

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

**L` INCANTO**  
**NORTHERN ITALIAN CUISINE**  
**DINNER MENU**

**DINNER**  
**TUE– 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, COMPLIMENATRY PARINGS, SWEETNESS, ACIDITY AND MORE. CHEF CARLOS STRIVES TO GET THAT BALANCE RIGHT EVERY SINGLE TIME. THERFORE, SUBSTITUTIONS ARE STRONGLY DISCOURAGED. SHOULD YOU HAVE ANY FOOD ALERGIES, PLEASE NOTIFY YOUR SERVER FOR ACCOMODATIONS.

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

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

## L`INCANTO

**DINNER**  
**TUE-THUR 5pm-**  
**9pm**  
**FRI-SAT 5-10pm**

### PASTA

#### **BOLOGNESE \$20**

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

#### **RISOTTO QUATTRO FORMAGGI \$16**

RISOTTO WITH PECANS, FIGS, ROASTED PEPPERS, MASCARPONE, GORGONZOLA, PARMIGIANO AND ROMANO

#### **PENNE L`INCANTO \$19**

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

#### **LINGUINE 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 TRUFFLE AND MASCARPONE MASHED POTATO 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.