

NORTHERN ITALIAN CUISINE  
DINNER MENU  
ANTIPASTI

**SOURDOUGH BATARD BREAD \$6**  
EVOO, BALSAMIC AND PARMIGIANO DIPPING OIL

**LUMACHE \$17**  
HELIX SNAILS "ESCARGOT" IN A TRADITIONAL GARLIC-PARSLEY BUTTER SAUCE

**CARCIOFI \$17**  
ARTICHOKE BOTTOMS STUFFED WITH MARYLAND CRAB MEAT IN A DILL, DIJON AND CHAMPAGNE CREAM SAUCE

**\*RAVIOLO DI IMOLA \$18**  
SOFT ORGANIC EGG YOLK RAVIOLO, SPINACH, RICOTTA, PARMIGIANO, FRESH BLACK TRUFFLE PEELINGS WITH A BROWN TRUFFLE BUTTER

**CAPRESE \$21**  
BUFFALA MOZZARELLA, VINE RIPE TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

INSALATA & ZUPPA

**PASTA E FAGIOLI \$13**  
TUSCAN CANNELLINI BEAN SOUP WITH FARFALLE PASTA, GARLIC, ONIONS, FRESH BASIL AND PROSCIUTTO DI PARMA, SAN MARZANO TOMATO

**BIBB \$14**  
BIBB LETTUCE, WALNUTS, FRESH PEAR, PROSCIUTTO, RICOTTA AND ORANGE CREMA, RICOTTA SALATA

**MISTA \$14**  
MIXED GREENS, CHERRY TOMATOES, CARROT RIBBONS, PARMIGIANO CHEESE, BALSAMIC VINAIGRETTE

PASTA

**BOLOGNESE \$30**  
RIGATONI PASTA, PORK AND VEAL SHANK RAGU WITH BONE MARROW IN A SAN MARZANO TOMATO SAUCE, TOPPED WITH MASCARPONE CHEESE AND ORANGE ZEST

**PENNE ARRABIATA \$31**  
PENNE PASTA, SHIITAKE, PORTOBELLA, CREMINI AND PORCINI MUSHROOMS, CALAMATA OLIVES, CAPER PURÉE, SPICY SAN MARZANO TOMATO SAUCE

**PAPPARDELLE QUATTRO FORMAGGI \$34**  
PAPPARDELLE PASTA, GORGONZOLA, MASCARPONE, PECORINO AND PARMIGIANO CHEESES, WALNUTS, FIGS, SUN DRIED TOMATOES, FIRE ROASTED PEPPERS, BRANDY CREAM SAUCE

**AGNOLOTTI DI ZUCCA \$28**  
HOUSEMADE HALF MOON SHAPED RAVIOLIS, FILLED WITH BUTTERNUT SQUASH TOPPED WITH SAGE BROWN BUTTER SAUCE FRESH MOZZARELLA AND CRUSHED AMARETTI BISCOTTI

**LOBSTER RAVIOLIS \$35**  
LOBSTER FILLED RAVIOLIS IN A LIGHTLY SPICED TOMATO VODKA CREAM SAUCE

DINNER  
TUE- SAT  
4pm - 9pm

L`INCANTO  
PIATTI DI MEZZO  
PESCI

**SALMON AL NOCE \$33**

FAROE ISLAND SALMON FILLIET DIJON AND PINENUT ENCRUSTED, CHABLIS AND DICED TOMATO SAUCE WITH FRESH BASIL

**DENTICE ROSEMARINO \$33**

RED SNAPPER TOPPED WITH OLIVE TAPENADE IN A GARLIC, ROSEMARY WHITE WINE SAUCE

**RISOTTO PESCATORE \$50**

AQUARELLO RISOTTO, SHRIMP, SCALLOPS, CALAMARI, MUSSELS IN A LIGHTLY SPICED SAN MARZANO TOMATO COGNAC SAUCE

CARNI

**CHICKEN SCARPARELLO \$35**

ORGANIC CHICKEN BREAST OVER BRAISED SPINACH, FENNEL SAUSAGE, GARLIC, ROSEMARY, SAGE, CAPER AND ANCHOVY PURÉE, CHABLIS AND BALSAMIC REDUCTION

**COSTOLETTA DI MAIALE \$35**

PARMIGIANO ENCRUSTED CENTER CUT PORK CHOP THINLY POUNDED, TOPPED WITH BABY ARUGULA, ROMA TOMATOES AND PARMIGIANO IN A COGNAC, ROSEMARY, LEMON AND VEAL STOCK

**VITELLO KRISTI \$33**

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

**LOMBATA MILANESE \$50**

16OZ BONE-IN RIB VEAL CHOP, POUNDED THIN, BREADED, TOPPED WITH BABY ARUGULA, CHERRY PEPPERS, TOMATOES AND PARMIGIANO IN A LEMON VINAIGRETTE

SIDES

PARMIGIANO ASPARAGUS \$10

TUSCAN VEGETABLES \$10

ROASTED POTATOES \$10

SPINACH TOSCANO \$10

CREAMED SPINACH \$12

MASCARPONE MASHED POTATOES \$10

SIDE OF PASTA \$14

- SUBSTITUTIONS ARE NOT ALLOWED TO KEEP THE PROFILE AND STANDARDS OF FLAVOR.  
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 SPLITTING FEE.

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

**WE OFFER A CASH DISCOUNT OF 3.99% !**

**IF YOU PAY BY DEBIT OR CREDIT CARD YOU WILL SEE AN ADDED 3.99% TO YOUR TOTAL BILL**

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