

INEO

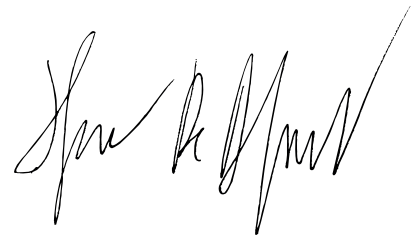
RESTAURANT

WELCOME TO A NEW JOURNEY THROUGH THE HISTORY
AND LIFE OF ROME. EXPLORE RIO MONTI AND ESQUILINO,
INFUSED WITH GLOBAL 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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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 ARE LISTED AT BOTTOM OF THIS MENU.

INEO'S JOURNEY

TASTING MENU 7 COURSES

FROM JAPAN TO MEXICO THROUGH THE MEDITERRANEAN SEA
WILD LINE-CAUGHT AMBERJACK, FERMENTED CUCUMBER, WASABI
AND YUZU, NASHI PEAR AND JALAPEÑO

ATLANTIC ARRIVALS ON OUR ITALIAN COAST
HAND-PICKED BLUE CRAB MEAT, COCKTAIL SAUCE,
LAYERS OF RED BEETROOT WITH MADRAS CURRY

FROM FRANCE TO LANGHE WITH MEMORIES OF FUCINO
PRALINE OF CHICKEN LIVERS WITH HAZELNUT GRANOLA
AND ICED CORN PEARLS

ROMA
HANDMADE RAVIOLI FILLED WITH BRAISED OXTAIL SAUCE

FROM THE TYRRHENIAN SEA
TO THE NORTHWEST AFRICAN COAST
CATCH OF THE DAY, CHEF'S RAS EL HANOUT
AND VEGETABLES COOKED IN A TAGINE

FROM TYROL THROUGH THE APPENINES TO INDONESIA
SADDLE OF VENISON WITH FINE HERBS,
APPLE AND WALNUT PURÉE, CUBEPE PEPPER SAUCE

MY MEMORY OF THE OPIUM HILL
AFTERNOON SNACK

EUR 160
WINE PAIRING - EUR 95

INEO'S JOURNEY

TASTING MENU
5 COURSES

FROM JAPAN TO MEXICO THROUGH THE MEDITERRANEAN SEA
WILD LINE-CAUGHT AMBERJACK, FERMENTED CUCUMBER, WASABI
AND YUZU, NASHI PEAR AND JALAPEÑO

ROMA

HANDMADE RAVIOLI FILLED WITH BRAISED OXTAIL SAUCE

FROM THE TYRRHENIAN SEA
TO THE NORTHWEST AFRICAN COAST
CATCH OF THE DAY, CHEF'S RAS EL HANOUT
AND VEGETABLES COOKED IN A TAGINE

FROM TYROL THROUGH THE APPENINES TO INDONESIA
SADDLE OF VENISON WITH FINE HERBS,
APPLE AND WALNUT PURÉE, CUBEPE PEPPER SAUCE

MY MEMORY OF THE OPIUM HILL
AFTERNOON SNACK

EUR 145

WINE PAIRING - EUR 80

INEO 'GREEN'

TASTING MENU
7 COURSES

BETWEEN CHINA AND CALABRIA

MIXED SALAD, KUMQUAT GELATIN AND LIQUORICE ESSENTIAL OIL

THE SYMBOLS OF LATIN AMERICA

AUTUMN VEGETABLE CEVICHE

UKRAINE TO LIGURIA

RED BEETROOT MILLE-FEUILLE, BORSCHT SAUCE
AND TAGGIASCA BLACK OLIVE CAVIAR

MEMORIES OF A RISOTTO

CELERIAC AND SAFFRON

FROM BOLIVIA TO JAPAN

FRIED CAULIFLOWER, CRISPY ENOKI MUSHROOM, ROCOTO SAUCE

PADAN PLAINS TO THE APPENNINES

TAGLIATA OF MANTOVAN PUMPKIN, FRESH CEPES AND ROCKET

HONDURAS TO THE PHILIPPINES

SPICY DARK CHOCOLATE GANACHE AND CALAMANSI CITRUS FRUIT

EUR 160

WINE PAIRING - EUR 95

INEO 'GREEN'

TASTING MENU
5 COURSES

THE SYMBOLS OF LATIN AMERICA
AUTUMN VEGETABLE CEVICHE

UKRAINE TO LIGURIA
RED BEETROOT MILLE-FEUILLE, BORSCHT SAUCE
AND TAGGIASCA BLACK OLIVE CAVIAR

MEMORIES OF A RISOTTO
CELERIAC AND SAFFRON

PADAN PLAINS TO THE APPENNINES
TAGLIATA OF MANTOVAN PUMPKIN, FRESH CEPS AND ROCKET

HONDURAS TO THE PHILIPPINES
SPICY DARK CHOCOLATE GANACHE AND CALAMANSI CITRUS FRUIT

EUR 145

WINE PAIRING - EUR 80

MENU À LA CARTE

STARTER

SYMBOLS OF LATIN AMERICA

CEVICHE OF AUTUMN VEGETABLES - EUR 29

FROM JAPAN TO MEXICO

THROUGH THE MEDITERRANEAN SEA

WILD LINE CAUGHT AMBERJACK, FERMENTED CUCUMBER,
WASABI & YUZU, NASHI PEAR AND JALAPEÑO - EUR 35

FROM FRANCE TO LANGHE WITH MEMORIES OF FUCINO

PRALINE OF CHICKEN LIVERS WITH HAZELNUT GRANOLA
AND ICED CORN PEARL - EUR 35

ABRUZZO AND JAPAN IN ONE BITE

RABBIT TERRINE, DASHI GELATIN,
PICKLED AUTUMN VEGETABLES - EUR 35

FIRST COURSE

PUGLIA TRADITIONS MIXED WITH PORTUGAL,
LANDING IN ERITREA
HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE
WITH WHITE SPRISS AND BERBERÈ - EUR 41

ITALY TO JAPAN
ARTISAN SPAGHETTI COOKED IN RABBIT STOCK, NORI SEAWEED AND
BALIK SALMON CAVIAR - EUR 39

ABRUZZO, THE ADRIATIC AND UP TO ALEPPO
BERLINGOT RAVIOLI WITH MUHAMMARA FILLING,
SEAFOOD AND PARSLEY ESSENCE - EUR 34

ROME
HANDMADE RAVIOLI FILLED WITH BRAISED OXTAIL SAUCE - EUR 39

ITALIAN TRADITION FUSED WITH INDONESIA
MUSHROOM RISOTTO
WITH FLAVOURED SAMBAL BAJAK SWEETBREAD - EUR 43

MAIN COURSE

FROM THE TYRRHENIAN SEA
TO THE NORTHWEST AFRICAN COAST
CATCH OF THE DAY, CHEF'S RAS EL HANOUT
AND VEGETABLES COOKED IN A TAGINE - EUR 55

IN JUST A MOMENT-TYRRHENIAN SEA TO THAILAND
LOCAL COASTAL FISH FROM ANZIO IN COCONUT,
GINGER AND THAI RED SAUCE - EUR 55

AROUND THE WORLD TO KERALA, INDIA
PIGEON, SEASONALS ROOTS,
BLACKBERRIES AND PURPLE CURRY - EUR 60

ROME TO INDIA, A STOP-OVER IN GREECE
SADDLE OF LAMB TIKKA MASALA, GREEK FAVE MEZE,
BUTTERMILK AND MINT - EUR 59

DESSERT

SELECTION OF ITALIAN CHEESES

ASSORTED COW, SHEEP AND GOAT MILK CHEESES - EUR 22

THE SILK ROAD

FIVE SPICES CREAM, PISTACHIO AND POMEGRANATE - EUR 22

HONDURAS TO THE PHILIPPINES

SPICY DARK CHOCOLATE GANACHE AND PHILIPPINE LIME - EUR 22

FRANCE

CASSIS SOUFFLE, FOURME D'AMBERT ICE-CREAM - EUR 22

TROPIC OF CANCER

COCONUT DAQUOISE, MILK CHOCOLATE CREAM,
PIÑA COLADA ICED FOAM - 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 REMEDIATION TREATMENT IN ACCORDANCE WITH THE REQUIREMENTS OF
REGULATION (EC) 853/2004 ANNEX III, SECTION VII, CHAPTER 3, POINT D, POINT 3.

ALLERGENS PRESENT IN OUR MENU

STARTER

- CEVICHE OF AUTUMN VEGETABLES (ALL. 6)
WILD LINE CAUGHT AMBERJACK, FERMENTED CUCUMBER, WASABI & YUZU,
NASHI PEAR AND JALAPEÑO (ALL. 4, 6, 7, 8)
PRALINE OF CHICKEN LIVERS WITH GRANOLA AND ICED CORN PEARL (ALL. 1, 3, 7, 8)
RABBIT TERRINE, DASHI GELATIN, PICKLED AUTUMN VEGETABLES (ALL. 4, 6, 7, 8)
MIXED SALAD, KUMQUAT GELATIN AND LIQUORICE ESSENTIAL OIL
HAND-PICKED BLUE CRAB MEAT, COCKTAIL SAUCE, LAYERS OF RED BEETROOT
WITH MADRAS CURRY (ALL. 2, 3, 6, 7, 8, 14)

FIRST COURSE

- ARTISAN SPAGHETTI COOKED IN CHICKEN STOCK, NORI SEAWEED
AND BALIK SALMON CAVIAR (ALL. 1, 6, 8, 12)
HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE WITH "SPRISS"...VEAL
RAGOUT AND BERBERE' (ALL. 1, 3, 7, 12)
BERLINGOT RAVIOLI WITH MUHAMMARA FILLING, SEAFOOD AND PARSLEY ESSENCE (ALL. 1, 2, 3, 4, 7, 8, 9, 14)
HANDMADE RAVIOLI FILLED WITH BRAISED OXTAIL SAUCE (ALL. 1, 3, 7, 8, 9)
MUSHROOM RISOTTO WITH FLAVOURED SAMBAL BAJAK SWEETBREAD (ALL. 6, 7, 8, 10)
RED BEETROOT MILLE-FEUILLE, BORSCH SAUCE AND TAGGIASCA BLACK OLIVE CAVIAR (ALL. 6)

MAIN COURSE

- CATCH OF THE DAY, CHEF'S RAS EL HANOUT AND VEGETABLES COOKED IN A TAGINE (ALL. 1, 4, 7, 8, 9)
LOCAL COASTAL FISH FROM ANZIO IN COCONUT, GINGER AND THAI RED SAUCE (ALL. 1, 2, 4, 6, 7, 12)
PIGEON, SEASONAL ROOTS, BLACKBERRIES AND PURPLE CURRY (ALL. 1, 7, 8, 12)
SADDLE OF LAMB TIKKA MASALA, GREEK FAVE MEZE, BUTTERMILK AND MINT (ALL. 7, 8, 11)
SADDLE OF VENISON BAKED IN SALT DOUGH, APPLE AND WALNUT PURE,
CUBEPE PEPPER SAUCE (ALL. 1, 3, 7, 8, 9, 12)

DESSERT

- ASSORTED COW, SHEEP AND GOAT MILK CHEESES (ALL. 1, 3, 7, 8)
FIVE SPICES CREAM, PISTACHIO AND POMEGRANATE (ALL. 1, 3, 7, 8)
CASSIS SOUFFLE, FOURME D'AMBERT ICE-CREAM (ALL. 1, 3, 6, 7, 8)
SPICY DARK CHOCOLATE GANACHE AND PHILIPPINE LIME (ALL. 1, 3, 7, 8)
AFTERNOON SNACK (ALL. 1, 3, 7, 8)
COCONUT DAQUOISE, MILK CHOCOLATE CREAM, PIÑA COLADA ICED FOAM (ALL. 1, 3, 7, 8)

INEO

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