SMALL PLATES

ANTIPASTI PLATE *
Prosciutto di Parma, Finocchiona salami,
truffle salami, Terre Ducali coppa,
Parmigiano-Reggiano, Sicilian olives

CANALETTO SALAD
mixed lettuce, roasted beets, candied walnuts,
Gorgonzola, balsamic reduction

BURRATA
plum tomato salad, pistachio-garlic gremolata,
extra virgin olive oil

GRILLED TIGER SHRIMP
salsa verde, fennel, lemon-herb grattato

VEAL AND SAGE MEATBALLS
glazed cipollini onions, rustic tomato sauce

SPECIAL OF THE DAY

Please ask your waiter

HOUSEMADE PASTAS & ENTRÉES

Our pastas are made fresh daily

SPAGHETTI
WITH SHRIMP AND CLAMS
spaghetti, chili, shrimp, clams, garlic

CASARECCE PESTO GENOVESE
roasted almonds, semi-dried cherry tomato,
Parmesan

ITALIAN SAUSAGE PACCHERI
tomato, chili, black olives, pecorino
Romano cheese

MUSSEL, SCALLOP AND CALAMARI TRENETTE *
seafood tomato reduction, lemon,
anchovy-herb crumb

OSSOBUCO
mascarpone, saffron risotto, asparagus,
roasted carrots

BROILED LOBSTER TAILS
spaghetti with garlic and olive oil, asparagus,
warm crab mayonnaise - $19 supplement

HERB & PARMESAN-CRUSTED CHICKEN BREAST
haricot verts, fresh mozzarella,
basil roasted potatoes, crispy zucchini

CHIANTI-BRAISED BEEF SHORT RIB
shallots, onion, roasted butternut squash,
vincotto

GRILLED SCAMPI
almond cream, baby spinach,
roasted bell peppers

SEARED MEDITERRANEAN SEA BASS *
fava bean purée, fresh ricotta, roasted vegetables,
romesco

One pasta or entrée per guest is included with the restaurant cover charge.

A charge of $10 will be added per additional entrée ordered.

DESSERTS

TIRAMISÙ
mascarpone, espresso, chocolate

BAKED LEMON RICOTTA CHEESECAKE
mixed berries, Galliano syrup, whipped cream

CHOCOLATE HAZELNUT TART
Nutella, chocolate sauce

AFFOGATO
malaga gelato, espresso, lemon zest

GELATO
malaga, pistachio or bacio

COFFEE
solo espresso
solo cappuccino

Gluten-Friendly Vegan Vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.
*Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions. 20% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items.

COCKTAILS

APEROL SPRITZ 12
Aperol, prosecco

CANALETTO BELLINI 13
choice of peach, strawberry or passion fruit purée

SPUMONI 12
De Lijn gin, Campari, grapefruit, tonic water

TUSCAN LEMON DROP 13
Stoli Citros vodka, limoncello, fresh lemon juice, rosemary

NEGRONI 12
Campari, sweet vermouth, gin

CANALETTO PAIRING 23

enjoy a classic Italian beverage pairing with your dinner

Aperol Spritz

Santa Margherita Pinot Grigio
or
Coppo Barbera d'Asti

Limoncello

WINE

WHITE

	Glass / Bottle
CA' MARIAN PROSECCO, ITALY	11 / 44
VILLA SANDI 'IL FRESCO' PROSECCO, ITALY	13.50 / 54
STEMMARI MOSCATO, ITALY	11 / 44
SANTA MARGHERITA PINOT GRIGIO, ITALY	12 / 48
FANTINEL BORGO TESIS PINOT GRIGIO, ITALY	11 / 44
ELANA WALCH GEWÜRZTRAMINER, ITALY	— / 58
FRESCOBALDI PIAN DI REMOLE BIANCO, ITALY	— / 44
FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY	— / 54

RED

D'AQUINO CHIANTI CLASSICO, ITALY	13 / 52
FRESCOBALDI CASTIGLIONI CHIANTI, ITALY	13 / 52
COPPO BARBERA D'ASTI, ITALY	13.50 / 54
FRESCOLBALDI NIPOZZANO CHIANTI RISERVA, ITALY	— / 75
ARBOLEDA CARMENERE, CHILE	12.50 / 50
GÉRARD BERTRAND RÉSERVE CABERNET SAUVIGNON, FRANCE	12 / 48
ALLEGRINI PALAZZO DELLA TORRE, ITALY	— / 60
ZENI AMARONE DELLA VALPOLICELLO CLASSICO, ITALY	— / 78
FRESCOBALDI CASTELGIOCONDO BRUNELLO DI MONTALCINO, ITALY	— / 135

DIGESTIVO

GRAPPA DI ALEXANDER 10

LIMONCELLO 10

SAMBUCA 10

DISARONNO AMARETTO 10.50

FRANGELICO 11

BEERS

PERONI 7.75

AMSTEL LIGHT 7.75

STELLA ARTOIS 7.75

CORONA 7.75

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