

**L'INCANTO**  
**LUNCH MENU**

**LUNCH**  
**MON – FRI**  
**11:30AM – 2:00PM**

**DINNER**  
**MON – THURS**  
**5PM – 9PM**  
**FRI & SAT**  
**5PM – 10PM**

**APPETIZER**

**PORTABELLA MILANESE \$8**

BREADED PORTABELLA MUSHROOM IN WHITE WINE, LEMON, VEAL STOCK AND FRESH DICED TOMATO

**STUFFED ARTICHOKE \$9**

ARTICHOKE BOTTOMS STUFFED WITH POACHED MARYLAND CRABMEAT IN A CHAMPAGNE, DILL AND  
DIJON CREAM SAUCE

**LUMACHE \$11**

ESCARGOT IN A TRADITIONAL GARLIC-PARSLEY AND SHERRY SAUCE

**SOUP & SALADS**

**CANNELLINI BEAN SOUP \$7**

SIMPLE TUSCAN CANNELLINI BEAN SOUP WITH PROSCIUTTO DI PARMA, FRESH BASIL, FRESH OREGANO, EVOO AND PARMIGIANO

**GRILLED ROMAINE AND SALMON \$12**

ORGANIC ROMAINE LETTUCE, PAN SEARED CHILEAN SALMON, MUSHROOM MEDLEY  
IN A TRUFFLE CREAM SAUCE WITH BALSAMIC REDUCTION

**BABY SPINACH & CHICKEN \$12**

BABY SPINACH, POACHED PEAR, HERBED GOAT CHEESE, TOASTED PINE NUTS  
IN SUN-DRIED TOMATO VINAIGRETTE

**ARCADIAN LETTUCE \$7**

MIXED ARCADIAN LETTUCE, CHERRY TOMATOES, BLACK OLIVES AND SHAVED WHITE MUSHROOMS IN A  
BALSAMIC VINAIGRETTE

**ITALICA \$9**

SPINACH, ENDIVE, ROASTED RED BEETS, IN A SUN-DRIED TOMATO VINAIGRETTE

**\*WE DO NOT ACCOMMODATE ANY SPECIAL ORDERS. \*WE ARE A "SMOKE FREE RESTAURANT."  
\*PLEASE TURN OFF CELL PHONES FOR COURTESY OF OTHER GUESTS. \*SPLIT ENTREES WILL BE CHARGED A  
\$5.00 FEE. \*NO SEPARATE CHECKS/PAYMENTS ON PARTIES OF 5 OR MORE.**

**- A 20% GRATUITY WILL BE ADDED TO A PARTY OF 5 OR MORE -**

# L`INCANTO

## PASTA

### PAPPARDELLE ALLA VODKA \$14

SHALLOT, PROSCIUTTO, FRESH BASIL, SAN MARZANO TOMATO, HOT PEPPER SEEDS, PETITE PEAS , HINT OF CREAM

### PENNE L`INCANTO \$12

FENNEL SAUSAGE, BLEND OF MUSHROOMS, TOASTED FENNEL SEEDS, SAN MARZANO TOMATO SAUCE WITH FRESH BASIL

### RIGATONI BOLOGNESE \$14

RIGATONI PASTA, PORK AND VEAL SHANK RAGU WITH BONE MARROW IN A SAN MARZANO TOMATO SAUCE, TOPPED WITH MARSCAPONE CHEESE AND ORANGE ZEST

## ENTRÉE

### CHICKEN PARMIGIANO \$12

BREADED CHICKEN BREAST TOPPED WITH SAN MARZANO TOMATO SAUCE AND FRESH MOZZARELLA, SERVED OVER CAPELLINI PASTA

### SHRIMP RIVERA \$13

ECUADORIAN PRAWNS IN PROSECCO, SHALLOTS, FRESH BASIL AND DICED TOMATO, DIJON AND BRAISED BABY SPINACH

### SALMON FORNAIO \$13

ROASTED FILLET OF ATLANTIC SALMON IN A CHAMPAGNE CREAM AND DIJON SAUCE, TOPPED WITH JULIENNE VEGETABLES

### PORK GIAMBOTTA \$13

PORK TENDERLOIN MEDALLIONS, ROASTED BELL PEPPERS, CAPERS, ONIONS, ROASTED POTATOES, WHITE WINE AND SAN MARZANO TOMATOES

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