

INEO

RESTAURANT

WELCOME TO

INEO

Steve De Groot

A JOURNEY AROUND THE WORLD

IT IS A TASTING MENU WITH MY OWN SIGNATURE CUISINE THAT
BREATHES AN AIR OF INTERNATIONALITY.
THE KEY TO EACH RECIPE IS TO COMBINE THESE INGREDIENTS
TOGETHER FROM OTHER COUNTRIES, GROWN IN VARIOUS
CLIMATES WITH DIFFERENT LANDSCAPES AND TO SAVOUR THESE
COMBINATIONS; SEEMINGLY DISTANT YET ABLE
TO LEND - IN UNISON - SHAPE, COLOUR, TEXTURE
AND TASTE IN AN UNCONVENTIONAL WAY.

HEROS DE AGOSTINIS

A JOURNEY AROUND THE WORLD

WELCOME FROM THE CHEF

“MY MEMORIES OF ESQUILINO”

SEA SCALLOPS MI-CUIT, PEAS, GREEN BEANS AND GINGER
OR
RAW RED PRAWNS, PASSION FRUIT LECHE DE TIGRE
AND CORIANDER OIL

HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE,
ERITREA BEEF STEW AND PARMIGIANO - 24 MONTHS FOAM

LINE-CAUGHT AMBERJACK, SEASONAL ASPARAGUS,
BÉARNAISE AND THAI SAUCE
OR
MARINADED ANTICUCHOS POULTRY BALLOTINE WRAPPED
WITH SPINACH AND DUCK LIVER, CREAM OF FAVA BEANS
AND MOREL MUSHROOMS

CHEESE TROLLEY
OR
PEACH MELBA

3 COURSES
EUR 110
DESSERT INCLUDED

4 COURSES
EUR 130
WITH WINE PAIRING
EUR 190

7 COURSES
EUR 160
WITH WINE PAIRING
EUR 250

IN AND AROUND ROME

THIS MENU IS MADE UP OF DISHES THAT I AM PARTICULARLY
CLOSE TO - A TRIP OUTSIDE ROME TO THE COUNTRYSIDE
OF LAZIO; TO THE COAST ON SUNDAY OR A WEEKEND AT
THE FAMILY HOUSE - ARE ALL PART OF MY ALBUM OF MEMORIES.

HEROS DE AGOSTINIS

IN AND AROUND ROME

WELCOME FROM THE CHEF

“MY MEMORIES OF ESQUILINO”

PANZANELLA OF ANCHOVIES FROM THE TYRRHENIAN SEA

OR

VEAL SWEETBREADS CACCIATORE

BERLINGOT RAVIOLI FILLED WITH OXTAIL VEAL SAUCE

SALTIMBOCCA OF... MONKFISH AND VIGNAROLA
A SIDE DISH OF ARTICHOKES, PEAS AND FAVA BEANS

CHEESE TROLLEY

OR

OUR DESSERT OF RICOTTA AND WILD SOUR CHERRIES

3 COURSES

EUR 110

DESSERT INCLUDED

4 COURSES

EUR 130

WITH WINE PAIRING

EUR 190

6 COURSES

EUR 145

WITH WINE PAIRING

EUR 225

GREEN MENU

OUR GREEN MENU HAS BEEN CAREFULLY DESIGNED TO RESPECT THE NEEDS OF OUR CLIENTS OR SIMPLY FOR THOSE WHO WISH TO RELISH THE EXPERIENCE OF EACH SEASON IN THE WORLD OF PLANTS.

HEROS DE AGOSTINIS

GREEN MENU

WELCOME FROM THE CHEF

SPRING VEGETABLES, PERUVIAN YELLOW CHILI PEPPER AND CORIANDER OIL

OR

SCAPECE STYLE COURGETTES

FUSILLONI COOKED IN TOMATO WATER, NETTLES AND CAPERS

OR

CELERIAC AND SAFFRON

MOREL MUSHROOMS, GREEN ASPARAGUS, WILD HERBS AND LEAVES, WHITE BALSAMIC VINEGAR

FRUIT SALAD, PEACH GRANITA AND RASPBERRY SORBET

3 COURSES

EUR 110

DESSERT INCLUDED

4 COURSES

EUR 130

WITH WINE PAIRING

EUR 190

6 COURSES

EUR 145

WITH WINE PAIRING

EUR 225

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

ALLERGENS PRESENT IN OUR MENU

- “MY MEMORIES OF ESQUILINO”
1.3.6.7.8.9.11.
- SEA SCALLOPS MI-CUIT, PEAS, GREEN BEANS AND GINGER 🌿🌿
1.2.3.6.11.12.14.
- RAW RED PRAWNS, PASSION FRUIT LECHE DE TIGRE AND CORIANDER OIL 🌿🌿
1.2.6.9.11.
- HAND-MADE MACCHERONI COOKED IN MADEIRA SAUCE, 🌿
ERITREA BEEF STEW AND PARMIGIANO - 24 MONTHS FOAM
1.3.7.8.12.
- LINE-CAUGHT AMBERJACK, SEASONAL ASPARAGUS, 🌿🌿
BÉARNAISE AND THAI SAUCE
3.4.8.9.
- MARINATED ANTICUCHOS POULTRY BALLOTINE WRAPPED WITH SPINACH 🌿
AND DUCK LIVER, CREAM OF FAVA BEANS AND MOREL MUSHROOMS
3.7.8.12.
- PEACH MELBA 🌿
1.3.6.7.8.12.
- PANZANELLA OF ANCHOVIES FROM THE TYRRHENIAN SEA 📍🌿
1.4.6.8.9.
- VEAL SWEETBREADS CACCIATORE 📍
1.4.7.
- BERLINGOT RAVIOLI FILLED WITH OXTAIL VEAL SAUCE 📍
1.3.7.9.
- SALTIMBOCCA OF... COD AND VIGNAROLA 📍🌿
- A SIDE DISH OF ARTICHOKES, PEAS AND FAVA BEANS
1.4.7.8.12.
- OUR DESSERT OF RICOTTA AND WILD SOUR CHERRIES 📍🌿
1.3.7.8.
- CHEESE TROLLEY 🌿
1.3.5.7.8.
- WELCOME FROM THE CHEF 🌿🌿🌿🌿🌿🌿
- SPRING VEGETABLES, PERUVIAN YELLOW CHILI PEPPER AND CORIANDER OIL 🌿🌿🌿🌿
SCAPECE STYLE COURGETTES 🌿🌿🌿🌿
- FUSILLONI COOKED IN TOMATO WATER, NETTLES AND CAPERS 🌿🌿🌿🌿
- CELERICAC AND SAFFRON 🌿🌿🌿🌿
- MOREL MUSHROOMS, GREEN ASPARAGUS, 🌿🌿🌿🌿
WILD HERBS AND LEAVES, WHITE BALSAMIC VINEGAR
- FRUIT SALAD, PEACH GRANITA AND RASPBERRY SORBET 🌿🌿🌿🌿



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.

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