



## Restaurant Incanto

Dear Guests,

It is with great pleasure that we welcome you to this culinary experience  
with the aim of giving you not just a dinner but a memory.

Our menu is the result of research, passion, dedication and respect for ingredients,  
each dish is born from the encounter between tradition and innovation  
where the territory meets new inspiration and each course tells its own story."

Executive Chef

Borardo Sejdiraj

Chef de Cuisine

Strahinja Markovic

Chef Patissiere

Alessandro Sicali

Sous Chef

Damiano Prifti

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

### “MY SIGNRATURE DISH”

#### Amuse Bouche

“Sottobosco' scallop, potato and cardoncello cream, Pèrigeueux sauce

Agnolotti del Plin with rabbit Ligurian style, broad beans, Cacio and Pepe mousse

Turbot, spring vegetables, almonds, yuzu hollandaise

#### Pre Dessert

Pina Colada: caramelised pineapple, passion fruit creamy, coconut and lime variation

#### Petit Four

90

### “MY SIGNRATURE DISH”

#### Amuse Bouche

Red prawn, foie grass, passion fruit soup, sour cream ice cream, hazelnuts

Cuttlefish tortello, nduja di Spilinga, chickpeas, Luciana-style intensity

#### Sorbet

Lamb, barbecued artichoke, bagna cauda, bear garlic chimichurri

Millefoglie, Valhrona Ivoire creamy 35%, tonka bean, raspberries

#### Petit Four

90

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

## A' LA CARTE

### Appetizers

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"Sottobosco' scallop, potato and cardoncello cream, Pèrigeueux sauce ( 1.4.7.9.14)	32
Red prawn, foie grass, passion fruit soup, sour cream ice cream, hazelnuts ( 2.7.8)	34
Knife-cut fassona beef, quail yolk, tartar sauce, pan Brioche (1.3.4.7)	28
Soft egg, herb tea infusion, asparagus, St. Ste' fondue, smoked blueberry ( 4,6,7)	26

### First Courses

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Cuttlefish tortello, nduja di Spilinga, chickpeas, Luciana-style intensity (1.3.4.7.9)	32
Risotto "Selezione Acquerello", prawns, courgettes, candied lemon ( 2.7.9)	30
Agnolotti del Plin with rabbit Ligurian style, broad beans, Cacio and Pepe mousse (1.3.7.9)	30
Homemade paccheri, 4 tomatoes, ricotta salata, basil ( 1.7.9)	26

## Secondi

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Catch of the day pan-fried in acqua pazza, escarole ripassata, Taggiasche olives, capers (4.8.9)	34
Turbot, spring vegetables, almonds, yuzu hollandaise (4.7.8.9)	36
Tournedos of beef, potatoes, black cabbage, jus with rosses di Dolceacqua (7.9.12)	42
Lamb, barbecued artichoke, bear-garlic chemicurri (7.10.12)	34
Fake Parmigiana: glazed aubergine, date tomato, buffalo burrata, basil pesto (7.10.12)	26

## Dessert

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Millefoglie, Valhrona Ivoire creamy 35%, tonka bean, raspberries (1,3,7,8)	14
Pina Colada: caramelised pineapple, passion fruit creamy, coconut and lime variation (7,12)	16
Ice cream or sorbet of our own production (1, 7, 8,)	12
Tasting of local cheeses served with chocolate bread, nuts, candied orange (1, 7, 8,)	16