



## “ 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, 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 arborio risotto, asparagus, roasted carrots

### BROILED LOBSTER TAILS

spaghetti with garlic and olive oil, asparagus, warm crab mayonnaise - \$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 \$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. 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 10.75

Aperol, prosecco

### CANALETTO BELLINI 10.75

choice of peach, strawberry or  
passion fruit purée

### SPUMONI 10.75

De Lijn gin, Campari, grapefruit,  
tonic water

### TUSCAN LEMON DROP 10.75

Stoli Citros vodka, limoncello,  
fresh lemon juice, rosemary

### NEGRONI 10.75

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

|  |          |
|--|----------|
| 100 CA' MARIAN PROSECCO, ITALY   | 9 / 36   |
| 103 VEUVE CLIQUOT BRUT CHAMPAGNE, FRANCE                                 | 28 / 115 |
| 307 STEMMARI MOSCATO, ITALY  | 9 / 36   |
| 366 GÉRARD BERTRAND RÉSERVE CHARDONNAY, FRANCE                           | 9 / 36   |
| 386 SANTA MARGHERITA PINOT GRIGIO, ITALY                                 | 10 / 40  |
| 376 CHATEAU STE. MICHELLE & DR. LOOSEN<br>EROICA RIESLING, WASHINGTON 90 | — / 52   |
| 367 CONUNDRUM BLEND, CALIFORNIA  | 15 / 60  |
| 381 FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY 90                        | — / 60   |
| 358 PIO CESARE PIODILEI CHARDONNAY, ITALY 90                             | — / 98   |

### RED

|  |         |
|--|---------|
| 820 D'AQUINO CHIANTI CLASSICO, ITALY                   | 11 / 44 |
| 822 FRESCOBALDI CASTIGLIONI CHIANTI, ITALY             | 12 / 48 |
| 819 COPPO BARBERA D'ASTI, ITALY 90                     | — / 49  |
| 813 FRESCOLBALDI NIPOZZANO CHIANTI RISERVA, ITALY 90   | — / 72  |
| 719 GÉRARD BERTRAND RÉSERVE CABERNET SAUVIGNON, FRANCE | 10 / 40 |
| 723 DECOY BY DUCKHORN CABERNET SAUVIGNON, CALIFORNIA   | 15 / 60 |
| 814 ALLEGRINI PALAZZO DELLA TORRE, ITALY 90            | — / 79  |
| 815 RUFFINO MODUS TOSCANA, ITALY 90                    | — / 93  |
| 818 LUCE DELLA VITE TOSCANA, TUSCANY, ITALY 90         | — / 184 |
| 906 ORNELLAIA BOLGHERI SUPERIORE, ITALY 90             | — / 234 |
| 920 ANTINORI SOLAIA TOSCANA, ITALY 90                  | — / 599 |

## DIGESTIVO

### GRAPPA DI ALEXANDER 9

### LIMONCELLO 9

### SAMBUCA 7.5

### DISARONNO AMARETTO 9

### FRANGELICO 9

## BEERS

### PERONI 7.75

### AMSTEL LIGHT 7.75

### STELLA ARTOIS 7.75

### CORONA 7.75

90 Wines have consistently scored 90 points or above with James Suckling in recent vintages.

20 corkage fee applies to all wines which are not part of the Holland America Line selection. 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items.

Local sales taxes are applied as required.