

L`INCANTO
NORTHERN ITALIAN CUISINE
DINNER MENU

DINNER
TUE- THUR
4pm - 8pm
FRI & SAT
4pm - 9pm

ANTIPASTI

LUMACHE \$15

HELIX ESCARGOT IN A TRADITIONAL GARLIC-PARSLEY AND SHERRY SAUCE

STUFFED ARTICHOKE \$15

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

ROASTED GOAT CHEESE \$14

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

***RAVIOLO \$16**

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

INSALATA & ZUPPA

CANNELLINI BEAN SOUP \$9

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

BIBB \$10

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

MISTA \$10

ORGANIC MIXED GREENS, CARROT RIBBONS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE, SHAVED PARMIGIANO

CAPRESE \$11

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

PASTA

BOLOGNESE \$23

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

PENNE L`INCANTO \$21

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

CAPELLINI & SHRIMP \$23

CAPELLINI PASTA WITH SHRIMP AND ARUGULA IN A SAN MARZANO TOMATO SAUCE

- 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. **THEREFORE, SUBSTITUIONS 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

L` INCANTO

PIATTI DI MEZZO

SALMON \$25

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

SNAPPER PICATTA \$28

RED SNAPPER FILLET MASCARPONE MASHED POTATO, LEMON WHITE WINE AND CAPER SAUCE

GAMBERETTO \$23

PANCETTA WRAPPED 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

SPECIALS

AGNOLOTTI \$22

HOUSEMADE HALF MOON SHAPED RAVIOLIS, FILLED WITH BUTTERNUT SQUASH TOPPED WITH SAGE BROWN BUTTER SAUCE FRESH MOZZARELLA AND CRUSHED AMARETTI BISCOTTI

DUCK BREAST \$26

HUDSON VALLEY DUCK BREAST, FIGS, SPINACH TOSCANA, BLACK TRUFFLE PORT REDUCTION

CHILEAN SEABASS \$42

10 OZ FILLET" BASCAIOLA SAUCE", SHERRY, SHALLOTS, ROASTED PEPPERS, SUN-DRIED TOMATOES, PROSCIUTTO, PECANS, PEAS, FIGS AND A TOUCH OF CREAM

6OZ FILET \$42

GORGONZOLA COGNAC CREAM SAUCE, MASCARPONE MASHED POTATOES, PROSCIUTTO WRAPPED ASPARAGUS

LOBSTER RAVIOLIS \$23

LIGHTLY SPICED TOMATO VODKA CREAM SAUCE

* WE ARE A "SMOKE FREE RESTAURANT"

* PLEASE TURN OFF CELL PHONE VOLUME FOR COURTESY OF OTHER GUESTS.

SPLIT ENTREES WILL BE CHARGED A \$5.00 FEE.

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