

CANALETTO

Ristorante Veneto

A N T I P A S T I

BRUSCHETTA CALDA	7.95
Grilled Il Fornaio ciabatta served with sautéed roma tomatoes, garlic, fresh basil and extra-virgin olive oil	
SARDEE IN SOAR	9.95
Fresh sardines fried and marinated with sweet and sour onions	
CAPRESE CALDA	8.95
Grilled tomatoes and fresh mozzarella, basil and extra-virgin olive oil	
CARPACCIO CON RUCHETTA	10.75
Thinly sliced raw beef, wild arugula, capers, parmesan cheese and lemon olive oil dressing	
CALAMARETTI FRITTI	12.50
Baby squid lightly floured and deep-fried served with spicy marinara, grilled polenta and tartar sauce	
FORMAGGI DAL VENETO	14.95
A selection of cheeses from the Veneto region of Italy, served with bell pepper and pear chutney, fresh grapes and croutons	
OSTRICHE	14.95 HALF DOZ./27.95 1 DOZ.
Seasonal fresh oysters on ice served with lemon and cocktail sauce	
BACCALA ALLA VINCENTINA	9.95
Imported salt cod baked in milk with onions, capers and garlic, served over soft polenta	
CROSTINI DI POLENTA	9.75
Crispy polenta and provolone squares with six different toppings: porcini mushrooms with white truffle oil, spicy sausage, asparagus, shrimp, gorgonzola and provolone cheese and smoked salmon	
PROSCIUTTO E PERE	10.95
Grilled bosc pears, prosciutto di Parma, parmesan cheese, olives	
PIATTO CANALETTO	(Serves 2 or more) 69.95
Fresh oysters on the half shell, shrimp, Mediterranean mussels, chilled cracked king crab legs and 1lb. Maine lobster, served with three dipping sauces - salsa rosa, tartar sauce and cocktail sauce	

M I N E S T R E E I N S A L A T E

ZUPPA DEL GIORNO	6.95
Housemade soup of the day	
MINISTRONE DI VERDURA	6.95
Seasonal vegetable soup made with vegetable stock	
INSALATA BALSAMICO	7.95
Organic baby lettuce, carrots, balsamic vinaigrette	
INSALATA DI PERE	8.95
Arugula, radicchio, frisee, grilled pears, grapes, Belgian endive, crumbled blue cheese, toasted pecans, pomegranate dressing	
INSALATA DI BIETOLE	8.95
Roasted yellow and purple beets, arugula, red onion, asiago cheese, red wine and lemon vinaigrettes	
INSALATA CANALETTO	8.95
Mixed greens, shaved parmesan, house vinaigrette and garlic croutons	
INSALATA CESARINA	10.75
Romaine lettuce, parmesan cheese, hard boiled eggs, roma tomatoes, housemade Caesar dressing and croutons	

P I Z Z A D A L F O R N O

MARGHERITA	13.95
Thin-crust pizza with mozzarella cheese, oregano, basil and tomato sauce	
PIZZA CON SALSICCIA	14.95
Thin-crust pizza with spicy sausage, mixed bell peppers, caramelized onions, smoked mozzarella and tomato sauce	
QUATTRO STAGIONI	14.95
Thin-crust pizza with imported ham, mushrooms, asparagus, artichokes, mozzarella cheese, basil and tomato sauce	
PIZZA CRISTINA	15.95
Thin-crust pizza with fresh mozzarella, prosciutto, shaved parmesan, mushrooms and baby arugula, drizzled with white truffle oil	
PIZZA FRESCA	13.95
Thin-crust pizza with fresh tomato, mozzarella, olives and basil; drizzled with Calabrian peperoncino sauce	
CALZONE	15.50
Folded pizza filled with mozzarella, mushrooms, ricotta, ham and tomato sauce	

D A L L A R I S O T T E R I A M A Z Z O N

RISOTTO FILANTE	17.95
Risotto of tomatoes, arugula, onions, garlic, parmesan and fresh mozzarella	
VENEZIA ANTICA	20.95
Risotto of asparagus, saffron, chicken breast and parmesan	
RISOTTO CON SECOE E FUNGHI	19.95
Risotto of beef tenderloin with crispy oyster mushrooms, grana padano and white wine	
SANT ERASMO	18.95
Risotto of fresh shrimp, crab and baby artichoke	
SEPIE NERE	21.95
Risotto of shrimp, scallops and fresh Mediterranean cuttlefish with black ink	

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PRIMI

VERMICELLI AL POMODORO	15.95
Angel hair pasta, chopped fresh tomatoes, marinara sauce, fresh basil, garlic, extra-virgin olive oil	
PENNONI AL RAGU	16.95
Imported pasta tubes with a traditional meat ragu and parmesan	
FETTUCINE ALLA CASTELLANA	17.95
Fettucine pasta tossed with pork tenderloin, bacon, shiitake mushrooms, parmesan and thyme in brandy-cream sauce	
PACCHERI ALLA MELANZANE E SCAMORZA	17.50
Large pasta tubes tossed with smoked mozzarella and tomato sauce topped with sliced eggplant	
CANNELLONI DI POLLO	18.95
Large pasta tubes filled with rotisserie chicken, mushrooms, spinach, sundried tomatoes and smoked mozzarella; bechamel and tomato sauces	
PASTICCIO ALLA GRADESE	22.95
Fresh pasta layered with crab, shrimp, mussels, clams, scallops, parmesan and tomato bechamel; baked in the oven	
GNOCCHI DI CASTRA	17.75
Housemade potato dumplings with lamb ragu, red wine and pecorino cheese	
CASONZEI ALL'AMPEZZANA	18.95
Fresh pasta filled with organic red beets, ricotta and parmesan topped with a sage cream sauce and poppy seeds	
LINGUINE ALLA BURANELLA	24.95
Thin flat pasta with mussels, prawns, scallops and clams seasoned with tomatoes, crushed red pepper, garlic and trebbiano wine	
SPAGHETTI ALL' ARAGOSTA	37.95
Spaghettoni with whole butterflied Maine lobster, tomatoes, garlic and brandy sauce	

CARNE E POLLAME

POLLO ALLO SPIEDO	19.95
Hormone-free chicken roasted on the rotisserie; served with mashed potatoes and sautéed vegetables	
FEGATO ALLA VENEZIANA	18.95
Sautéed calf's liver with slow cooked onions, trebbiano and parsley; served with grilled polenta	
FILETTO DI BUE AL ARROSTITO*	34.95
Beef tenderloin with rosemary and garlic sauce served over sautéed fresh vegetables and roasted Yukon gold potatoes	
PETTO DI POLLO AL PEPERONCINO	21.95
Grilled double breast of chicken marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with roasted Yukon gold potatoes and sautéed vegetables	
OSSOBUCO CON RISOTTO ALLO ZAFFERANO	31.95
Veal shank braised in a marsala wine with porcini and shiitake mushrooms; served with saffron risotto	
SCALOPPINE VAL GARDENA	23.95
Thinly-sliced veal with speck, shiitake mushrooms, asparagus and prosecco; served with roasted Yukon gold potatoes and sautéed vegetables	
GARRETTO D'AGNELLO*	27.95
Lamb shank braised with vegetables, herbs and Sangiovese wine; served with sautéed spinach and mashed potatoes	
COSTATA DI MANZO*	39.95
Grilled 22 oz. bone-in prime ribeye; served with organic sautéed spinach, roasted Yukon gold potatoes and baked cannellini beans	

DAL MERCATO DEL PESCE

SALMONE ALLA GRIGLIA	26.95
Chinook salmon fillet grilled with lemon-oil and parsley sauce; served with roasted Yukon gold potatoes and sautéed vegetables	
FRITTURA DE PESCE MISTO	23.95
Mixed fry of shrimp, scallops, smelt and cuttlefish, served with cocktail and tartar sauces and grilled polenta	
GRIGLIATA DI PESCE CON POLENTA	28.95
Grilled Chinook salmon, seabass, prawns and sea scallops with fresh lemon and herb sauce; served with grilled polenta and sautéed vegetables	
BRANZINO AL SALE	31.95
Whole Mediterranean seabass baked under a salt crust; served with seasonal sautéed vegetables and roasted Yukon gold potatoes (served tableside)	
GAMBERONI ALLA BUSARA	30.95
Giant prawns sautéed with paprika, garlic and brandy with capers, marinara and cream; served with parmesan risotto	
PASSERA DI MARE	27.95
Grilled whole petrale sole with caperberries and white wine-lemon sauce; served with roasted Yukon gold potatoes and Tuscan salad (served tableside)	
ZUPPA DI PESCE ALLA CHIOGGIOTTA	29.95
Seafood stew with scampi, prawns, clams, mussels and fresh fish fillet with grilled garlic ciabatta	
FILETTO DI BRANZINO AL PROSECCO E ZAFFERANO	26.95
Fillet of seabass with tomatoes, artichokes, prosecco and saffron; served with organic sautéed spinach and roasted Yukon gold potatoes	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Canaletto is a non-smoking facility. Water is served on request.

*Please be advised that the ambient lighting on St. Mark's Square may cause meat dishes to appear more overcooked.