

“ SMALL PLATES ”

ANTIPASTI PLATE* Prosciutto di Parma, Finocchiona salami, truffle salami, Terre Ducali coppa, Parmigiano-Reggiano, Sicilian olives	BURRATA  plum tomato salad, pistachio-garlic gremolata, extra virgin olive oil
CANALETTO SALAD   mixed lettuce, roasted beets, candied walnuts, Gorgonzola, balsamic reduction	GRILLED TIGER SHRIMP salsa verde, fennel, lemon-herb grattato
	VEAL AND SAGE MEATBALLS glazed cipollini onions, rustic tomato sauce

“ SPECIAL OF THE DAY ”

ESCALOPE OF FRESH FIS
sedano rapa puree, fried artichokes, tomato fennel confit, extra virgin olive oil

“ HOUSEMADE PASTAS & ENTRÉES ”
Our pastas are made fresh daily

SPAGHETTI WITH SHRIMP AND CLAMS spaghetti, chili, shrimp, clams, garlic	spaghetti with garlic and olive oil, asparagus, warm crab mayonnaise - \$19 supplement
CASARECCE PESTO GENOVESE  roasted almonds, semi-dried cherry tomato, Parmesan	HERB & PARMESAN-CRUSTED CHICKEN BREAST haricot verts, fresh mozzarella, basil roasted potatoes, crispy zucchini
ITALIAN SAUSAGE PACCHERI tomato, chili, black olives, pecorino Romano cheese	CHIANTI-BRAISED BEEF SHORT RIB shallots, onion, roasted butternut squash, vincotto
MUSSEL, SCALLOP AND CALAMARI TRENETTE seafood tomato reduction, lemon, anchovy-herb crumb	GRILLED SCAMPI  almond cream, baby spinach, roasted bell peppers
OSSOBUCO mascarpone, saffron arborio risotto, asparagus, roasted carrots	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	AFFOGATO malaga gelato, espresso, lemon zest
BAKED LEMON RICOTTA CHEESECAKE mixed berries, Galliano syrup, whipped cream	GELATO malaga, pistachio or bacio
CHOCOLATE HAZELNUT TART Nutella, chocolate sauce	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. 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items.

COCKTAILS

APEROL SPRITZ 11 Aperol, prosecco	SPUMONI 11 De Lijn gin, Campari, grapefruit, tonic water
CANALETTO BELLINI 12 choice of peach, strawberry or passion fruit purée	TUSCAN LEMON DROP 12 Stoli Citros vodka, limoncello, fresh lemon juice, rosemary
NEGRONI 11 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	10 / 40
VILLA SANDI 'IL FRESCO' PROSECCO, ITALY	13 / 52
STEMMARI MOSCATO, ITALY	10 / 40
SANTA MARGHERITA PINOT GRIGIO, ITALY	11 / 44
FANTINEL BORGO TESIS PINOT GRIGIO, ITALY	10.50 / 42
ELANA WALCH GEWÜRZTRAMINER, ITALY	— / 55
FRESCOBALDI PIAN DI REMOLE BIANCO, ITALY	— / 42
FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY	— / 52

RED

D'AQUINO CHIANTI CLASSICO, ITALY	12.50 / 50
FRESCOBALDI CASTIGLIONI CHIANTI, ITALY	12 / 48
COPPO BARBERA D'ASTI, ITALY	13 / 52
FRESCOLBALDI NIPOZZANO CHIANTI RISERVA, ITALY	— / 72
ARBOLEDA CARMENERE, CHILE	12 / 48
GÉRARD BERTRAND RÉSERVE CABERNET SAUVIGNON, FRANCE	11.50 / 46
ALLEGRI PALAZZO DELLA TORRE, ITALY	— / 72
ZENI AMARONE DELLA VALPOLICELLO CLASSICO, ITALY	— / 76
FRESCOBALDI CASTELGIOCONDO BRUNELLO DI MONTALCINO, ITALY	— / 130

DIGESTIVO

GRAPPA DI ALEXANDER 9.50
LIMONCELLO 9.50
SAMBUCA 9.25
DISARONNO AMARETTO 10.00
FRANGELICO 10.50

BEERS

PERONI 7.75
AMSTEL LIGHT 7.75
STELLA ARTOIS 7.75
CORONA 7.75