



Dear Guest,

It is with great pleasure that we welcome you to Ristorante Incanto, completely renovated in 2023 with show cooking and a glass-enclosed veranda overlooking the Gulf of Poets and the natural surroundings 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 inspirations and each course tells its own story.

Please kindly inform our staff of any allergies or intolerances, as we cannot guarantee the absence of cross-contamination of allergens. If you would like to consult our allergen book, please do not hesitate to ask our waiting staff. Some raw ingredients may be frozen at source or frozen on site, depending on market availability.

Prices are quoted in euros.

Starters

Egg 64° with cauliflower cream, Monterosso anchovies and capers (3.7)

22

Seared squid with potato cream, artichokes and mint (4.12.14)

26

Ligurian-style rabbit roll with black cabbage (8.9.12)

24

First Courses

Brandacujun plin with bagna cauda sauce and beetroot (1.3.4.7.12)

25

Mesciua with slightly spicy mussels marinara (1.4.12.14)

23

Green tagliolini with 'u tuccu' sauce and Parmesan fondue (1.3.7.9.12)

24

Second Courses

Steamed shellfish with fennel salad and crème fraîche (2.7)

40

Catch of the day with potatoes, Taggiasca olives and pine nuts (4. 8. 12)

16/etto

Beef cheek with fluffy potatoes and parsley oil (7. 9. 12)

34

Desserts

Tiramisu (3.7)

14

Cheesecake, prescinsêua, sbrisolona, apple, cinnamon (8.3.7)

16

Pumpkin mousse, pumpkin seed and cocoa crumble, orange sauce and candied ginger (7.8)

16