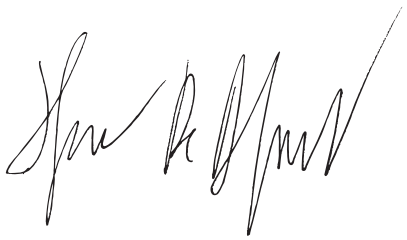
INÈO

RESTAURANT

WELCOME TO

INÈO



A JOURNEY AROUND THE WORLD

IS A MENU FOR THOSE WHO LOVE TO TRAVEL AND BE GUIDED THROUGH NEW FLAVOURS AND FAR-AWAY STORIES. A ROAD ALONG WHICH SEASONAL AND SUSTAINABLE RAW INGREDIENTS ENCOUNTER SAUCES AND TECHNIQUES FROM DIFFERENT CULTURES AND COUNTRIES, INTERTWINED WITH MY DEEPEST ROOTS: THE SPICY INTENSITY OF THE ERITREAN TRADITION AND THE AUTHENTIC ESSENTIALITY OF THAT FROM ABRUZZO.
I ENJOY CREATING UNEXPECTED HARMONIES WHERE FLAVOURS SHARE AND COMMUNICATE WITH EACH OTHER.
THE SPICE BECOMES A PERCEPTION OF HEAT THAT MOVES ALONG THE PALATE, AWAKENING THE SENSES.
I LOOK FOR COLOUR, THE INGREDIENT, THE CONSISTENCY.
I LOOK FOR CONTRASTS, HARMONY, EMOTIONS.
A CUISINE THAT IS FREE, PERSONAL AND WITHOUT BOUNDARIES.

HEROS DE AGOSTINIS

SMALL TASTING MENU

WELCOME TO
"MY CHILDHOOD MEMORY OF ESQUILINO"

RED SICILIAN PRAWN TARTARE, SEASONAL TURNIP,
CACTUS PEAR, HABANERO AND OSSETRA CAVIAR

HANDMADE SMALL MACCHERONI COOKED IN A MADEIRA JUS,
ERITREAN RAGU AND 24-MONTH AGED PARMESAN CHEESE

BARBECUE GLAZED FILLET OF BEEF,
RED PORT PLUMS, INDONESIAN SAMBAL BAJAK

BERGAMOT GRANITA
WITH FENNEL CREAM AND CHAMPAGNE

PINEAPPLE, LABNEH, CINNAMON AND SESAME

EUR 155

WINE TASTING FOUR GLASSES

EUR 65

SELECTION OF CHEESES

FROM LOCAL AND NATIONAL PRODUCERS

EUR 32

TASTING MENU

WELCOME TO
"MY CHILDHOOD MEMORY OF ESQUILINO"

PUMPKIN, RADICCHIO AND WILD MUSHROOMS
WITH ROCOTO CHILI PEPPER AND PINK GRAPEFRUIT

SEARED LANGOUSTINE, CARROTS,
SMOKED BACON AND PHILIPPINE LIME

MUHAMMARA SMALL RAVIOLI AND SEAFOOD
WITH CHEF'S BAHARAT MIX

TURBOT WRAPPED IN SAVOY CABBAGE
WITH THAI SALAD AND ERITREAN SHIRO

SADDLE OF VENISON WITH CELERIAC,
TUSCIA HAZELNUTS AND PURPLE CURRY

BERGAMOT GRANITA
WITH FENNEL CREAM AND CHAMPAGNE

POMEGRANATE,
WHITE CHOCOLATE AND HIBISCUS

EUR 180

WINE TASTING SIX GLASSES

EUR 90

SELECTION OF CHEESES

FROM LOCAL AND NATIONAL PRODUCERS

EUR 32

STARTER

PUMPKIN, RADICCHIO AND WILD MUSHROOMS
WITH ROCOTO CHILI PEPPER AND PINK GRAPEFRUIT

EUR 45

VEAL SWEETBREADS WITH ROCOTO CHILI PEPPER,
NASHI PEAR, CELERIAC, GREEN SHISO AND HIBISCUS

EUR 45

BLUEFIN TUNA, CHIPOTLE SMOKED BEETROOT
WITH COCONUT AND JALAPENO SAUCE

EUR 45

PAN-SEARED FOIE GRAS WITH BERBERE,
SLOW-COOKED WHITE ONION AND WARM OFFAL BROTH

EUR 45

FIRST COURSE

CHONGQING SPAGHETTI WITH CRISPY CHICKEN,
ROMAN CHICORY, SICHUAN PEPPER AND SESAME

EUR 55

HANDMADE SMALL MACCHERONI COOKED IN A MADEIRA JUS,
ERITREAN RAGU AND 24-MONTH AGED PARMESAN CHEESE

EUR 52

PASTA POUCHES FILLED
WITH RICH OXTAIL SAUCE AND SAMBUSA

EUR 55

SMOKED PUMPKIN RISOTTO WITH LANGOUSTINE,
BLACK LIME AND GINGER

EUR 55

MAIN COURSE

RED MULLET IN BREAD CRUST,
CAULIFLOWER AND “TOM YUM” SAUCE

EUR 63

TURBOT WRAPPED IN SAVOY CABBAGE
WITH THAI SALAD AND ERITREAN SHIRO

EUR 65

SADDLE OF LAMB WITH HARISSA SPICE, CREAM OF CAULIFLOWER
AND SPICED FREGOLA WITH CHERMOULA

EUR 65

ROASTED PIGEON, APPLE AND WALNUT PURÉE,
KERALA SAUCE AND KING OYSTER MUSHROOMS

EUR 68

DESSERT

SELECTION OF CHEESES FROM LOCAL
AND NATIONAL PRODUCERS

EUR 32

PINEAPPLE, LABNEH,
CINNAMON AND SESAME

EUR 30

POMEGRANATE, WHITE CHOCOLATE
AND HIBISCUS

EUR 30

A CHILDHOOD MEMORY SNACK FROM ESQUILINO
"MILK AND BISCUITS"

EUR 35

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 ACTIVILY SOURCE OUR FISH FROM SUPPLIERS WHO FOLLOW SUSTAINABLE PRACTICES.

WE ACTIVILY 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

RED SICILIAN PRAWN TARTARE, SEASONAL TURNIP, CACTUS PEAR, HABANERO AND OSSETRA CAVIAR ⊗ ⎚
2.4.9.

PUMPKIN, RADICCHIO AND WILD MUSHROOMS WITH ROCOTO CHILI PEPPER AND PINK GRAPEFRUIT ⊗ ⎚
4.9.

BLUEFIN TUNA, CHIPOTLE SMOKED BEETROOT WITH COCONUT AND JALAPENO SAUCE ⎚
1.4.

SEARED LANGOUSTINE, CARROTS, SMOKED BACON AND PHILIPPINE LIME ⎚
1.2.9.

VEAL SWEETBREADS WITH ROCOTO CHILI PEPPER, NASHI PEAR, CELERIAC, GREEN SHISO AND HIBISCUS ⊗ ⎚
6.9.

PAN-SEARED FOIE GRAS WITH BERBERE, SLOW-COOKED WHITE ONION AND WARM OFFAL BROTH ⊗
3.7.9.

MUHAMMARA SMALL RAVIOLI AND SEAFOOD WITH CHEF'S BAHARAT MIX ⎚
1.2.3.4.8.14.

HANDMADE SMALL MACCHERONI COOKED IN A MADEIRA JUS, ERITREAN RAGU AND 24-MONTH AGED PARMESAN CHEESE
1.3.7.9.12.

PASTA POUCHES FILLED WITH RICH OXTAIL SAUCE AND SAMBUSA ⎚
1.3.9.

BARBECUE GLAZED FILLET OF BEEF, RED PORT PLUMS, INDONESIAN SAMBAL BAJAK ⊗ ⎚
2.5.6.8.11.

SADDLE OF VENISON WITH CELERIAC, TUSCIA HAZELNUTS AND PURPLE CURRY ⊗
7.8.

CHONGQING SPAGHETTI WITH CRISPY CHICKEN, ROMAN CHICORY, SICHUAN PEPPER AND SESAME ⎚
1.6.11.

SMOKED PUMPKIN RISOTTO WITH LANGOUSTINE, BLACK LIME AND GINGER ⊗
2.7.

TURBOT WRAPPED IN SAVOY CABBAGE WITH THAI SALAD AND ERITREAN SHIRO ⊗
4.5.7.14.

RED MULLET IN BREAD CRUST, CAULIFLOWER AND "TOM YUM" SAUCE ⎚
1.4.

SADDLE OF LAMB WITH HARISSA SPICE, CREAM OF CAULIFLOWER AND SPICED FREGOLA WITH CHERMOULA ⎚
1.

ROASTED PIGEON, APPLE AND WALNUT PURÉE, KERALA SAUCE AND KING OYSTER MUSHROOMS ⊗
7.8.9.

SELECTION OF CHEESES FROM LOCAL AND NATIONAL PRODUCERS
7.

PINEAPPLE, LABNEH, CINNAMON AND SESAME
1.7.8.11.

POMEGRANATE, WHITE CHOCOLATE AND HIBISCUS
7.

A CHILDHOOD MEMORY SNACK FROM ESQUILINO - "MILK AND BISCUITS"
1.3.5.7.8.

WELCOME TO "MY CHILDHOOD MEMORY OF ESQUILINO"
1.3.5.7.8.

BERGAMOT GRANITA WITH FENNEL CREAM AND CHAMPAGNE
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INÈO

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