

**DINNER
TUE – SAT
4PM – 9PM**

NORTHERN ITALIAN CUISINE DINNER MENU

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

***RAVIOLO \$16**

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

SPEDINO \$15

PAN FRIED BRIOCHE, SMOKED SALMON, FRESH MOZZARELLA AND SAGE, LEMON BUTTEER DIPPING SAUCE

INSALATA & ZUPPA

PASTA E FAGIOLI \$10

TUSCAN CANNELLINI BEAN SOUP WITH FARFALLE PASTA, 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

SPINACH \$12

BABY SPINACH LEAVES, POACHED PEARS, WALNUTS, GORGONZOLA CRUMBLES, SUN-DRIED TOMATO VINAIGRETTE

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 ALLA LUCIANA \$26

CALAMARI, CHERRY PEPPERS, CALAMATA OLIVES, HOT PEPPER SEEDS, PECORINO AND FRESH PARSLEY

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

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L'INCANTO

PIATTI DI MEZZO

SALMON \$28

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

SNAPPER PICATTA \$30

RED SNAPPER FILLET PAN SAUTEÉD WITH WHITE WINE CAPER SAUCE, POTATO PURÉE

SHRIMP ROSEMARY \$28

JUMBO SHRIMP IN A ROSEMARY WHITE WINE GARLIC SAUCE, WHITE TRUFFLE AND CANNELLINI BEAN MOUSSE

VITELLO KRISTI \$28

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

VEAL MARTINI \$30

VEAL SCALLOPINI PARMIGIANO ENCRUSTED, ARTICHOKE HEARTS, GREEN OLIVES, VERMOUTH, VEAL STOCK AND LIME JUICE WITH ROASTED RED PEPPERS

PORK CHOP TOSCANA \$28

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

> 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.

> 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.*