

<sup>v</sup>  
I<sup>v</sup>NEO

RESTAURANT



WELCOME TO

<sup>v</sup><sup>v</sup>  
INEO

*John R. Smith*

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**

# SMALL TASTING MENU

WELCOME "A CHILDHOOD MEMORY"

RED RAW PRAWNS, PASSION FRUIT AND SOVERATO CHILLI OIL

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

LAMB PICANHA WITH KERALA CURRY,  
RED PORT-INFUSED FIG COMPOTE AND CHARD WITH SOY

STRAWBERRIES, LYCHEE AND ROSE

EUR 150

WINE PAIRING FOUR GLASSES

EUR 60

SELECTION OF CHEESES

FROM LOCAL AND NATIONAL PRODUCERS

EUR 35

# TASTING MENU

WELCOME "A CHILDHOOD MEMORY"

RED RAW PRAWNS, PASSION FRUIT AND SOVERATO CHILLI OIL

VEAL SWEETBREAD IN AMALFI LEMON, ARTICHOKES  
AND GREEN SHISO

MUHAMMARA RAVIOLI WITH SEAFOOD AND CHEF'S BAHARAT

RED MULLET IN BREAD CRUST, YELLOW DATTERINI SAUCE  
AND HARISSA

ROASTED VEAL FILLET WITH PEPPERCORNS, MORELS,  
FENNEL AND DILL

ROMAN MINT GRANITA WITH PEACHES AND CHAMPAGNE

PINEAPPLE, COCONUT AND RUM

EUR 170

WINE PAIRING SIX GLASSES

EUR 85

SELECTION OF CHEESES

FROM LOCAL AND NATIONAL PRODUCERS

EUR 35

## STARTER

SEASONAL VEGETABLE CRUDITÉS WITH AJI AMARILLO

EUR 41

VEAL SWEETBREAD IN AMALFI LEMON,  
ARTICHOKES AND GREEN SHISO

EUR 43

RED RAW PRAWNS. PASSION FRUIT  
AND SOVERATO CHILLI OILI

EUR 46

BLUEFIN TUNA PANZANELLA

EUR 45

## FIRST COURSE

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

EUR 49

"*TRIBUTE TO THE MASTER*" CACIO AND PEPPER SPAGHETTI  
WITH LIME - MARINATED GOBBETTI RAW PRAWNS

EUR 53

MUHAMMARA RAVIOLI WITH SEAFOOD AND CHEF'S BAHARAT

EUR 53

YELLOW BELL PEPPER RISOTTO  
WITH PRAWNS AND BLACK LIME

EUR 50



## MAIN COURSE

LOBSTER, CARROTS AND FERMENTED CABBAGE

EUR 65

BLACK COD WITH LIME AND CURRY,  
BASIL AND ZUCCHINI FLOWERS

EUR 65

VEAL TENDERLOIN WITH JAVA PEPPER,  
WILD MUSHROOMS AND FENNEL

EUR 59

MIERAL DUCK, CHANTERELLES, CONFIT RED DATTERINO  
TOMATOES, PLUMS AND SEA LETTUCE

EUR 63

## DESSERT

LOCAL AND NATIONAL CHEESE TROLLEY SELECTION

EUR 35

STRAWBERRIES, LYCHEE AND ROSE

EUR 29

PINEAPPLE, COCONUT AND RUM

EUR 29

LEMON, BASIL AND BLACKCURRANT

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 AND SOVERATO CHILLI OIL 🍷  
1.2.3.5.6.7.8.12.14.

VEAL SWEETBREAD IN AMALFI LEMON, ARTICHOKES AND GREEN SHISO 🍷 ☒  
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.

LAMB PICANHA WITH KERALA CURRY, RED PORT-INFUSED FIG COMPOTE AND CHARD WITH SOY  
1.5.6.7.8.9.12.

ROMAN MINT GRANITA WITH PEACHES AND CHAMPAGNE 🍷 ☒ ☒ ☒  
12.

STRAWBERRIES, LYCHEE AND ROSE 🍷  
1.5.7.8.

SEASONAL VEGETABLE CRUDITÉS WITH AJI AMARILLO

SCALLOPS, PEAS, GREEN BEANS, LAOS ROOT VINAIGRETTE ☒  
7.8.9.

BLUEFIN TUNA PANZANELLA ☒  
5.7.8.9.10.12.13.14.

RISOTTO WITH GINGER, RAW PRAWNS AND VEGETABLE CRUDITÉS ☒  
2.7.12.

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

"TRIBUTE TO THE MASTER" CACIO AND PEPPER SPAGHETTI WITH LIME - MARINATED GOBBETTI RAW PRAWNS 🍷 🍷  
1.2.4.8.12.13.14.

LOBSTER, CARROTS AND FERMENTED CABBAGE  
1.2.3.4.6.7.12.14.

BLACK COD WITH LIME AND CURRY, BASIL AND ZUCCHINI FLOWERS  
2.4.6.7.8.9.12.14.

VEAL TENDERLOIN WITH JAVA PEPPER, WILD MUSHROOMS AND FENNEL  
6.7.8.9.11.12.

MIERAL DUCK, CHANTERELLES, CONFIT RED DATTERINO TOMATOES, PLUMS AND SEA LETTUCE  
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.

LEMON, BASIL AND BLACKCURRANT 🍷 ☒ ☒  
5.7.8..

"NEGRONI" BY THE SEA ☒  
2.4.7.8.9.12.

YELLOW BELL PEPPER RISOTTO WITH PRAWNS AND BLACK LIME ☒  
2.4.7.8.12.



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