



Ristorante Incanto

We kindly ask you to inform our service staff of any allergies or intolerances, as we cannot guarantee the absence of cross-contamination of allergens. Should you wish to consult the allergen book, please do not hesitate to request it from our dining room staff. Some raw ingredients may be frozen at origin or frozen on-site depending on market availability.

Prices are expressed in Euro.

A' LA CARTE

Starters

Veal tartare, zucchini blossoms and black truffle [7]	24
Citrus-marinated amberjack with wild nettle salad and buttermilk [4,7]	22
Cuttlefish on rosemary flower consommé and fermented radishes [1,7]	18
Summer vegetable terrine, Recco-style focaccia, Taggiasca olives and Ligurian ricotta [1,7]	18

First Courses

Spaghettoni Gentile alla Carbonara [1,7]	22
White tagliatelle with sea urchin, bottarga, and lemon zest [1,2,3,4,7,9,12,14]	28
Risotto with Ligurian olive oil, raw grouper, basil and cherry tomatoes [4,9]	26
Tagliolini with pesto, fresh red prawn and burrata [1.2.3.4.7]	26
Tortellone filled with shellfish, truffle, and fior di latte mozzarella [1,2,3,4,7,9,14]	28

Second Courses

<i>Rack of lamb in an herb crust with eggplant and Madeira sauce</i> [1,3,6,7,8,9,10]	32
<i>Two preparations of local rabbit with olives, thyme, and grilled carrots</i> [1,9]	30
<i>Scampi with olive oil, garlic and chili, toasted bread and a side of potatoes and artichokes</i> [1,2,7,9]	34
<i>Mediterranean fish soup with garlic crouton and zucchini</i> [1,2,4,9,14]	34
<i>Fried seafood from the Gulf of Poets</i> [1,2,3,4,7,8,14]	30

Dessert

<i>Ice creams and sorbets from the Gulf of Poets</i> [1,3,7,12]	12
<i>Lemon tiramisù with lemon basil and Chantilly cream</i> [1,3,12]	14
<i>Fruit shortcrust tart with poppy seed cream and fresh seasonal fruit</i> [1,3,12]	14
<i>Champagne zabaglione with langue de chat biscuits and artisanal ice cream</i> [1,3,7]	14