



Easter Brunch Three Course Menu 2026



Antipasti e Insalate

Choose one

Tomato Basil Soup

Tomato, basil

Avocado Toast

Grilled bread with avocado, chili oil & micro greens

Kale Caesar

Kale, croutons, Parmigiana cheese and Caesar dressing

GF *Green Salad*

Little gems lettuce, snap peas, goat cheese, almonds and lemon vinaigrette

Secondi

Choose one

Crab Benedict - 65

Dungeness crab meat, English muffin, poached egg, Hollandaise sauce with fresh fruit

Capellini Gamberetti - 68

Capellini, fresh tomatoes, garlic, basil and sauteed shrimp

Ravioli- 67

Cheese ravioli, creamy basil pesto and mushrooms

Pollo Francese - 72

Breaded chicken cutlet, capers, lemon white wine sauce, and broccolini

GF *Bistecca - 84*

Grilled New York steak, potato wedges, asparagus and salsa verde

Add 2 eggs any style \$10

Burger - 58

Piemontese ground beef, lemon aioli, mozzarella cheese, tomato, little gems lettuce, red onion with french fries

Add Bacon \$4

Add 1 Egg \$5

Dolci

Choose one

GF *Nutella Creme Brulee*

Chocolate hazelnut custard with sugar topping

GF *Strawberry Panna Cotta*

Creamy custard with fresh strawberries

Sorbetto

Mango sorbet with hazelnut wafer

(Tax and Gratuity Not Included)

Splitting is not allowed on holiday menus. Corkage fee \$25 per 750 ml bottle. We may add 20% gratuity on parties of 6 or more. Incontro is not responsible for lost or stolen articles. Eating raw or under cooked food increases the risk of food borne illness.