

STARTERS

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

SCOTTISH CORNER

<b>Smoked Mackerel Pate</b> tomato compot, oat cakes	12
<b>Highland Haggis</b> lamb sausage w turnips, creamed potatoes & whisky jus	12
<b>Isle of Skye Scallops</b> pan roasted w fennel beurre blanc, parmesan crust	14
<b>Crepes</b> stuffed w finnan haddock, cheddar bechamel & leeks	20
<b>Ayrshire Pork</b> stornoway black pudding, grain mustard, apple julienne	26

SIDES 5

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

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ITALIAN BISTRO

PIZZA

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

MEATS

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

FISH

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

SALADS

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

PASTA

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

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

OVEN BAKED App-Main

<b>Lasagna</b> layers of pasta, rich meat sauce, bechamel	14-22
<b>Melanzane Parmigiana</b> layers of eggplant, smoked mozzarella, rich marinara, parmigiano	13-22
<b>Cannelloni</b> 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

*We always seek organic & local produce*

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ITALIAN BISTRO

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