

ANTIPASTI

SOUP OF THE DAY	8
LOBSTER & LUMP CRAB STUFFED MUSHROOM CAPS LEMON GARLIC AIOLI	12
GRILLED LAMB LOLLIPOPS PARMESAN COUS COUS, MINT SALSA VERDE & PICKLED CUCUMBER	14
MOZZARELLA EN CAROZZA TOMATO AGRO DOLCE & AGED BALSAMIC	10
STUFFED PEPPERS SPICY SAUSAGE & CARAMELIZED ONION RISOTTO SMOKED TOMATO SAUCE	10
INCONTRO ANTIPASTI ITALIAN CURED MEATS, MEDITERRANEAN OLIVES, FIR ROASTED PEPPERS, FRESH MOZZARELLA ARTICHOKE SALAD	15
JUMBO BAKED RIGATONI RICOTTA, SPINACH, GROUND BEEF & POMODORO SAUCE	9
SEAFOOD BRODETTO MUSSEL, CLAMS, SHRIMP, LOBSTER TAIL & CALAMARI HERBS, FISH BRODDO & SARDINIAN COUS COUS	17
MOZZARELLA BRUSCHETTA TOMATO, BASIL, PINE NUTS & AGED BALSAMIC	8
CRISPY CALAMARI LEMON AIOLI, PINE NUTS, KALAMATA OLIVES & HOT PEPPER	15
SLICED PARMA PROSCIUTTO HOMEMADE MOZZARELLA, BASIL, CROSTINI & OLIVE OIL	16
SHRIMP OR CRAB CLAW COCKTAIL CHILLED SHRIMP OR CRAB CLAWS & PREPARED HORSERADISH SAUCE	12

INSALATE

MIXED BABY GREENS SHAVED PARMESAN & LEMON VINAIGRETTE	8
* CAESAR ASIAGO CHEESE BASKET & GARLIC-ANCHOVY DRESSING	9
CRUNCHY ICEBERG “WEDGE” TOASTED PINE NUTS, CRISPY PANCETTA & CREAMY GORGONZOLA DRESSING	9
ROSEMARY GARLIC PANZANELLA SALAD TOMATO, RED ONION, FRESH MOZZARELLA & BALSAMIC VINAIGRETTE	11
BOSTON BIBB & PARMA PROSCIUTTO SLICED ALMONDS, HONEY DIJON VINAIGRETTE & RICOTTA SALATA	13
BABY ARUGULA & GOLDEN BEET SALAD CHERRY TOMATO, LEMON VINAIGRETTE & BLUE CHEESE	9
WARM SPINACH SALAD PANCETTA VINAIGRETTE, WILD MUSHROOMS & GOAT CHEESE CROSTINI	9

WOOD FIRED PIZZA~NAPOLETANA STYLE

MARGHERITA TOMATOES, FRESH MOZZARELLA & BASIL	12
ALSATIAN TART FLAMBE SMOKED BACON, PARMESAN, CRÈME FRAICHE & SCALLIONS	13
SPICY SAUSAGE HERBED RICOTTA, TOMATO SAUCE & ROASTED PEPPERS	13
CLASSIC PEPPERONI MOZZARELLA & TOMATO SAUCE	13
QUATTRO FORMAGGIO RICOTTA, FRESH MOZZARELLA, WHITE CHEDDAR & PARMESAN	14
BEEF MEATBALL PIZZA SHREDDED MOZZARELLA & TOMATO SAUCE	13

Edward Colace

Sheila Jacob

Eugenio Tropeano

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18% gratuity added to parties of 6 or more.

PASTA

RISOTTO OF THE DAY	21
LOBSTER MAC & CHEESE ROASTED CORN, BACON, SPINACH, FONTINA, CHEDDAR & GARLIC BREAD CRUMBS	24
GORGONZOLA CHEESE BORSETTI “LITTLE PURSES” DUCK CONFIT, BARTLETT PEAR, SUNDRIED FIGS & GORGONZOLA CREAM	24
ORECHiette & SWEET SAUSAGE GARLIC, RED PEPPER & BROCOLLINI	23
FETTuccINI BOLOGNESE SLOW COOKED RAGU OF BEEF & PORK	18
BAKED RIGATONI SAUSAGE, CREAMY TOMATO SAUCE, RICOTTA & FRESH MOZZARELLA	17
POTATO DUMPLING GNOCCHI PARSNIPS, ONION, SPINACH & PARMESAN CREAM	23
JUMBO FOUR CHEESE RAVIOLI MEATBALLS & POMODORO SAUCE	23

PIATTI

GRILLED PETITE TENDERLOIN WILD MUSHROOMS, MASHED POTATOES & SPINACH	25
ROASTED STUFFED PORKETTA SWEET POTATO, SPICY SAUSAGE, GARLIC, PARMESAN CHEESE & ESCAROLE	26
VEAL OSSO BUCO ROSEMARY GARLIC POLENTA & LEMON PINE NUT GREMOLATA	25
VEAL CHOP SALTIMBOCCA PROSCIUTTO, SAGE, FONTINA CHEESE, TOMATO & GARLIC MASHED POTATO	33
STATLER CHICKEN MARSALA RED BLISS POTATO & GRILLED ASPARAGUS	25
CINNAMON & HONEY SPICED DUCK BREAST CREAMED PARSNIPS, SPINACH, DUCK CONFIT & CRANBERRY MADEIRA SAUCE	25

PESCE

LINGUINI FRUTTI DI MARE MUSSELS, CLAMS, SHRIMP, SCALLOP & CALAMARI GARLIC, HERBS & SPICY POMODORO SAUCE	27
PINK PEPPER SPICED SCALLOPS FENNEL RISOTTO, SPINACH & POMEGRANATE VINAIGRETTE	26
BLACK SESAME SEED SALMON SWEET & SOUR FALL VEGETABLES & APRICOT CHUTNEY	26
PAN SEARED RED SNAPPER VEGETABLE ORZO SALAD & LOBSTER SAGE CREAM	27
BAKED SICILIAN SWORDFISH TOMATO AGRO DOLCE, WALNUT BASIL PESTO & EGGPLANT CAPONATA	25

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STEAKS, CHOPS & FISH
ITALIAN CHOP HOUSE STYLE

AT INCONTRO, WE STRIVE TO SERVE YOU THE FINEST BEEF IN AMERICA




AMERICAN STYLE WAGYU KOBE

AMERICAN WAGYU & SNAKE RIVER FARMS HAVE ADOPTED MANY ASPECTS OF THE HERITAGE-STEEPED JAPANESE FEEDING METHOD INCLUDING A SLOW-PACED, ALL NATURAL PRODUCTION METHOD. CATTLE ARE FED A NATURAL DIET OF BARLEY, GOLDEN WHEAT STRAW, ALFALFA HAY AND IDAHO POTATOES. AMERICAN WAGYU CATTLE GROW SLOWLY AND NATURALLY, A PROCESS THAT CAN TAKE UP TO FOUR TIMES AS LONG AS TRADITIONAL U.S. FEEDING PRODUCTION THAT FOCUSES ON EFFICIENCY OVER QUALITY. NO GROWTH PROMOTING HORMONES OR ANIMAL BY-PRODUCTS ARE USED IN FEED. THE BEAUTY OF OUR AMERICAN WAGYU & SNAKE RIVER FARMS KOBE IS ITS SIMPLICITY AND NUTRITIONAL VALUE.

ALL NATURAL ORGANIC BEEF

OUR ALL NATURAL ORGANIC BEEF IS “FAMILY FARMED” IN THE MIDWEST AND THE IMPERIAL VALLEY OF SUNNY CALIFORNIA. FED A DIET OF CORN AND ALFALFA FOR OVER 300 DAYS PRODUCES A FORK TENDER STEAK WITH INCREDIBLE FLAVOR. ALL OF OUR BEEF IS HAND CUT AND AGED FOR OVER 45 DAYS.

PREMIUM AGED STEAKS & CHOPS

* 14 oz. CENTER CUT SIRLOIN 	42
* 14 oz. WAGYU SIRLOIN CENTER CUT	49
* 20 oz. LONG BONE RIB EYE 	45
* GRILLED & SLICED SKIRT STEAK	28
* 10 oz. GRILLED CTR CUT FILET MIGNON	35
* DOUBLE CUT PORK CHOP	24
* 12 oz. VEAL CHOP	32
* LAMB RACK	31
* FILET OF SIRLOIN 	30
* SURF & TURF 6 oz. PETITE TENDERLOIN & GRILLED COLOSSAL SHRIMP	35
• 6 oz. PETITE TENDERLOIN	25

* CHATEAUBRIAND	45
* DOUBLE STUFFED VEAL CHOP	49
* KOBE SKIRT STEAK 	38
* 8 oz. GREG NORMAN AUSTRALIAN WAGYU FILET OF SIRLOIN	32

FRESH FROM THE MARKET

* GRILLED SALMON	24
* GRILLED SWORDFISH	25
* PAN SEARED PEPPERED TUNA	25
* PAN SEARED SEA SCALLOPS	25
* GRILLED COLOSSAL SHRIMP	27
* CHARDONNAY POACHED LOBSTER TAILS	MARKET PRICE

ADD COLOSSAL SHRIMP \$5/EA OR LOBSTER TAIL \$15/EA TO ANY ABOVE ITEM

CONTORNI

(CHOICE OF TWO) CONTORNI SERVED AS HALF PORTION.

- MASHED POTATOES
- PARMESAN TRUFFLE FRIES
- ROASTED RED BLISS POTATO
- LOADED BAKED POTATO
- PARMESAN ARBORIO RISOTTO
- BROCCOLINI & GARLIC
- GRILLED ASPARAGUS
- SAUTEED WILD MUSHROOMS
- SPINACH ALLA ROMANA
- GARLICKY GREEN BEANS
- GRILLED SQUASH
- EGGPLANT CAPONATA
- ROASTED BUTTERNUT SQUASH

SAUCES

- SALSA VERDE
- HORSERADISH CREMA
- ROASTED RED PEPPER PESTO
- BEARNAISE SAUCE
- RED WINE JUS
- INCONTRO STEAK SAUCE
- LEMON PINE NUT GREMOLATA
- CRANBERRY MADEIRA SAUCE

Eugenio Tropeano Edward Colace Sheila Jacob

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INCONTRO REGIONAL MENU

REGIONAL PASTA OF THE DAY

SUNDAY - SICILY

SPICY CALAMARI & LINGUINI
OLIVES, CAPERS, RED PEPPER, PINE NUTS, PARSLEY & GARLIC
24

MONDAY - LOMBARDY

LUMP CRAB & CAPELLINI
LEMON, ARUGULA, CHOPPED TOMATO & GARLIC BREAD CRUMBS
24

TUESDAY - LAZIO

SPAGHETTI CARBONARA
PANCETTA, SPRING PEAS, GARLIC, CHILI PEPPER & PARMESAN
23

WEDNESDAY - TUSCANY

PARPADELLA & DUCK
STEWED VEGETABLES, TOMATO, HERBS & ROMANO CHEESE
24

THURSDAY - GENOA

BUTTERNUT SQUASH RAVIOLI
FRESH SAGE & MASCARPONE CREAM
23

FRIDAY - SARDINIA

LOBSTER RAVIOLI
ASPARAGUS, SUNDRIED TOMATO, SPINACH & VODKA TOMATO CREAM SAUCE
27

SATURDAY - CAMPAGNIA

TAGLIATELLE & WILD MUSHROOMS
GARLIC, PARSLEY, PECORINI ROMANO & WHITE TRUFFLE OIL
24

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INCONTRO LUNCH SPECIALS

SOUP OF THE DAY		8
RISOTTO OF THE DAY		21
STEAK COBB SALAD		14
SHAVED ROMAINE, BLUE CHEESE DRESSING, BACON, MARINATED TOMATO & HARD BOILED EGG		
INCONTRO BURGER		9
VERMONT CHEDDAR, LETTUCE, TOMATO & PARMESAN TRUFFLE ROSEMARY FRIES		
GRILLED CHICKEN SANDWICH		9
BACON, TOMATO, LETTUCE, CHEDDAR, MAYONAISE		
CHICKEN PARMIGIANINO		9
HOMEMADE MOZZARELLA, MARINARA & BASIL		
GRILLED TENDERLOIN TIPS & FRIES		12
ARUGULA SALAD WITH LEMON VINAIGRETTE & PARMESAN		
KOBE BEEF SLIDERS		12
LETTUCE, TOMATO, CARAMELIZED ONIONS & SIRACHA AIOLI		
		
INCONTRO COMBO		11
HALF SOUP & HALF SANDWICH OF YOUR CHOICE		
NEW ENGLAND TURKEY SANDWICH		9
CRANBERRY CHUTNEY, VEGETABLE STUFFING & SWEET POTATO FRIES		
GRILLED TUNA NICOISE		14
GREEN BEANS, NEW POTATOES, HARD BOILED EGG, BLACK OLIVES & LEMON AIOLI		
BALSAMIC ARUGULA CHICKEN SALAD		9
GOLDEN RAISINS, PINENUTS & GRAPES ON A BULKIE ROLL		
KOBE BURGER		16
PORTOBELLA MUSHROOMS, CARAMELIZED ONIONS FRESH MOZZARELLA & SWEET POTATO FRIES		
		
CRISPY BAKED HADDOCK		14
TOMATO, WILD MUSHROOM, CRAB SAUCE & MASHED POTATO		
PROSCIUTTO CAPRESE PANINI		11
FRESH MOZZARELLA, BASIL PESTO, SLICED TOMATO, EVOO & BALSAMIC		

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