFEE, ORANGE AND PECAN NUTS (ALL. 1, 3, 7, 8)

RICOTTA AND VANILLA SOUFFLÉ WITH BLACK CHERRY (ALL. 1, 3, 7, 8)

COCONUT, PINEAPPLE AND MILK CHOCOLATE (ALL. 1, 3, 7, 8)

AFTERNOON SNACK (ALL. 1, 3, 7, 8)

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