

incognito

ITALIAN BISTRO

STARTERS

Soup of the Day	8
Terrine of Duck Livers pistachio crust, marmalade	9
Caprese bufala mozzarella, tomato, basil	12
Asparagus grilled w parmigiano	12
Calamari marinated grilled w rucola	11
Meatballs rich marinara w garlic bread	11
Braised Octopus anchovies, capers, olives, black beans & tomato broth	14
	App-Main
House Plate prosciutto, eggplant caponata, parmigiano, duck liver terrine, prawn marie rose	15-22
Vegetable Plate eggplant caponata, roasted fennel, sweet corn & butternut squash	11-18
Smoked Scottish Salmon w scrambled eggs	15-25
Meat Plate prosciutto, salami, roast beef, stilton, apple, parmigiano	18-34
Cheese Plate manchego, gorgonzola, brie, fruit, celery	12-18
Beef Carpaccio rucola, parmigiano, truffle essence	14-22
Mussels garlic, fennel, white wine w garlic bread	12-18

FISH

Salmon Fillet fennel, basil, lemon yogurt	22
Brook Trout boneless fillet w capers, lemon, white wine	24
Lemon Sole Fillet topped w seasoned bread crumbs, white wine & lemon	26
Jumbo Scampi roasted tomatoes, lemon, garlic, white wine	28

Daily Specials
available

We always seek organic
& local produce

PIZZA

Margherita roasted tomato, mozzarella, basil	16
Prosciutto & Rucola roasted tomato, mozzarella	18
Fennel & Mushroom roasted tomato, mozzarella	17
Anchovie & Black Olives roasted tomato, mozzarella	17
Incognito bacon & eggs roasted tomato, mozzarella	18
Sausage & Broccoli Rabe roasted tomato, mozzarella	18
Smoked Scottish Salmon lemon ricotta, capers	24
Roast Beef manchego, rucola, horse radish	22

MEATS

Breast of Chicken 24 Veal 28 pounded, breaded, topped w rucola, tomato, basil, bufala mozzarella	
Whole Baby Chicken butterflied, roasted w garlic, rosemary	24
Rack of Baby Lamb creamed potatoes, rosemary jus	28
Veal w Tagliatelle scaloppine, mushrooms, tomato, white wine	30
Pork Tenderloin caramelized onions, grain mustard	24
Steak Frites prime ribeye steak, bearnaise sauce	36
Fillet Mignon black peppercorns, cognac, cream	38

SIDES 5

garlic bread
tomato & red onion salad
roasted brussel sprouts w pancetta
broccoli rabe
frites

SALADS

Garden Salad mixed greens, tomatoes	6
Caesar romaine, anchovie dressing, croutons	9
	App-Main
Melting Goat Cheese rucola, toasted walnuts, pear	12-18
Incognito mixed greens, slivers of prosciutto, salami, gorgonzola	12-18
	Lg
Grilled Chicken Breast spinach, avocado, apple, stilton, toasted walnuts	17
Roasted Salmon Fillet mixed greens, string beans, boiled egg, olives, tomatoes	18
Grilled Shrimp rucola, avocado, red onion, tomatoes	18

PASTA

Gluten Free & Whole Grain
pasta avail. - add \$2.00

App-Main

Arrabiata penne w rich marinara, chilies	12-18
Piccante penne w crumbled sweet sausage, rich marinara, chilies, ricotta	13-22
Allo Scoglio spaghetti w shrimp, mussels, clams, calamari, roasted tomatoes, garlic, olive oil	14-24
Spaghetti & Meatballs rich marinara	13-22
Incognito spaghetti w rich vegetarian ragu	14-24
Creмоса tagliatelle w mushrooms, prosciutto, rich marinara, ricotta	14-22
Risotto ragu of the day	14-24
Ravioli butternut squash, mascarpone, green peas	13-22

OVEN BAKED App-Main

Lasagna layers of pasta, rich meat sauce, bechamel	14-22
Melanzane Parmigiana layers of eggplant, smoked mozzarella, rich marinara, parmigiano	13-22
Cannelloni stuffed w beef & spinach	13-22

Sharing - add \$2 per person
App as a Main - add \$3 per plate
20% gratuity will be added to parties of 6 or more
Executive chef - Paolo Montana

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