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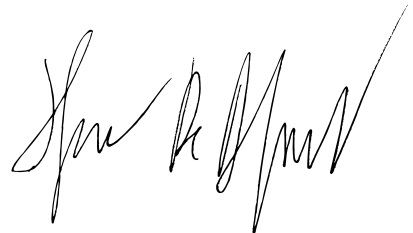
RESTAURANT

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

FROM BRITTANY TO SOUTH-EAST ASIA

SEA SCALLOPS MI-CUIT, GAZPACHO OF CARROTS AND PHILIPPINE LIME,
DUSTED WITH TURMERIC

FROM PERU TO SICILY TOUCHING CALABRIA ROOTS

MARINATED RED SICILIAN PRAWNS, PASSION FRUIT, SOVERATO CHILI
AND CORIANDER OIL

BETWEEN THE AMALFI COAST AND THE MIDDLE EAST PASSING THROUGH ROME

CHARCOAL GRILLED AMALFI LEMON FILLED WITH VEAL SWEETBREADS,
COURGETTES AND BLACK LIME SAUCE

ABRUZZO, THE ADRIATIC UP TO ALEPPO IN SYRIA

BERLINGOT RAVIOLI WITH MUHAMMARA FILLING, SEAFOOD
WITH CHEF HEROS' BAHARAT

LIVING IN THE MEDITERRANEAN, LANDING IN NORTH AFRICA

CONFIT OF JOHN DORY IN VENTRICINA ABRUZZESE OIL,
BEARNEISE SUMAC

FROM ROME TO INDIA, A STOP-OVER IN GREECE

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

MY MEMORIES OF COLLE OPPIO

AFTERNOON SNACK

EUR 140

WINE PAIRING - EUR 90

INEO 'GREEN'
VEGETABLE TASTING MENU
7 COURSES

BETWEEN THE UK AND CALABRIA
MIXED SALAD WITH BITTER ORANGE MARMALADE AND LIQUORICE OIL

TRIP TO AMALFI
SCAPECE MARINATED COURGETTES

SYMBOLS OF LATIN AMERICA
CEVICHE OF SUMMER VEGETABLES

ANDALUSIA
GAZPACHO OF MELON WITH PICKLED SWEET AND SOUR CUCUMBER,
RED BELL PEPPER

THAI EXPERIENCE
DAIKON AND GREEN PAPAYA SALAD WITH PEPPERMINT

LAKE TURANO HOLIDAYS
SAN MARZANO BAKED IN SALT WITH FRESH TOMATO PULP
AND WHITE TOMATO SORBET

SUMMER GARDEN
FRUIT MOSAIC, WHITE PEACH GRANITA AND CHERRY SORBET

EUR 140
WINE PAIRING - EUR 90

STARTER

SYMBOLS OF LATIN AMERICA

CEVICHE OF SUMMER VEGETABLES- EUR 29

FROM BRITTANY TO SOUTH-EAST ASIA

SEA SCALLOPS MI-CUIT, GAZPACHO OF CARROTS AND PHILIPPINE LIME,
DUSTED WITH TURMERIC - EUR 31

FROM PERU TO SICILY TOUCHING CALABRIA ROOTS

MARINATED RED SICILIAN PRAWNS, PASSION FRUIT, SOVERATO CHILI
AND CORIANDER OIL- EUR 35

BETWEEN THE AMALFI COAST AND THE MIDDLE EAST PASSING THROUGH ROME

CHARCOAL GRILLED AMALFI LEMON FILLED WITH VEAL SWEETBREADS,
COURGETTES AND BLACK LIME SAUCE - EUR 29

PIEDMONT AND LEBANON IN ONE BITE

FASSONA SALT BEEF, PICKLED VEGETABLES
AND ZA'ATAR GOAT CHEESE - EUR 31

FIRST COURSE

FROM ITALY THROUGH ALASKA TO JAPAN
ARTISAN SPAGHETTI COOKED IN RABBIT STOCK, NORI SEAWEED
AND SALMON CAVIAR - EUR 29

PUGLIA TRADITIONS MIXED WITH PORTUGAL,
LANDING IN ERITREA
MACCHERONCINI AL FERRETTO COOKED IN MADEIRA SAUCE
WITH WHITE SPRISS- EUR 31

ABRUZZO, THE ADRIATIC UP TO ALEPPO IN SYRIA
BERLINGOT RAVIOLI WITH MUHAMMARA FILLING, SEAFOOD
WITH CHEF HEROS' BAHARAT- EUR 34

THE REAL ROME
RAVIOLI FILED WITH OXTAIL VEAL SAUCE - EUR 29

ITALIA-GREECE ONE WAY
RISOTTO WITH SCAMPI, FROZEN FETA CHEESE, LEMON
AND GREEK BASIL- EUR 37

MAIN COURSE

LIVING IN THE MEDITERRANEAN, LANDING IN NORTH AFRICA
CONFIT OF JOHN DORY IN VENTRICINA ABRUZZESE OIL,
BEARNEISE SUMAC - EUR 42

IN JUST A MOMENT-TYRRHENIAN SEA TO THAILAND
LOCAL COASTAL FISH FROM ANZIO IN COCONUT,
GINGER AND THAI PEPPER SAUCE - EUR 48

ON A JOURNEY FROM MADAGASCAR TO KERELA, INDIA
ROAST PIGEON, KERELA CURRY, VANILLA PLUM CHUTNEY
AND LEMON GRASS SAUCE - EUR 54

FROM ROME TO INDIA, A STOP-OVER IN GREECE
SADDLE OF LAMB TIKKA MASALA, GREEK FAVE MEZE,
BUTTERMILK AND MINT- EUR 51

SPAIN, ITALY AND THE SOUTH OF FRANCE MEET
GRILLED MILK-FED VEAL CHOP, SCAPECE COURGETTES,
TOMATO GAZPACHO AND RAVIGOTE SAUCE - EUR 51

DESSERT

SELECTION OF ITALIAN CHEESES

ASSORTED COW, SHEEP AND GOAT MILK CHEESES - EUR 22

FLAVOUR OF THE SOUTH

BLACKBERRY, AMALFI LEMON CURD AND BASIL ICE CREAM- EUR 22

MY MEMORIES OF COLLE OPPIO

AFTERNOON SNACK - EUR 22

ROME TO PARIS

MILLE-FEUILLE WITH RICOTTA CHANTILLY AND SOUR CHERRIES - EUR 22

SUMMER GARDEN

FRUIT MOSAIC, WHITE PEACH GRANITA, CHERRY SORBET - 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

CEVICHE OF SUMMER VEGETABLES (ALL. 6)

SEA SCALLOPS MI-CUIT, GAZPACHO OF CARROTS AND PHILIPPINE LIME,
DUSTED WITH TURMERIC (ALL. 1, 2, 3, 6, 11, 12, 14)

MARINATED RED SICILIAN PRAWNS, PASSION FRUIT, SOVERATO CHILI AND CORIANDER OIL (ALL. 2, 3, 6, 7)

CHARCOAL GRILLED AMALFI LEMON FILLED WITH VEAL SWEETBREADS, COURGETTES
AND BLACK LIME SAUCE (ALL. 1, 7, 8)

FASSONA SALT BEEF, PICKLED VEGETABLES AND ZA'ATAR GOAT CHEESE (ALL. 7, 8)

DAIKON AND GREEN PAPAYA SALAD WITH PEPPERMINT (ALL. 6)

SAN MARZANO BAKED IN SALT WITH FRESH TOMATO PULP AND WHITE TOMATO SORBET (ALL. 6)

FIRST COURSE

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

MACCHERONCINI AL FERRETTO COOKED IN MADEIRA SAUCE WITH WHITE SPRISS (ALL. 1, 3, 6, 7)

BERLINGOT RAVIOLI WITH MUHAMMARA FILLING, SEAFOOD
WITH CHEF HEROS' BAHARAT (ALL. 1, 2, 3, 6, 7, 9, 13, 14)

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

RISOTTO WITH SCAMPI, FROZEN FETA CHEESE, LEMON AND GREEK BASIL (ALL. 2, 7, 8)

MAIN COURSE

CONFIT OF JOHN DORY IN VENTRICINA ABRUZZESE OIL, BEARNEISE SUMAC (ALL. 1, 3, 4, 7, 8)

LOCAL COASTAL FISH FROM ANZIO IN COCONUT, GINGER AND THAI PEPPER SAUCE (ALL. 1, 2, 4, 7, 8, 9, 13, 14)

ROAST PIGEON, KERELA CURRY, VANILLA PLUM CHUTNEY AND LEMON GRASS SAUCE (ALL. 1, 6, 7, 8, 9, 10)

SADDLE OF LAMB TIKKA MASALA, GREEK FAVE MEZE, BUTTERMILK AND MINT (ALL. 1, 6, 7, 8, 11)

GRILLED MILK-FED VEAL CHOP, SCAPECE COURGETTES, TOMATO GAZPACHO AND RAVIGOTE SAUCE (ALL. 1, 6,
7, 10, 12)

DESSERT

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

BLACKBERRY, AMALFI LEMON CURD AND BASIL ICE CREAM (ALL. 1, 3, 7)

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

MILLE-FEUILLE WITH RICOTTA CHANTILLY AND SOUR CHERRIES (ALL. 1, 3, 5, 7, 8)

FRUIT MOSAIC, WHITE PEACH GRANITA, CHERRY SORBET (ALL. 3)

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