

NORTHERN ITALIAN CUISINE

DINNER MENU

ANTIPASTI

LUMACHE \$15

HELIX ESCARGOT IN A TRADITIONAL GARLIC-PARSLEY AND SHERRY SAUCE

STUFFED ARTICHOKES \$15

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

TARTUFATA NAPOLEON \$14

MEDLEY OF WILD MUSHROOMS SAUTEÉD WITH SHALLOTS, BASIL, TRUFFLE BUTTER AND AGED BALSAMIC, ROASTED RED PEPPER WAFER

INSALATA & ZUPPA

CANNELLINI BEAN SOUP \$10

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

MINISTRONE SOUP \$10

TOMATOES, GREEN BEANS, CELERY, ONIONS, GARLIC, VEGETABLE BROTH, FARFALLE PASTA

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

SPINACH \$10

BABY SPINACH LEAVES, GOLDEN POACHED BEETS, WALNUTS, DRIED CRANBERRIES, SUN-DRIED VINAIGRETTE, PARMIGIANO

BLACK TRUFFLE BURRATA \$14

CHERRY TOMATOES, FRESH BASIL, TRUFFLE OIL

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

PAPPARDELLE VODKA \$23

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

CAPELLINI & SHRIMP \$23

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

*LINGUINI CARBONARA \$23

ROASTED GARLIC CREAM, PANCETTA, ORGANIC EGG YOLK, PARMIGIANO, FRESH PARSLEY

AGNOLOTTI \$22

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

DINNER
TUE– SAT
4pm – 9pm

L'INCANTO

PIATTI DI MEZZO

SALMON \$25

ATLANTIC SALMON DIJON AND PINE NUT ENCRUSTED, CHABLIS AND DICED TOMATO SAUCE WITH FRESH BASIL, SERVED WITH ASPARAGUS

SNAPPER TOSCANO \$30

RED SNAPPER FILLET PAN SAUTEÉD WITH P.E.I MUSSELS, CANNELLINI BEANS, PROSCIUTTO, ONION, SAFFRON CHABLIS, SAN MARZANO TOMATO SAUCE

SHRIMP PROVENCAL \$25

PRAWNS BUTTERFLIED, EGG WASHED, TOPPED WITH HONEY DEW MELON, FRESH MOZZARELLA, OVER BRAISED SPINACH

WHITE WINE DIJON SAUCE WITH FRESH TOMATOES AND BASIL

VITELLO KRISTI \$26

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

VEAL MARTINI \$28

VEAL SCALLOPINI PARMIGIANO ENCRUSTED, ARTICHOKE HEARTS, GREEN OLIVES, TRUFFLE AND MASCARPONE MASHED POTATOES, VERMOUTH, VEAL STOCK AND LIME JUICE

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

PHEASANT \$28

PANCETTA WRAPPED PHEASANT BREAST, RABBIT SAUSAGE, BROCCOLI RABE, LAMBRUSCO AND FRESH THYME REDUCTION

> 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.

> 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

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