Canaletto Menu

**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**

**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

**OSSOBUCO**  
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 FRESCOLBALDI 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