

Canaletto Menu

Small Plates

ANTIPASTI PLATE

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

GRILLED TIGER SHRIMP

Salsa verde, fennel, lemon-herb grattato

CANALETTO SALAD

Mixed lettuce, roasted beets, candied walnuts,
Gorgonzola, balsamic reduction

VEAL AND SAGE MEATBALLS

Glazed cipollini onions, rustic tomato sauce

BURRATA

Plum tomato salad, pistachio-garlic gremolata, extra
virgin olive oil

Special Of The Day

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, Parmesanmussels, clams,
langoustine, snapper

ITALIAN SAUSAGE PACCHERI

Tomato, chili, black olives, pecorino Romano cheese

MUSSEL, SCALLOP AND CALAMARI TRENETTE

Seafood tomato reduction, lemon, anchovy-herb crumb

OSSOBUCCO

Mascarpone, saffron arborio risotto, asparagus, roasted carrots

BROILED LOBSTER TAILS

Spaghetti with garlic and olive oil, asparagus, warm crab
mayonnaise -
US \$15 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 US \$10 will be added per additional entrée ordered.

Desserts

TIRAMISU

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

Cocktails

APEROL SPRITZ US \$10.75

Aperol, prosecco

CANALETTO BELLINI US \$10.75

Choice of peach, strawberry or passion fruit purée

SPUMONI

De Lijn gin, Campari, grapefruit, tonic water

TUSCAN LEMON DROP US \$10.75

Stoli Citros vodka, limoncello, fresh lemon juice,
rosemary

NEGRONI

Campari, sweet vermouth, gin

Canaletto Pairing

Enjoy a classic beverage pairing with your dinner

Aperol Spritz

Santa Margherita Pinot Grigio

or

Coppo Barbera d'Asti

Limoncello

Sparkling and White

GLASS / BOTTLE

100 CA' MARIAN PROSECCO, ITALY

103 VEUVE CLIQUOT BRUT CHAMPAGNE, FRANCE

307 STEMMARI MOSCATO, ITALY

366 GÉRARD BERTRAND RÉSERVE CHARDONNAY, FRANCE

386 SANTA MARGHERITA PINOT GRIGIO, ITALY

376 CHATEAU STE. MICHELLE & DR. LOOSEN EROICA RIESLING, WASHINGTON

367 CONUNDRUM BLEND, CALIFORNIA

381 FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY

358 PIO CESARE PIODILEI CHARDONNAY, ITALY

Red

GLASS / BOTTLE

820 D'AQUINO CHIANTI CLASSICO, ITALY

822 FRESCOBALDI CASTIGLIONI CHIANTI, ITALY

819 COPPO BARBERA D'ASTI, ITALY 90

813 FRESCOBALDI NIPOZZANO CHIANTI RISERVA, ITALY 90

719 GÉRARD BERTRAND RÉSERVE CABERNET SAUVIGNON, FRANCE

723 DECOY BY DUCKHORN CABERNET SAUVIGNON, CALIFORNIA

814 ALLEGRINI PALAZZO DELLA TORRE, ITALY

815 RUFFINO MODUS TOSCANA, ITALY 90

818 LUCE DELLA VITE TOSCANA, TUSCANY, ITALY

906 ORNELLAIA BOLGHERI SUPERIORE, ITALY

920 ANTINORI SOLAIA TOSCANA, ITALY

Digestivo

GRAPPA DI ALEXANDER

LIMONCELLO

SAMBUCA

DISARONNO AMARETTO

FRANGELICO

Beers

PERONI

AMSTEL LIGHT

STELLA ARTOIS

CORONA

*Prices are in USD and subject to change