



Incanto Restaurant

From 12:30 pm to 2:00 pm

Market Menu

Our Market Menu is born from the meeting of creativity, local heritage and seasonality.

It is a story that changes with the rhythm of nature, shaped by carefully selected ingredients, authentic flavors and new interpretations.

A journey where our local heritage meets the palate, brought to life through the Chef's sensitivity and creativity.

In September, the market brings new colors, aromas and seasonal ingredients to the table: from these, a menu is created to tell the story of the season, celebrating each ingredient in its most authentic expression.

Starters

Creamed cod with puffed polenta chips and vegetable sauce[7]

24

Daily catch tartare [3.4.9]

24

Scallops with speck sauce [4.7.12]

28

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First Courses

Spaghetti with sea urchins pulp and parsley sauce [1.4.14]

26

Paccheri with sea ragù and saffron [1.2.4.9]

28

Fettuccine with pesto and tartare of sun-dried cherry tomatoes in oil [1.7]

24

Main Courses

Lemon-flavored sea bream cutlet with roasted vegetables [4.7.12]

28

Daily catch [4.7]

32

Herb-Seasoned Chicken with Mashed Potatoes and Caponata [7]

24

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Dessert

Dessert of the day [1,3,7]

14

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, i.e.: wheat (including spelt and khorasan wheat) rye, barley, oats or their hybridised strains and products thereof.
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fish and fishery products.
5. Peanuts and peanut products.
6. Soybeans and soy products.
7. Milk and milk products (including lactose).
8. Nuts, i.e.: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts or Queensland walnuts (*Macadamia ternifolia*), and their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and celery products.
10. Mustard and products thereof.
11. Sesame seeds and products made from sesame seeds.
12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10mg/litre in terms of total SO₂ to be calculated for products as offered ready for consumption or reconstituted as instructed by the manufacturers.
13. Lupins and lupin products.
14. Molluscs and products thereof.

We kindly ask you to inform our service staff of any allergies or food intolerances, as we cannot guarantee the complete absence of cross-contamination with allergens.

Should you wish to consult our allergen information book, please do not hesitate to ask a member of our dining room staff.

Some ingredients may have been frozen at source or frozen on site, depending on market availability.

All prices are expressed in Euro (€).