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RESTAURANT

WELCOME TO A NEW JOURNEY PASSING THROUGH
THE HISTORY AND LIFE OF ROME, THE AREAS OF
RIONI MONTI AND ESQUILINO WHILE OPENING
A DOORWAY TO A WORLDWIDE CUISINE.

GET READY TO TASTE THE FLAVOURS DISCOVERED
BY CHEF HEROS DE AGOSTINIS, FROM HIS
BIRTHPLACE, CHILDHOOD, AND YOUTH
- LEGENDARY TERRITORIES IN THE WORLD THAT HE
EXPLORED AND BROUGHT BACK TO ROME
WHERE EVERYTHING HAS A NEW BEGINNING.

THE INEO RESTAURANT TEAM WISHES YOU AN AUTHENTIC
EXPERIENCE.

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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 ARE LISTED AT BOTTOM OF THIS MENU.

INEO'S JOURNEY

TASTING MENU

7 COURSES

SEA SCALLOPS *MI CUIT*, FRESH PEAS, GREEN BEANS
AND GINGER

REDRAW SICILIAN PRAWNS WITH PASSION FRUIT, SOVERATO
CHILLI AND CORIANDER OIL

VEAL SWEETBREADS, ARTICHOKE *ALLA MATTICELLA*,
BECHAMEL SAUCE AND CHIMICHURRI

BERLINGOT RAVIOLI WITH MUHAMMARA FILLING, SEAFOOD,
BUFFALO STRACCIATELLA CHEESE FOAM
AND PARSLEY ESSENCE

FILLET OF JOHN DORY, SALAMI SAUSAGE FROM ABRUZZO,
WHITE ASPARAGUS AND BEARNAISE SAUCE

SADDLE OF LAMB TIKKA MASALA, BROAD BEANS, BUTTER MILK
AND MINT

STRAWBERRIES, AMALFI LEMON AND ALMOND ICE CREAM

EUR 130

WINE PAIRING - EUR 85

INEO 'GREEN'
VEGETABLE TASTING MENU
7 COURSES

FRESH FARM SALAD WITH CITRUS FRUIT AND LIQUORICE

SPRING VEGETABLE CEVICHE

RED BEETROOT MILLE-FEUILLE AND BLACK OLIVE CAVIAR

CHARCOAL GRILLED FENNEL AND FINE HERB PESTO

LADY'S FINGERS COOKED IN MASALA SAUCE

SALT BAKED ARTICHOKE *VIGNAROLA* ROMAN STYLE

VEGAN CHOCOLATE GANACHE WITH
PHILIPPINE LIME AND THAI CHILI PEPPER

EUR 130

WINE PAIRING - EUR 85

STARTER

SPRING VEGETABLE CEVICHE - EUR 27

SEA SCALLOPS *MI CUIT*, FRESH PEASI, GREEN BEANS
AND GINGER - EUR 29

RED RAW SICILIAN PRAWNS WITH PASSION FRUIT, SOVERATO
CHILI AND CORIANDER OIL - EUR 33

VEAL SWEETBREADS, ARTICHOKE *ALLA MATTICELLA*,
BECHAMEL SAUCE AND CHIMICHURRI - EUR 27

SALT BEEF AND POTATO LAYERS, PICKLED GARDEN
VEGETABLES AND CHAMOMILE FLAVOURED FRESH
GOAT CHEESE - EUR 31

FIRST COURSE

LANGOUSTINE RISOTTO WITH FETA CHEESE, BROAD BEANS
AND LIME - EUR 37

BERLINGOT RAVIOLI WITH MUHAMMARA FILLING, SEAFOOD,
BUFFALO STRACCIATELLA CHEESE FOAM
AND PARSLEY ESSENCE - EUR 34

ARTISAN SPAGHETTI COOKED IN RABBIT STOCK, NORI
SEAWEED AND SALMON CAVIAR - EUR 29

HOME MADE MACCHERONI IN MADEIRA SAUCE, BRAISED BEEF
AND GREEN CHILLI - EUR 31

RAVIOLI FILLED WITH OXTAL VEAL SAUCE - EUR 29

MAIN COURSE

FILLET OF JOHN DORY, SALAMI SAUSAGE FROM ABRUZZO,
WHITE ASPARAGUS AND BERNAISE SAUCE - EUR 42

LOCAL COASTAL FISH FROM ANZIO IN RED
CURRY SAUCE - EUR 48

ROAST PIGEON, APRICOT, LEMONGRASS
AND VANILLA - EUR 52

SADDLE OF LAMB TIKKA MASALA, BROAD BEANS, BUTTER MILK
AND MINT - EUR 49

PEPPERED VEAL FILLET, ASPARAGUS, TENDER BEANS
AND GREEN GAZPACHO - EUR 49

DESSERT

SELECTION OF ITALIAN CHEESES - EUR 22

STRAWBERRIES, AMALFI LEMON AND ALMON
ICE CREAM - EUR 22

YOGHURT PARFAIT, RED FRUITS AND *TEARS OF CHIOS*
ICE-CREAM - EUR 22

CINNAMON TART AND APRICOT SORBET - EUR 22

VEGAN CHOCOLATE GANACHE WITH PHILIPPINE LIME
AND THAI CHILI PEPPER - EUR 22

ALLERGENS

LIST OF SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. CEREALS CONTAINING GLUTEN: WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT AND HYBRIDIZED STRAINS
2. CRUSTACEANS.
3. EGGS.
4. FISH.
5. PEANUTS.
6. SOYBEANS.
7. MILK.
8. NUTS, NAMELY: 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
REMEDICATION TREATMENT IN ACCORDANCE WITH THE REQUIREMENTS OF REGULATION (EC)
853/2004 ANNEX III, SECTION VII, CHAPTER 3, LETTER D, POINT 3.

ALLERGENS PRESENT IN OUR MENU

STARTER

SPRING VEGETABLE CEVICHE (ALL. 6)

SEA SCALLOPS MI CUIT, FRESH PEAS, GREEN BEANS AND GINGER (ALL. 6, 11, 14)

RED RAW SICILIAN PRAWNS WITH PASSION FRUIT, SOVERATO CHILLI AND CORIANDER OIL (ALL. 2, 3, 6, 7)

VEAL SWEETBREADS, ARTICHOKE ALLA MATTICELLA, BECHAMEL SAUCE
AND CHIMICHURRI (ALL. 1, 5, 7, 8)

SALT BEEF AND POTATO LAYERS, PICKLED GARDEN VEGETABLES AND CHAMOMILE FLAVOURED
FRESH GOAT CHEESE (ALL. 5, 7, 8)

FIRST COURSE

LANGOUSTINE RISOTTO WITH FETA CHEESE, BROAD BEANS AND LIME (ALL. 2, 5, 7, 8)

BERLINGOT RAVIOLI WITH MUHAMMARA FILLING, SEAFOOD, BUFFALO STRACCIATELLA CHEESE FOAM AND
PARSLEY ESSENCE (ALL. 1, 2, 3, 6, 7, 9, 13, 14)

ARTISAN SPAGHETTI COOKED IN RABBIT STOCK, NORI SEAWEED AND SALMON CAVIAR (ALL. 1, 3, 6, 7, 12)

HOME MADE MACCHERONI IN MADEIRA SAUCE, BRAISED BEEF AND GREEN CHILLI (ALL. 1, 3, 6, 7)

RAVIOLI FILLED WITH OXTAIL VEAL SAUCE (ALL. 1, 3, 7, 9)

MAIN COURSE

FILLET OF JOHN DORY, SALAMI SAUSAGE FROM ABRUZZO, WHITE ASPARAGUS
AND SUMAC BEARNAISE SAUCE (ALL. 1, 3, 4, 7)

LOCAL COASTAL FISH FROM ANZIO IN RED CURRY SAUCE (ALL. 1, 2, 4, 5, 7, 8, 9, 13, 14)

ROAST PIGEON, APRICOT, LEMON GRASS AND VANILLA (ALL. 1, 5, 6, 8, 9)

SADDLE OF LAMB TIKKA MASALA, BROAD BEANS, BUTTER MILK AND MINT (ALL. 1, 5, 6, 7, 8, 11)

PEPPERED VEAL FILLET, ASPARAGUS, TENDER BEANS AND GREEN GAZPACHO (ALL. 1, 6, 7, 10, 12)

INEO 'GREEN'

CHARCOAL GRILLED FENNEL AND FINE HERB PESTO (ALL. 5, 8)

LADY'S FINGERS COOKED IN MASALA SAUCE (ALL. 6)

DESSERT

SELECTION OF ITALIAN CHEESES (ALL. 1, 5, 7, 8)

STRAWBERRIES, AMALFI LEMON AND ALMOND ICE CREAM (ALL. 1, 3, 5, 7, 8)

YOGHURT PARFAIT, RED FRUITS AND "TEARS OF CHIOS" ICE-CREAM (ALL. 3, 5, 7, 8)

CINNAMON TART AND APRICOT SORBET (ALL. 1, 3, 5, 7, 8)

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