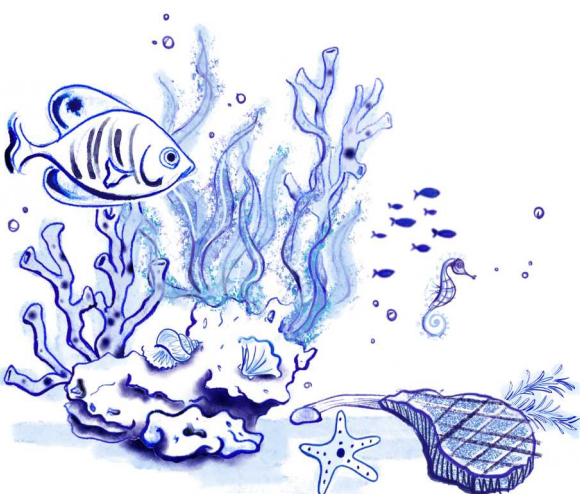
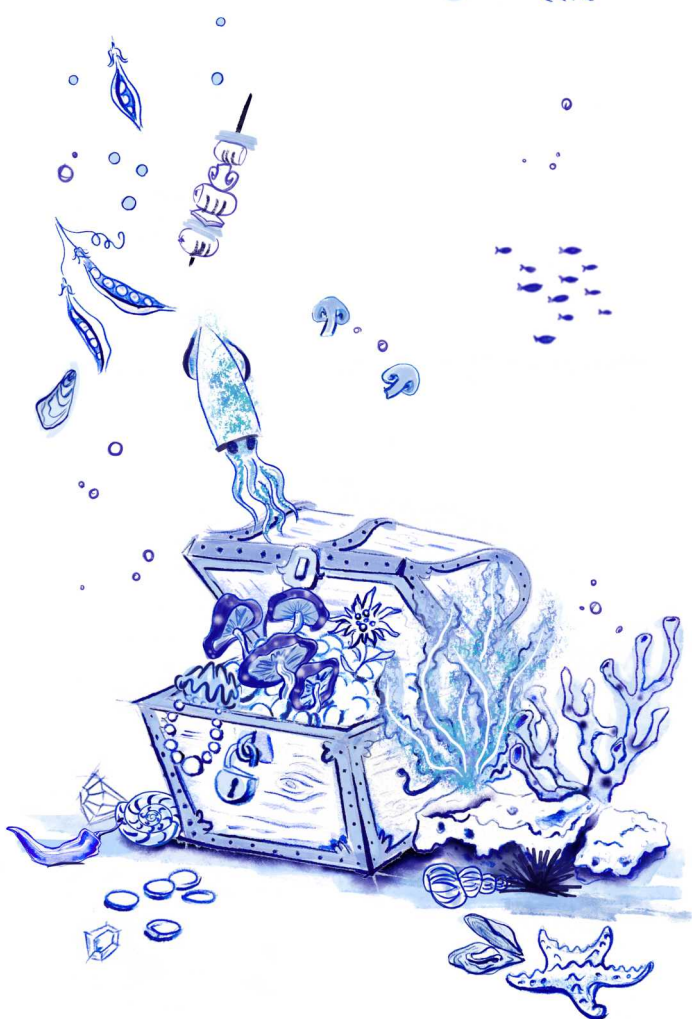
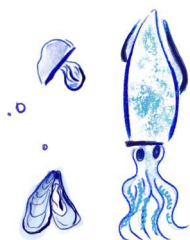




*The choice is yours,
our commitment is
to make it unforgettable*

INARIME

Sea and Mountains



Shrimp

Jerusalem artichoke, grapefruit, vanilla, burnet

Mussels

artichoke, wild mint, sour cream

Spaghetti

zucchini flower pollen, cuttlefish, begonia

Sea bass

saffron, asparagus, berries

Turbot

celeriac, agretti, capocollo

Geronda

carob, sour cherry, red fruits, Gerone balsamic

Nestor's cup

blackcurrant, cooked wine, honey, grapeseed oil

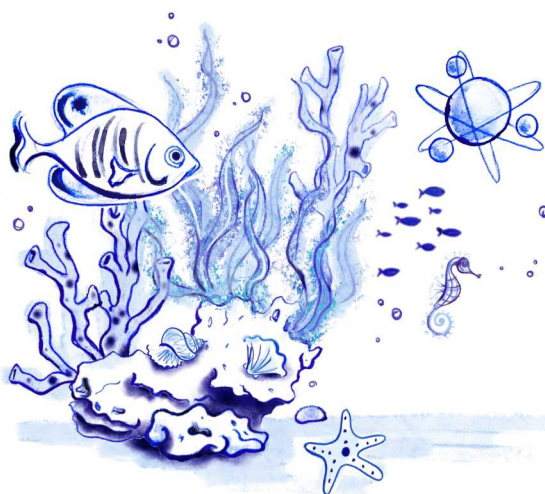
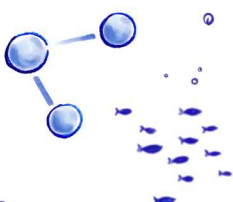
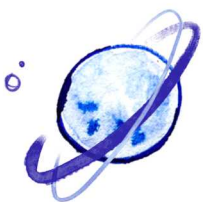


euro 180



INARIME

lab



Amberjack

passion fruit, passionflower,
Neapolitan soffritto

Yellowfin tuna

cauliflower, peanuts

Monkfish

its liver, broad beans

Squid

provola cheese, black rind, oxidized lemon

Langoustine

veal sweetbreads, radishes, horseradish

Timeless

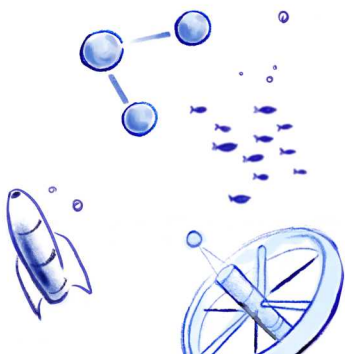
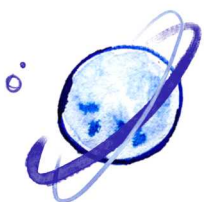
carrot, verbena, soda

Signature dish

Strega liqueur, hazelnut, apricot, ginger

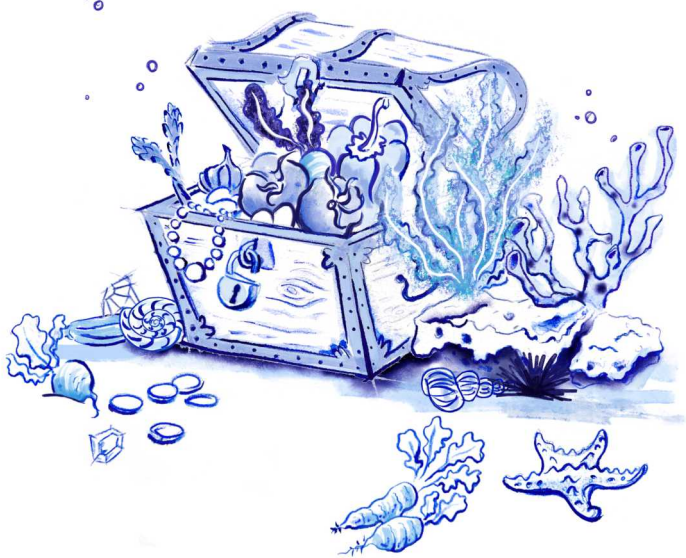


euro 180



INARIME

Vegetarian



Langoustine tail

orange potatoes, beetroot, turnipgreens

Reishi mushroom flower

crème fraîche, marjoram and onion

Risotto

citrus fruits, seeds, aged cheese

Pumpkin

parsnip, black truffle, mixed greens

Grass pea tempeh

carrot, seaweed

Campanello

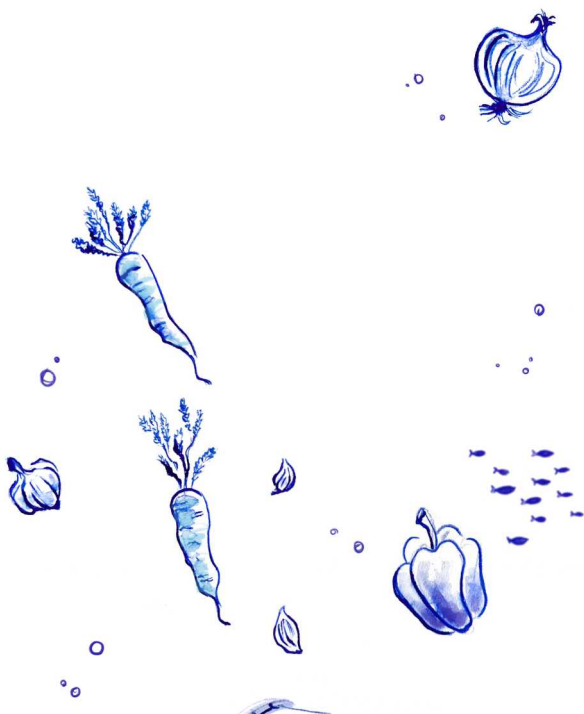
sorrel, lemongrass, lemon

Garden

peas, beetroot, lime, raspberry



euro 180



Dear Guest, For your awareness regarding the presence of ingredients that may cause allergies or food intolerances in dishes prepared in our kitchen, please find below the list of the 14 categories of allergens as defined by EU Regulation 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 dextrose b) wheat-based maltodextrins c) barley-based glucose syrups d) 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 esters d) 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 their products, except nuts used for making alcoholic distillates, including ethyl alcohol of agricultural origin

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,

insofar 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 our kitchen, where various ingredients are handled; therefore, traces of the above-mentioned allergens may be present in any dish.