



“ 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

BROILED LOBSTER TAILS

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 11 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 beverage pairing with your dinner

Aperol Spritz

Santa Margherita Pinot Grigio

or

Coppo Barbera d'Asti

Limoncello

SPARKLING AND WHITE

GLASS / BOTTLE

CA' MARIAN PROSECCO, ITALY	9.50 / 38
VEUVE CLICQUOT BRUT CHAMPAGNE, FRANCE	25 / 100
STEMMARI MOSCATO, ITALY	9.50 / 38
GÉRARD BERTRAND RÉSERVE CHARDONNAY, FRANCE	10.50 / 42
SANTA MARGHERITA PINOT GRIGIO, ITALY	10 / 40
FANTINEL BORGO TESIS PINOT GRIGIO	10 / 40
CHATEAU STE. MICHELLE & DR. LOOSEN	
EROICA RIESLING, WASHINGTON	— / 60
CONUNDRUM BLEND, CALIFORNIA	— / 54
FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY	— / 48

RED

D'AQUINO CHIANTI CLASSICO, ITALY	12 / 48
FRESCOBALDI CASTIGLIONI CHIANTI, ITALY	11.50 / 46
COPPO BARBERA D'ASTI, ITALY	12.50 / 50
FRESCOBALDI NIPOZZANO CHIANTI RISERVA, ITALY	— / 68
GÉRARD BERTRAND RÉSERVE CABERNET SAUVIGNON, FRANCE	11 / 44
DECOY BY DUCKHORN CABERNET SAUVIGNON, CALIFORNIA	14.50 / 58
ALLEGRI PALAZZO DELLA TORRE, ITALY	— / 70
ZENI AMARONE DELLA VALPOLICELLO CLASSICO DOCG	— / 72
FRESCOBALDI CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG	— / 125

DIGESIVI

GRAPPA DI ALEXANDER 9.25
LIMONCELLO 9.25
SAMBUCA 9
DISARONNO AMARETTO 9.25
FRANGELICO 10

BEERS

PERONI 7.75
AMSTEL LIGHT 7.75
STELLA ARTOIS 7.75
CORONA 7.75