

CANALETTO

Ristorante Veneto

A N T I P A S T I

BRUSCHETTA AL POMODORO	7.95
Grilled Il Fornaio ciabatta rubbed with garlic, marinated chopped tomatoes, basil and kalamata olives	
SARDEE IN SOAR	9.95
Fresh sardines fried and marinated with sweet and sour onions	
CAPRESE	8.95
Sliced vine-ripened tomatoes, fresh mozzarella and basil, drizzled with basil-infused extra-virgin olive oil	
CARPACCIO CON RUCHETTA	10.50
Thinly sliced raw beef, wild arugula, capers, parmesan cheese and lemon olive oil dressing	
CALAMARETTI FRITTI	11.95
Baby squid lightly floured and deep-fried served with spicy marinara, grilled polenta and tartar sauce	
FORMAGGI DAL VENETO	12.95
A selection of cheeses from the Veneto region of Italy	
OSTRICHE	14.95
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	
CARCIOFINI RIALTO	12.95
Baked artichokes stuffed with crab and sprinkled with parmesan cheese	
PROSCIUTTO E MELONE	9.75
Tuscan melon, Prosciutto di Parma, Parmigiano-Reggiano cheese and balsamic reduction	

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 ALLA GENOVESE	6.95
Seasonal vegetable soup with pesto (made with vegetable stock)	
INSALATA BALSAMICO	7.95
Organic baby lettuce, yellow carrots, balsamic vinaigrette	
INSALATA DI PERE	8.95
Arugula, radicchio, frisee, grilled pears, grapes, Belgian endive, crumbled blue cheese, toasted pecans, pomegranate dressing	
POMIDORO CON BUFALA	12.95
Heirloom tomatoes, basil, spring onion and fresh buffalo mozzarella tossed with extra-virgin olive oil	
INSALATA CANALETTO	8.75
Mixed greens, shaved parmesan, house vinaigrette and garlic croutons	
INSALATA CESARINA	10.50
Romaine lettuce, parmesan cheese, hard boiled eggs, roma tomatoes, housemade Ceasar dressing and croutons	

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

MARGHERITA	13.75
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	14.75
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	14.95
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 GRAN DUCA	18.50
Risotto of butternut squash, arugula, oyster mushrooms, crispy shallots, gorgonzola and parmesan	
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	

Consuming raw or undercooked eats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Canaletto is a non-smoking facility. Water is served on request.

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P R I M I

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	
CAPUNTI ALLA CICCIO	18.50
Peapod shaped pasta with swordfish, diced eggplant, olives, cherry tomatoes, fresh basil, capers and whole peperoncini	
PACCHERI ALLA MELANZANE E SCAMORZA	16.95
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	17.50
Housemade potato dumplings with lamb ragu, red wine and pecorino cheese	
CASONZEI ALL'AMPEZZANA	18.95
Fresh pasta filled with organic red beats, ricotta and parmesan topped with a sage cream sauce and poppy seeds	
LINGUINE ALLA BURANELLA	23.95
Thin flat pasta with mussels, prawns, scallops and clams seasoned with tomatoes, crushed red pepper, garlic and trebbiano wine	
SPAGHETTI ALL' ARAGOSTA	35.95
Spaghettini with whole butterflied Maine lobster, tomatoes, garlic and brandy sauce	

C A R N E E P O L L A M E

POLLO ALLO SPIEDO	19.75
Hormone-free chicken roasted on the rotisserie; served with roasted Yukon gold 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*	33.95
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	29.95
Veal shank braised in a marsala wine with porcini and shiitake mushrooms; served with saffron risotto	
SCALOPPINE AI CARCIOFI E LIMONE	23.95
Thinly-sliced veal with sliced artichokes, lemon and white wine; served with roasted Yukon gold potatoes and sautéed vegetables	
AGNELLO ALLA GRIGLIA*	33.95
New Zealand rack of lamb with thyme, white wine and garlic; served with roasted Yukon gold potatoes and organic sautéed spinach	
COSTATA DI MANZO*	38.95
Grilled 22 oz, bone-in prime ribeye; served with organic sautéed spinach roasted Yukon gold potatoes and baked cannellini beans	

D A L M E R C A T O D E L P E S C E

SALMONE ALLA GRIGLIA	25.95
Chinook salmon filet grilled with lemon-oil and parsley sauce; served with roasted Yukon gold potatoes and sautéed vegetables	
FRITTURA DE PESCE MISTO	22.95
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	30.95
Whole Mediterranean seabass baked under a salt crust; served with seasonal sautéed vegetables and roasted Yukon gold potatoes (served tableside)	
GAMBERONI ALLA BUSARA	29.95
Giant prawns sautéed with paprika, garlic and brandy with capers, marinara and cream; served with parmesan risotto	
PIATTO CANALETTO	(Serves 2 or more) 69.50
Fresh oysters on the half shell, shrimp, Mediterranean mussels, chilled cracked king crab legs and half Maine lobster, served with three dipping sauces - salsa rosa, tartar sauce and cocktail sauce	
SCAMPI AGLIO OLIO	39.95
Large prawns grilled in the shell served with radicchio and cannellini bean salad and grilled polenta	
ZUPPA DI PESCE ALLA CHIOGGIOTTA	29.75
Seafood stew with scampi, prawns, clams, mussels and fresh fish filet with grilled garlic ciabatta	
FILETTO DI BRANZINO AL PROSECCO E ZAFFERANO	25.95
Fillet of seabass with tomatoes, artichokes, prosecco and saffron; served with organic sautéed spinach and roasted Yukon gold potatoes	

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

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D O L C I

CREMA FRITTA	8.95
Fried amaretto crumb crusted cream served over a drizzle of chocolate sauce with a scoop of lime sorbet	
SGROPPINO	6.50
Vodka, lemon sorbet, prosecco and a dash of cream. The Italian way to prepare your palate for dessert or the Venetian way to finish your meal!	
GOSOLESSI VENEZIANI	7.50
Assortment of traditional Venetian cookies	
ZABAGLIONE ALLA GRITTI	7.95
Chilled zabaglione with fresh berries, Bellini sorbet, whipped cream, amarena cherry and baicoli cookies	
CREPELLE DI MELE	8.95
Crepes filled with Granny Smith apples and pastry cream, caramelized walnuts, green apple sorbet with caramel and crème anglaise sauce	
TIRAMISU AL CUCCHIAIO	7.95
Treviso-style tiramisu	
GELATI MISTI	7.50
Selection of Italian ice creams and sorbets	
COLOMBINA AL CIOCCOLATO	7.95
Dark chocolate mousse with white and milk chocolate shavings, with fresh raspberry and kiwi sauces	
SELVA NERA	7.95
Chocolate sponge cake brushed with rum, layered with amarena cherries, amarena cream and dark chocolate shavings and topped with whipped cream	

B E V A N D E

Espresso	2.95
Macchiato	3.50
Espresso Corretto	4.95
Cappuccino	4.25
Cappuccino con Vov	5.50
Caffè Latte	4.25
Café au Lait	3.50
Caffè Americano	3.95
Tè (herb or black)	3.50
Tè Freddo	3.25