



Dear Guest,

It is with great pleasure that we welcome you to Ristorante Incanto, completely renovated in 2023 with a panoramic glass veranda and show cooking kitchen, an elegant and refined atmosphere overlooking the Gulf of Poets and the nature of Montemarcello.

Our menus are 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.

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.

*Executive Chef Boraldo Sejdíraj provides three courses for a culinary
experience:*

INCANTO CHEF EXPERIENCE

Free interpretation of our Chef Boraldo Sejdíraj

An exclusive 5-course itinerary among the flavours of the Sea and Land

1 bottle of water and a welcome glass

120

Or

2 courses from the menu, 1 bottle of water and 1 glass of wine

65

Or

3 courses from the menu, 1 bottle of water and 1 glass of wine

75

*For the wine labels included in the culinary courses, please contact the dining room
staff for more information and suggestions for the best pairings with the courses
designed by our Executive Chef.*

Starters

Red raw prawn , fruit in osmosis, sour cream ice cream, savoury
sbrisolona (1.2.7.8)

Stuffed squid, nduja, chickpeas, chard, cacciucco sauce (1.2.7.9.12)

Grilled octopus, potato softening, chimichurri, lime mayonnaise (4.7.9)

Beef tartare, egg yolk in cooking oil, tartar sauce, taralli (1.3.10)

First courses

Tortello with pesto mortar method, red prawn, stracchino, tomato water
(1.2.7.8.9)

Potato gnocchi, baby octopus, Luciana intensity, beurre blanc, tarragon
(1.3.4.9)

Home-made paccheri, 4 tomato sauce, stracciatella, basil (1.7.9)

Trofie with pesto, potatoes, green beans (1.7.8)

Main Courses

Fillet of the day's fish, intensity all'acqua pazza, escarole ripassata, olives,
capers (4.9)

Turbot poché, scallop, asparagus, zabaglione, citrus fruits of Liguria
(3.4.7.9.14)

Mixed fried fish from the Gulf (1.2.4)

Fillet of Beef in Lard crust, salted shallots, nouvelle potatoes, Rossese di
Dolceacqua wine reduction (1.9.12)

Dessert

Hazelnut lingotto, praline heart, passion fruit (1.3.7.8)

Mille-feuille, white chocolate cream, tonka bean, raspberry sorbet (1.3.7.8)

Traditional tiramisu (1.3.5.7.8.12)

Homemade sorbet or ice cream (1.3.7.8.12)