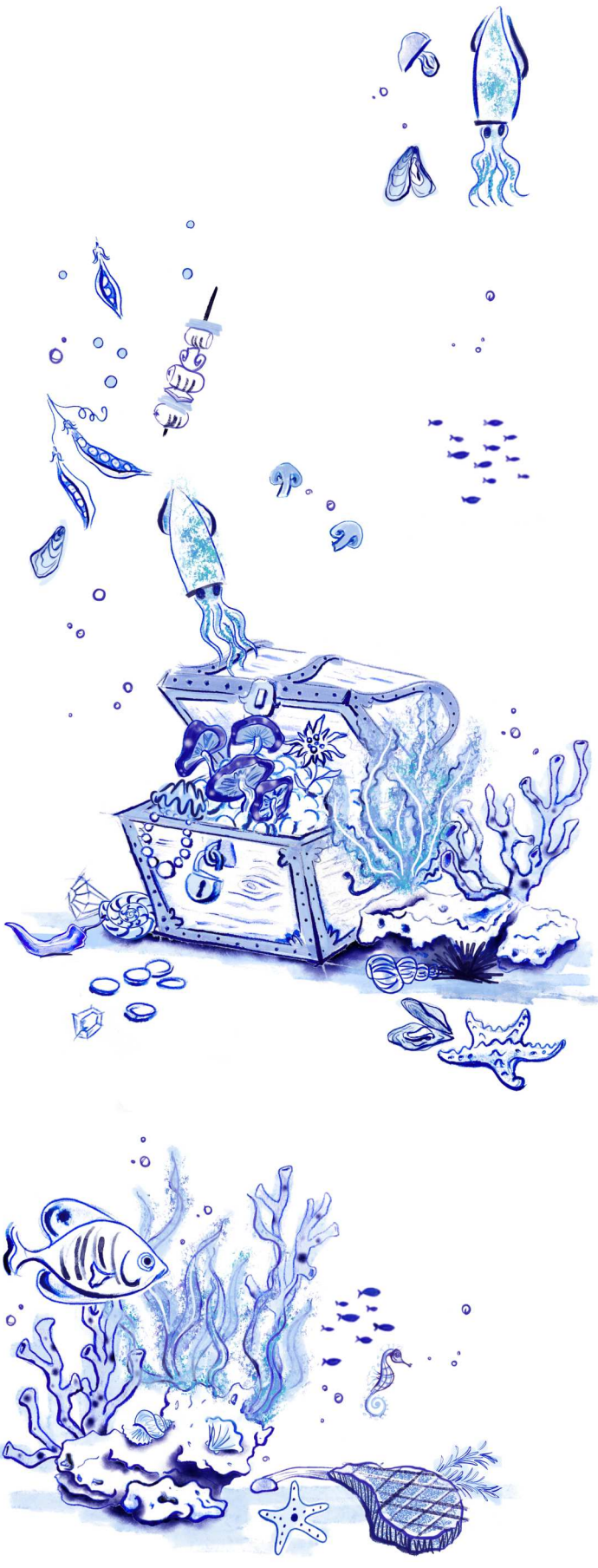


The choice is yours,
our commitment is
to make it unforgettable

INARIME

Sea and Mountains



Lemon fish
green bean, yellow kiwi

Zucchini Buttons
sea urchin, basil

Spaghetti
anchovy colatura, turmeric, black salsify

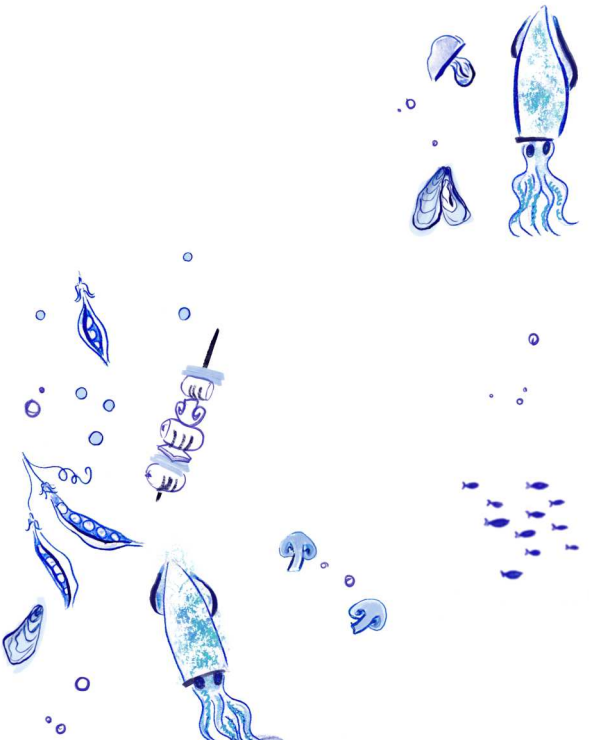
Lobster
eggplant, blackberries, helichrysum

Porchetta-style turbot
leek and bell peppers

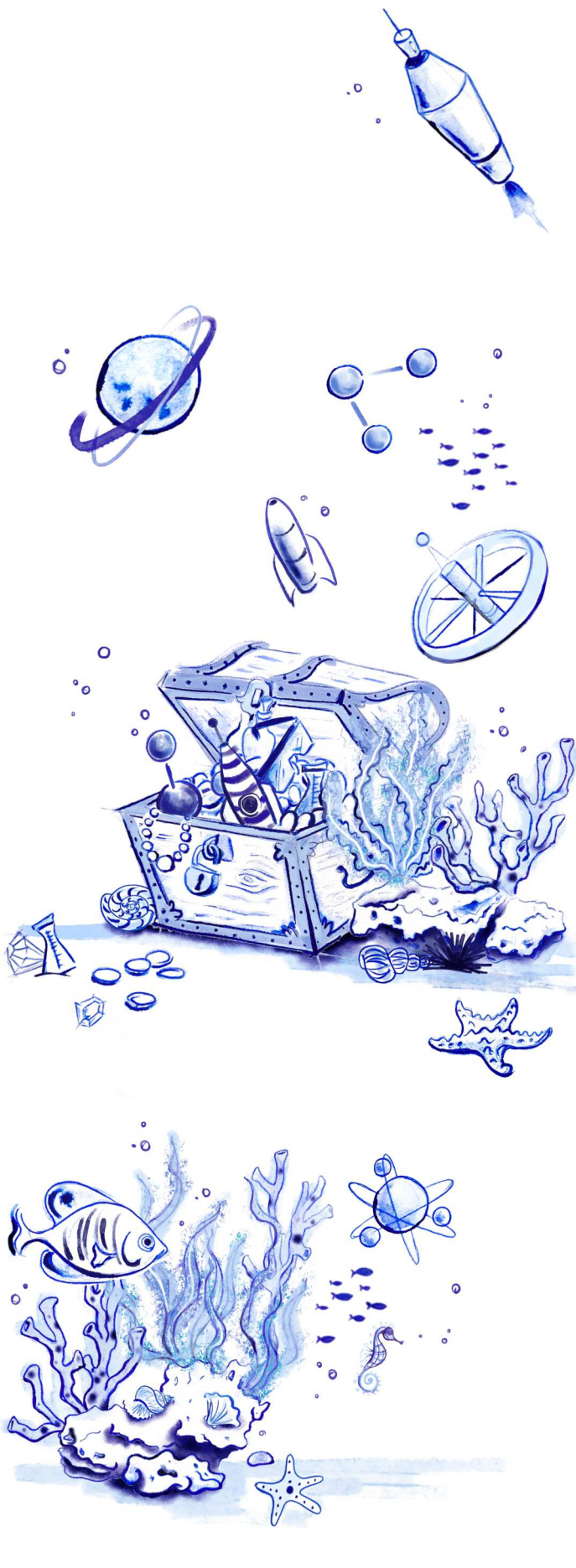
Geronda
carob, sour cherry, red fruits, Gerone balsamic

Ti porto ad Agartha
Pipernia and lemon, Nitrodi water, chocolate, smoked corn and popcorn

euro 180



INARIME
lab



Tongue
tomatoes, almonds, star anise, caviar

Cuttlefish
watermelon, mojito

Reishi mushroom
crème fraîche, red onion, red mullet

Small hake
fig leaves, corn

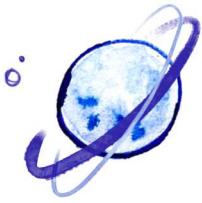
Pigeon
mantis shrimp, plantain, chamomile

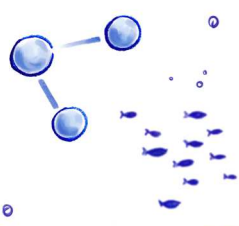
Senza tempo
Percoca peach, verbena, citron soda

Pane e Rovi
brioche, mulberries, herb sorbet

euro 180





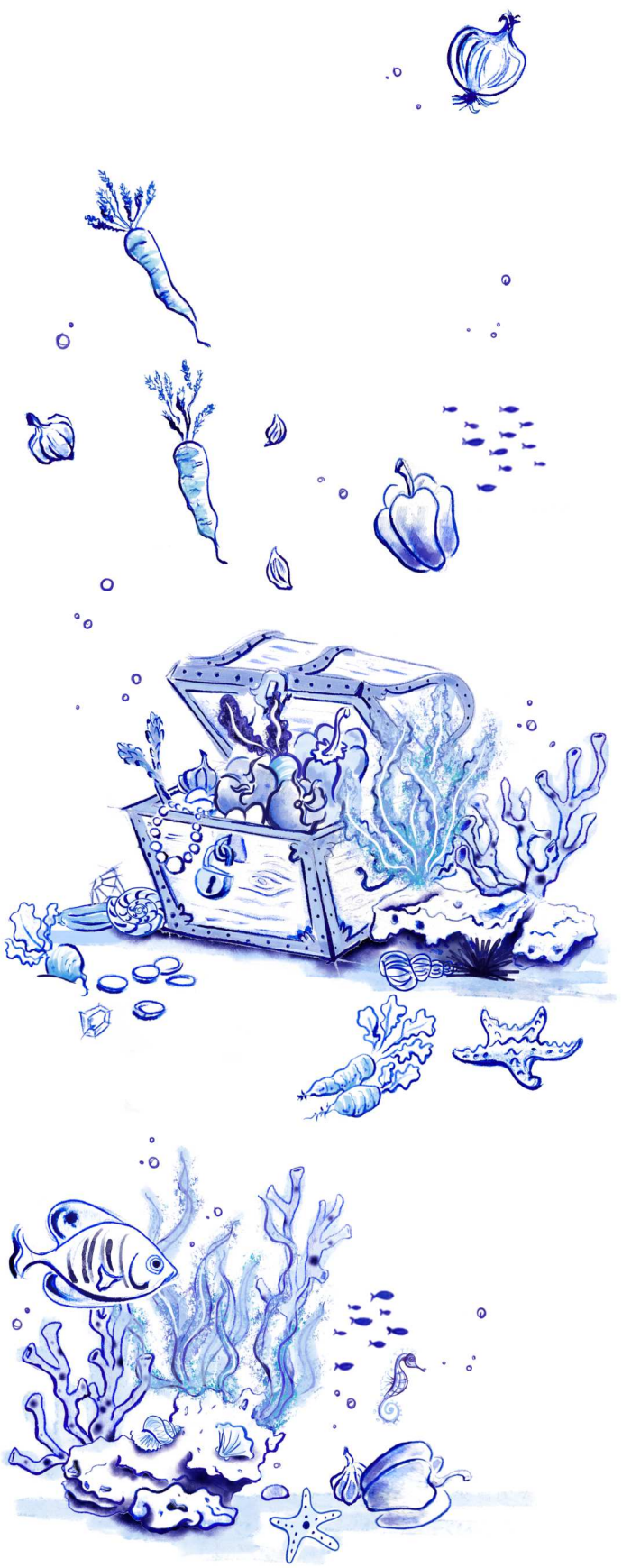






INARIME

Vegetarian



Potato Rose
egg yolk, turnips, salsa verde

Propeller
sea fennel, fennel, provola cheese, hazelnut

Rice
citrus fruits, seeds, extra-aged cheese

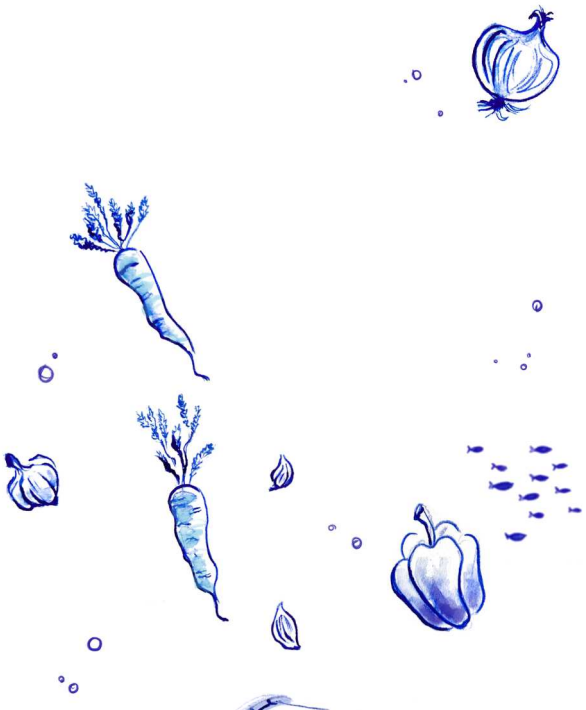
White eggplant
capers, olives, tomato

Grass pea tempeh
carrot, seaweed

Campanello
lemon, sorrel, cucumber, fennel

Semplice e un pò banane
raspberry, sambuca, yogurt, bananas

euro 180



Dear Guest,For your awareness regarding the presence of ingredients that may cause allergies or food intolerances indishes prepared in our kitchen, please find below the list of the 14 categories of allergens as defined by EURegulation No. 1169/2011, in force since October 25, 2014. For your convenience, the menu indicates,next to each dish description, the corresponding reference numbers from this list.

1. CEREALS containing GLUTEN
Wheat, rye, barley, oats, spelt, kamut and their hybridized strains and derived products, except:a) wheat-based glucose syrups, including dextroseb) wheat-based maltodextrinsc) barley-based glucose syrupsd) cereals used for making alcoholic distillates, including ethyl alcohol of agricultural origin

2. CRUSTACEANS and products thereof

3. EGGS and products thereof

4. FISH and products thereof
a) fish gelatin used as a carrier for vitamin or carotenoid preparations
b) fish gelatin or isinglass used in beer and wine

5. PEANUTS and products thereof

6. SOYBEANS and products thereof
a) fully refined soybean oil and fat
b) natural mixed tocopherols (E306), natural D-alpha tocopherol, D-alpha tocopherol acetate, D-alpha tocopherol succinate from soybean sources
c) vegetable oils derived from soybean phytosterols and phytosterol estersd) plant stanol ester produced from vegetable oil sterols from soybean sources

7. MILK and products thereof (including lactose), except:
a) whey used for making alcoholic distillates, including ethyl alcohol of agricultural origin
b) lactitol

8. TREE NUTS
Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and theirproducts, except nuts used for making alcoholic distillates, including ethyl alcohol of agriculturalorigin

9. CELERY and products thereof

10. MUSTARD and products thereof

11. SESAME SEEDS and products thereof

12. SULPHUR DIOXIDE AND SULPHITES
In concentrations above 10 mg/kg or 10 mg/litre in terms of total So_2

13. LUPIN and products thereof

14. MOLLUSCS and products thereof and derived products,
in sofar as the processing they have undergone is not likely to increase the level of allergenicity as assessed for the original product.In case of allergies or intolerances, our Chef will be happy to offer dishes free from the specific allergens.

Consuming undercooked meat, fish, seafood, or eggs may pose health risks. All dishes are prepared in ourkitchen, where various ingredients are handled; therefore, traces of the above-mentioned allergens maybe present in any dish.