

INEO

RESTAURANT

A JOURNEY AROUND THE WORLD

THIS MENU IS AN EXPERIENCE FOR THOSE WHO LOVE TO TRAVEL AND DISCOVER NEW TASTES. I HAVE COMBINED RAW INGREDIENTS THAT ARE SUSTAINABLE AND IN SEASON, WITH SAUCES AND RECIPES FROM DIFFERENT COUNTRIES AND CULTURES. I LOVE GIVING LIFE TO A COMBINATION OF FLAVOURS, WHICH ARE ABLE TO COEXIST TOGETHER; I LOVE SPICES AS A SENSORIAL PERCEPTION TO STIMULATE WARMTH; I LOVE TO CREATE COLOURS, TEXTURES AND UNCONVENTIONAL FLAVOURS.

HEROS DE AGOSTINIS

A JOURNEY AROUND THE WORLD

A CHILDHOOD MEMORY

RED RAW PRAWNS, PASSION FRUIT, SOVERATO CHILI

GRILLED VEAL SWEETBREAD COOKED IN AMALFI LEMON,
ARTICHOKES AND GREEN SHISO VINAIGRETTE

MUHAMMARA RAVIOLI WITH SEAFOOD AND CHEF'S BAHARAT

RED MULLET IN BREAD CRUST, YELLOW DATTERINI SAUCE
AND HARISSA

GRILLED LAMB PICANHA WITH KERALA CURRY
AND FRESH ASPARAGUS

ELDERFLOWER GRANITA WITH JAVA PEPPER AND CHAMPAGNE

STRAWBERRY, RHUBARB, VANILLA AND CARDAMOM

WITH THE TASTING MENU IT IS POSSIBLE TO ADD

OUR CHEESE TROLLEY

EUR 35

8 COURSES

EUR 170

WITH WINE PAIRING

EUR 255

STARTER

SPRING VEGETABLES, AJI AMARILLO SUACE AND CORIANDER OIL
EUR 41

GRILLED VEAL SWEETBREAD COOKED IN AMALFI LEMON,
ARTICHOKES AND GREEN SHISO VINAIGRETTE
EUR 45

BLUEFIN TUNA, ROMAN PANZANELLA AND ICED GREEN JALAPEÑO
EUR 46

SCALLOPS, PEAS, GREEN BEANS, LAOS ROOT VINAIGRETTE
EUR 45

FIRST COURSE

RISOTTO WITH GINGER, RAW PRAWNS AND VEGETABLE CRUDITÉS
EUR 56

HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE WITH
ERITREA BEEF STEW AND 24-MONTH-AGED PARMESAN FOAM
EUR 55

CACIO AND PEPPER SPAGHETTI WITH RAW PRAWNS AND LIME
EUR 55

MUHAMMARA RAVIOLI WITH SEAFOOD AND CHEF'S BAHARAT
EUR 55

MAIN COURSE

LOBSTER, CARROTS, BABY SPINACH AND FERMENTED CABBAGE
EUR 65

BLACK COD WITH LIME AND CURRY, LIGHT BASIL SAUCE
AND ZUCCHINI FLOWERS
EUR 65

ROASTED VEAL FILLET WITH PEPPERCORNS, MORELS,
FENNEL AND DILL VINAIGRETTE
EUR 63

MIERAL DUCK, WHITE ASPARAGUS FROM BASSANO,
CUBEB PEPPER SAUCE AND WILD STRAWBERRIES
EUR 63

DESSERT

LOCAL AND NATIONAL CHEESE TROLLEY SELECTION
EUR 35

STRAWBERRY, RHUBARB, VANILLA AND CARDAMOM
EUR 29

PINEAPPLE, COCONUT AND RUM
EUR 29

ALMOND CREAM, FERMENTED APRICOT WITH BUCKWHEAT
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

A CHILDHOOD MEMORY 🍷

1.3.5.7.8.9.11.

RED RAW PRAWNS, PASSION FRUIT, SOVERATO CHILLI 🍷

1.2.3.5.6.7.8.12.14.

GRILLED VEAL SWEETBREAD COOKED IN AMALFI LEMON, ARTICHOKE AND GREEN SHISO VINAIGRETTE 🍷⊗

7.9.11.12.

MUHAMMARA RAVIOLI WITH SEAFOOD AND CHEF'S BAHARAT

1.3.5.7.8.9.

RED MULLET IN BREAD CRUST, YELLOW DATTERINI SAUCE AND HARISSA 🍷

1.2.3.6.7.12.

GRILLED LAMB PICANHA WITH KERALA CURRY AND FRESH ASPARAGUS

5.7.8.9.12.

ELDERFLOWER GRANITA WITH JAVA PEPPER AND CHAMPAGNE 🍷⊗

7.8.

STRAWBERRY, RHUBARB, VANILLA AND CARDAMOM 🍷

-

SPRING VEGETABLES, AJI AMARILLO SAUCE AND CORIANDER OIL 🍷🌿

-

SCALLOPS, PEAS, GREEN BEANS, LAOS ROOT VINAIGRETTE ⊗

7.8.9.

BLUEFIN TUNA, ROMAN PANZANELLA AND ICED GREEN JALAPEÑO ⊗

5.7.8.9.10.12.13.14.

RISOTTO WITH GINGER, RAW PRAWNS AND VEGETABLE CRUDITÉS ⊗

2.7.12.

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

1.3.7.9.12.

CACIO AND PEPPER SPAGHETTI WITH RAW PRAWNS AND LIME 🍷🌿

1.2.4.8.12.13.14.

LOBSTER, CARROTS, BABY SPINACH AND FERMENTED CABBAGE

1.2.3.4.6.7.12.14.

BLACK COD WITH LIME AND CURRY, LIGHT BASIL SAUCE AND ZUCCHINI FLOWERS

2.4.6.7.8.9.12.14.

ROASTED VEAL FILLET WITH PEPPERCORNS, MORELS, FENNEL AND DILL VINAIGRETTE

6.7.8.9.11.12.

MIRAL DUCK, WHITE ASPARAGUS FROM BASSANO, CUBEB PEPPER SAUCE AND WILD STRAWBERRIES

7.8.9.12.

TROLLEY WITH A SELECTION OF LOCAL AND NATIONAL CHEESES

1.3.5.7.8.10.

STRAWBERRY, RHUBARB, VANILLA AND CARDAMOM 🍷

1.7.8.

PINEAPPLE, COCONUT AND RUM 🍷⊗

7.8.

ALMOND CREAM, FERMENTED APRICOT WITH BUCKWHEAT 🍷🌿⊗

8.

INEO

INEO Restaurant

+39 06 489 381

ineo.palazzonaiadi@anantara-hotels.com

Piazza della Repubblica 48 - 00185, Roma (IT)

ineorestaurant.com

 [ineorestaurant](#)  [INEO restaurant](#)