



## Ristorante Incanto

*Tradition, Knowledge, Innovation.*

*Journeys, Experiences, Tastes, Knowledge of the Territory.*

*The basis of every dish on our menus comes from a "Living Memory".*

*Cooking for us is Love, Passion and Dedication*

*Lo Chef*

*Borardo Sejdiraj*

*Sous Chef : Strahinja Markovic*

*Chef Patissiere: Jessica Della Ratta*

*Please kindly inform the staff on duty of any allergies or intolerances as we do not guarantee the absence of cross-contamination of allergens. Should you wish to consult the allergen book, please do not hesitate to ask our wait staff. Some raw materials may be frozen at origin or frozen on site depending on market availability.*

*Prices are in Euros.*

## OUR TASTING ROUTES

### INCANTO CHEF EXPERIENCE

*Free interpretation by our Chef Boraldo Sejdíraj*

*An exclusive 6-course journey through the flavours of the Sea, Mountains and our 0 km Garden*

100

### GREEN SIDE

4 courses

*A surprising menu in a free-hand vegetable version by Chef Boraldo Sejdíraj*

*Making the most of seasonal and local delicacies*

70

*To make your experience better, the tasting routes are for all table members*

## A' LA CARTE

### Appetizers

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Grilled langoustine, privamer vegetables, prescinseua, cardoncello mushroom, noilly prat ( 2,4,7,9,10,12)	32
Calamari cacciarolo, chorizo, peas, 'Cacciatora' sauce ( 1,3,4,7,8)	28
Mackerel in cooking oil, fermented garlic, puntarelle, chilli, dashi butter ( 4,6,7)	26

### First Courses

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Charcoal leek tortello, Mazara del Vallo red prawns, smoked scamorza cheese, erba luigia ( 1,2,3,7,12)	32
Caranaroli "Riserva San Massimo" selection, turnip tops, Spezzina-style mussels, bagna cauda ( 3,4,7,14)	28
Cappelletto di ricotta from Val di Vara, octopus genovese, fondant onion ( 1,3,4,7,9,14)	30
Ligurian-style rabbit plin, cauliflower mousse, fava bean maro, cocoa ( 1,3,7,9)	27

## Main Dishes

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Cassoeula di mare: fish, crustaceans, molluscs from Tigullio in slightly spicy seafood guazzetto ( 1,2,4,9,12,14)	38
Sea bass, saffron rice, liquid gremolada, glazed fennel ( 4,7,9,14)	34
Veal shank, asparagus, hollandaise, café de Paris ( 1,3,7,8,9,10,12)	32
Mieral" guinea fowl medallion in crepinette, sweet potato, curry, Swiss chard ( 1,3,7,9,10)	32

## Dessert

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Our 'Incanto' Tiramisu ( 1,3,5,7,8,12)	14
Pear, hazelnuts, lemon, capers ( 1,3,7,8,12)	16
Pavlova, soft bisque, strawberry, rhubarb ( GF ) ( ( 5,7,8,12)	16
Ice cream or sorbet of our own production ( 1,3, 7, 8,12 )	12