

LUNCH
MON – FRI
11:30AM – 2:00PM

L'INCANTO
NORTHERN ITALIAN CUISINE
DINNER MENU

DINNER
MON – THUR
5pm – 9pm
FRI & SAT
5pm – 10pm

ANTIPASTI

ROASTED GOAT CHEESE \$12

ROASTED RED PEPPERS, ROASTED EGGPLANT, GRILLED ZUCCHINI AND EGG INFUSED GOAT CHEESE WITH FRESH HERBS OVER MIXED GREENS AND DRIZZLED WITH A BALSAMIC REDUCTION

SALUMI MISTO \$17

CHEF'S SELECTION OF CURED MEATS AND CHEESES WITH ORANGE BLOSSOM HONEY, FRESH FRUIT AND TUSCAN CRUSTINIS

LUMACHE \$13

ESCARGOT IN A TRADITIONAL GARLIC-PARSLEY AND SHERRY SAUCE

STUFFED ARTICHOKE \$14

ARTICHOKE BOTTOMS STUFFED WITH MARYLAND CRAB MEAT IN A DILL, DIJON AND CHAMPAGNE CREAM SAUCE

***RAVIOLO \$16**

SOFT ORGANIC EGG YOLK RAVIOLO, SPINACH, RICOTTA, PARMIGIANO AND NUTMEG, FRESH BLACK TRUFFLE PEELINGS WITH A BROWN TRUFFLE BUTTER

CAPRESE \$11

VINE RIPE TOMATOES, FRESH MOZZARELLA, ROASTED PEPPERS, EVOO, BALSAMIC REDUCTION, FRESH BASIL

INSALATA & ZUPPA

CANNELLINI BEAN SOUP \$8

TUSCAN CANNELLINI BEAN SOUP WITH GARLIC, ONIONS, FRESH BASIL AND PROSCIUTTO DI PARMA, SAN MARZANO TOMATO

BIBB \$9

HYDROPONIC BUTTER LETTUCE WITH ANJOU PEAR, PROSCIUTTO DI PARMA, RICOTTA SALATA, RICOTTA AND ORANGE CREMA

ROMAINE \$10

GRILLED ROMAINE HEARTS, TOASTED HAZELNUTS, ANCHOVY-CAPER DRESSING, GRATED PARMIGIANO

ITALICA \$10

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

- JUST A MORSEL ABOUT SUBSTITUTIONS...CHEF CARLOS CREATES PLATES THAT ARE THOUGHT OUT AHEAD OF TIME IN TERMS OF FLAVOR, TEXTURE, COMPLIMENTARY PAIRINGS, SWEETNESS, ACIDITY AND MORE. CHEF CARLOS STRIVES TO GET THAT BALANCE RIGHT EVERY SINGLE TIME. THEREFORE, SUBSTITUTIONS ARE STRONGLY DISCOURAGED. SHOULD YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER FOR ACCOMODATIONS. -

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.**

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PASTA

BOLOGNESE \$20

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

RISOTTO PESCATORE \$25

RISOTTO WITH SHRIMP, MUSSELS, CALAMARI AND SPANISH CHORIZO IN A LIGHTLY SPICED TOMATO COGNAC SAUCE

PENNE L`INCANTO \$19

PENNE PASTA WITH, MUSHROOM MEDLEY, FENNEL SAUSAGE, SAN MARZANO TOMATO SAUCE

RIGATONI VODKA \$19

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

PIATTI DI MEZZO

SALMON \$25

ATLANTIC SALMON DIJON AND PINENUT ENCRUSTED, OVER ASPARAGUS, CHABLIS AND DICED TOMATO SAUCE WITH FRESH BASIL

SNAPPER ROSMARINO \$26

RED SNAPPER FILLETT OVER PARSNIP AND MARSCAPONE MOUSSE IN A ROSEMARY, GARLIC WHITE WINE SAUCE

GAMBERETTO \$23

PANCETTA WRAPPED ECUADORIAN PRAWNS OVER BUTTER BRAISED LEEKS, GREEN PEPPERCORNS AND EMULSIFIED PORCINI MUSHROOM, SHERRY AND SHALLOT SAUCE, MELTED FONTINA

VITELLO KRISTI \$24

VEAL SCALLOPINI TOPPED WITH EGGPLANT, PROSCIUTTO DI PARMA, FRESH TOMATOES AND DANISH FONTINA IN A MARSALA WINE, SAGE AND SHALLOT SAUCE, SERVED OVER PERUVIAN ASPARAGUS

PORK CHOP TOSCANA \$25

PARMIGIANO ENCRUSTED BONE-IN RIB CHOP THINLY POUNDED, TOPPED WITH BABY ARUGULA, ROMA TOMATOES AND PARMIGIANO IN A COGNAC, LEMON AND VEAL STOCK

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