

INEO

RESTAURANT

# A JOURNEY AROUND THE WORLD

THIS IS A MENU FOR THOSE WHO LOVE TO TRAVEL AND DISCOVER UNUSUAL FLAVOURS. I HAVE COMBINED RAW FOOD MATERIALS WHICH ARE IN SEASON AND SUSTAINABLE WITH SAUCES AND RECIPES FROM VARIOUS CULTURES AND COUNTRIES. I ENJOY GIVING LIFE TO COMBINATIONS OF FLAVOURS THAT CAN COEXIST TOGETHER; I LOVE THE SENSORY PLEASURE OF SPICE IN STIMULATING HEAT AND I LIKE CREATING COLOURS, TEXTURES AND TASTES WHICH ARE NON-CONVENTIONAL.

**HEROS DE AGOSTINIS**

# A JOURNEY AROUND THE WORLD

CEVICHE OF VEGETABLES, TUBERS, AND ORANGE

TUNA, BEETROOT MIX, AND YUZU

VEAL SWEETBREADS, ROMAN PUNTARELLE, PINK GRAPEFRUIT, AND  
AJÍ AMARILLO

SPAGHETTI 2.0

LINE-CAUGHT SEA BASS, BROCCOLI, CABBAGE, AND GREEN CURRY

WILD DUCK, CHICORY FROM GORIŠKA, APPLE, AND CUBEBA SAUCE

COCONUT, PINEAPPLE, AND RUM

WITH TASTING MENU IT IS POSSIBLE TO ADD

OUR CHEESE TROLLEY

EUR 35

## 4 COURSES

EUR 145

WITH WINE PAIRING

EUR 200

## 8 COURSES

EUR 170

WITH WINE PAIRING

EUR 255

## STARTER

FOIE GRAS WITH WHITE PORT AND CLEMENTINE,  
DUSTED WITH SALTED HAZELNUTS

EUR 55

ROOT AND WINTER VEGETABLES WITH BLACK TRUFFLE

EUR 46

TUNA, BEETROOT MIX AND YUZU

EUR 46

VEAL SWEETBREADS, ROMAN PUNTARELLE,  
PINK GRAPEFRUIT AND AJI AMARILLO

EUR 45

## FIRST COURSE

CELERIAC RISOTTO STYLE, FRIED ARTICHOKE  
AND BLACK TRUFFLE

EUR 46

CACIO AND PEPPER SPAGHETTI, WITH RAW PRAWNS AND LIME  
"Omaggio al Maestro"

EUR 50

HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE  
WITH ERITREA BEEF STEW AND 24-MONTH-AGED PARMESAN

EUR 46

HOMEMADE RAVIOLI WITH MUHAMMARA FILLING AND SEAFOOD  
WITH CHEF'S BAHARAT MIX

EUR 42

## MAIN COURSE

FINELY SLICED CAULIFLOWER, PUMPKIN AND CLEMENTINE  
PUREE, TRUFFLE DRESSING

EUR 39

BLUE LOBSTER, CARROTS AND FERMENTED WHITE CABBAGE

EUR 65

BLACK COD, VIETNAMESE ANCHOVY SAUCE WITH CREAMED  
POTATOES

EUR 65

GRILLED LAMB PICANHA, BEETROOT, BLACKBERRIES AND RED  
CURRY

EUR 59

## DESSERT

TROLLEY WITH A SELECTION OF LOCAL  
AND NATIONAL CHEESES

EUR 35

A CHILDHOOD MEMORY FROM ABRUZZO  
bread and chocolate pudding, almond and vanilla milk sauce

EUR 35

GREEK YOGHURT, GREEN APPLE AND WILD FENNEL

EUR 29

DARK SPICY CHOCOLATE GANACHE AND CALAMANSI

EUR 29

IN OUR À LA CARTE MENU THERE ARE VEGETARIAN AND ALLERGEN FREE DISHES.  
ALLOW OUR STAFF TO GUIDE YOU IN A GREEN EXPERIENCE.

## 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

  
CONTAINS PORK

  
SUITABLE  
FOR VEGETARIANS

  
SUITABLE  
FOR VEGANS

  
SPICY FOOD

  
INDIGENOUS

  
GLUTEN FREE

  
DAIRY FREE

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.  
WE ENDEAVOUR TO SOURCE OUR FISH FROM SUPPLIERS WHO FOLLOW SUSTAINABLE PRACTICES.  
WE ENDEAVOUR TO SOURCE OUR COFFEE AND TEAS FROM SUPPLIERS WHO FOLLOW SUSTAINABLE PRACTICES.  
DEAR GUEST, WE WOULD LIKE TO SUGGEST YOU TO INFORM OUR STAFF ON DUTY ABOUT POSSIBLE FOOD  
INTOLERANCES OR ALLERGIES IN ORDER TO BE ABLE TO HELP YOU WITH YOUR CHOICE.

## ALLERGENS PRESENT IN OUR MENU

CEVICHE OF VEGETABLES, TUBERS AND ORANGE 🌿 ♯ ⊗ ⊕

TUNA, BEEETROOT MIX AND YUZU  
4.5.7.8.10.11.

VEAL SWEETBREADS, ROMAN PUNTARELLE, PINK GRAPEFRUIT AND AJI AMARILLO 🌿 🍷  
1.5.7.8.12.

SPAGHETTI 2.0  
1.2.3.4.6.7.9.11.

LINE-CAUGHT SEABASS, BROCCOLI, CABBAGE AND GREEN CURRY  
4.5.6.7.8.11.12.

WILD DUCK, CHICORY FROM GORISKA, APPLE AND CUBEB SAUCE 🌿  
1.5.7.8.9.10.12.

COCONUT, PINEAPPLE AND RUM  
3.7.8.12.

FOIE GRAS WITH WHITE PORT AND CLEMENTINE, DUSTED WITH SALTED HAZELNUTS  
1.5.6.7.8.11.12.

ROOT AND WINTER VEGETABLES WITH BLACK TRUFFLE 🌿 ♯ ⊗ ⊕

CELERIAC RISOTTO STYLE, FRIED ARTICHOKE AND BLACK TRUFFLE 🌿 ♯

CACIO AND PEPPER SPAGHETTI, WITH RAW PRAWNS AND LIME  
1.2.7.

HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE WITH ERITREA BEEF STEW AND 24-MONTH-AGED PARMESAN  
1.3.7.9.12.

HOMEMADE RAVIOLI WITH MUHAMMARA FILLING AND SEAFOOD WITH CHEF'S BAHARAT MIX  
1.2.3.4.5.7.8.13.14.

FINELY SLICED CAULIFLOWER, PUMPKIN AND CLEMENTINE PUREE, TRUFFLE DRESSING 🌿 ♯

BLUE LOBSTER, CARROTS AND FERMENTED WHITE CABBAGE  
1.2.3.5.7.8.9.

BLACK COD, VIETNAMESE ANCHOVY SAUCE WITH CREAMED POTATOES  
1.4.5.6.7.8.9.11.

GRILLED LAMB PICANHA, BEETROOT, BLACKBERRIES AND RED CURRY  
5.6.7.8.9.11.12.

TROLLEY WITH A SELECTION OF LOCAL AND NATIONAL CHEESES  
1.5.7.8.9.10.

A CHILDHOOD MEMORY FROM ABRUZZO  
1.3.5.7.8.

GREEK YOGHURT, GREEN APPLE AND WILD FENNEL  
1.3.7.8.

DARK SPICY CHOCOLATE GANACHE AND CALAMANSI 🌿 ♯

# INEO

INEO Restaurant

+39 06 489 381

[ineo.palazzonaiadi@anantara-hotels.com](mailto:ineo.palazzonaiadi@anantara-hotels.com)

Piazza della Repubblica 48 - 00185, Roma (IT)

[ineorestaurant.com](http://ineorestaurant.com)

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