

# INEO

Don't leave without trying the raspberry and rhubarb soufflé.

 SAVE THIS STORY

---

CUISINE

Italian

---

Reviewed by MARESA MANARA

## What were your first impressions when you arrived?

INEO has all the trappings of an old school Roman institution – updated for 2025. The design is decidedly contemporary, with big mirrors, a marble chequered floor, leather and velvet chairs and mid-century marble lamps designed by Milanese architect Gae Aulenti.

## What's the crowd like?

Whether you enter directly from Piazza della Repubblica or go through the newly-renovated Anantara Palazzo Naiadi, there's a distinct air of exclusivity here. Perhaps it's the fact that there's only space for 28 covers, or maybe it's the low lighting and hushed tones. Some diners are hotel guests, but there's a bigger than expected mix of locals who got their name on the reservation list early, keen to sample Executive Chef Heros De Agostinis's much-anticipated creations.

## What should we be drinking?

The cocktail list is so strong—rely on your server's guidance to pick the right one for you. The wine list is well-curated, with all bottles set in full view, within a clear-glass cellar. Our pick's the Follia, a crisp white that comes from Piana dei Castelli di Velletri, near Rome. If you're after a red, don't miss the excellent Brunello di Montalcino.

## Main event: the food. Give us the lowdown—especially what not to miss.

Heros De Agostinis' cooking delves deep into his family history, with a mix of Abruzzo and Eritrean cuisine that we rarely see in menus in Italy. The “Around the World” tasting menu comes with a choice of four or seven courses, and there's an a la carte option as well.

Start with the tuna, beetroot and yuzu. Then move on to the wild duck with chicory and apple, or the green curry seabass served with broccoli and cabbage. Some dishes are downright exceptional, like the cacio pepe spaghetti with shrimp and lime. Don't leave without trying the bread and chocolate pudding or the spicy chocolate with calamansi fruit.

## And how did the front-of-house folks treat you?

Attentive and genuinely helpful; they couldn't do more.

## What's the real-real on why we're coming here?

Whether you're celebrating or looking for somewhere for a power dinner, INEO will impress even the fussiest of guests.

---

---