



Incanto Restaurant

Tradition, Knowledge, Innovation.

Journeys, Experiences, Tastes, Knowledge of the Territory.

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

Love, Passion and Dedication

The Chef

Borardo Sejdinaj

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 Euro

OUR TASTING EXPERIENCE

INCANTO CHEF EXPERIENCE

Free interpretation by our Chef Boraldo Sejdiraz

An exclusive 6-course journey through the flavors of the Sea and Mountains

100 p.p

SEA TASTING MENU

“GULF”

ROASTED SCALLOP

Potato foam, perigeaux sauce, chanterelle mushroom

RED PRAWN TORTELLO

Trombetta courgette, Guanciale, Monterosso lemon

RED MULLET ACQUA PAZZA

Glazed aubergine, Provola cheese, Garlic

PEACH

90 p.p.

To enhance your experience, tasting tours are for all table members. Extra drinks

DESIDERIO CORNER

À la Carte

Starters

Seafood platter 'Desiderio'	45
Roasted octopus, potato mousse, malga butter, Taggiasca olive, basil	28
Beef carpaccio, Cipriani sauce, cherry tomatoes, rocket, grana cheese	27
"Fake" aubergine parmigiana	25

First courses

"Pastificio Gentile" Linguine, lobster and saffron busera	36
Potato gnocchi in 'Ligurian style' sauce, mortar pesto and caper powder	28
Plin 'Amatriciana', crispy cochinillo, pecorino mousse, Piennolo tomato intensity	30
Paccheri 3 tomatoes from our garden intensity, basil, Hoax Stracciatella cheese	26

Main courses

Tuna in sesame crust "Mediterranea" style	34
Turbot fillet meunière, spinach nouvelle, pine nuts, raisins	34
Beef Fillet "Rossini" Style: Potato Millefeuille, Foie Gras, Summer Truffle	42
Rabbit tournedos, Castiglione Chiavarese sausage, sweet and sour diavola, thyme jus	34

Desserts

Traditional Tiramisù	14
Creamy Gianduia, Mango and Passion fruit	16
Our pastry chef's 'surprise' dessert	16
Homemade sorbet or ice cream	12