



## 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 Patisserie*: 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*

*To enhance your experience, tasting tour is for all table members. Extra drinks.*

## Menù Gran Carte

### Starters

Raw and cooked langoustine, Colonnata lard, figs, goat cheese, almonds	[2,7,8]	34
Scallop "Rossini style"	[7,10,14]	34
Glazed octopus, sweet and sour diavola, carrot and ginger mousse, chimichurri	[1,4,6,9]	29
Cappon Magro "Incanto"	[1,4,6,9]	28
Beef carpaccio, Cipriani sauce, cherry tomatoes, arugula, grana cheese	[7,10]	27
"Fake" eggplant parmigiana	[1,6,7]	25

### First Courses

Potato gnocchi, lobster busera, tarragon, saffron beurre blanc	[1,2,3,7,9]	36
Creamed salted cod tortello, roasted squid, zimino intensity, black garlic	[1,3,4,7]	30
Ligurian-style rabbit agnolotti del plin, porcini mushroom jus sauce, cream of Swiss chard, parmesan mousse, black truffle	[1,3,7,8]	32
Paccheri with 3 tomatoes intensity from our garden, basil, bufala stracciatella	[1,7]	26
Trofie pasta with pesto, potatoes and green beans	[1,7,8]	22

## Second Courses

Crispy turbot in phyllo dough, fennel, pernamBUCCO orange, lemon supreme	[1,4,7,9,10]	36
“Our” bluefin tuna panzanella	[1,4,9]	34
Mixed fried fish from the Gulf	[1,2,4,7]	28
Beef tournedos crusted with Ligurian herbs, potatoes, porcini mushrooms, Perigeaux sauce	[1,7,9,10]	42
Iberian pork cheek, celeriac, glazed spring onions, mustard and honey	[7,9,10,12]	34

## Dessert

Traditional Tiramisu	[1,3,5,7,8,12]	14
“Surprise” dessert by our pastry chef		16
Sorbet or ice cream of our own production	[1,3,7,8,12]	12
Vanilla and tonka bean crème brûlée	[3,7]	15