

CANALETTO

Ristorante Veneto



Created by Executive Chef Maurizio Mazzon

MENU DEL PRANZO E DELLA CENA

SALUMERIA

Sliced-at-the-moment cured meats, served with housemade breadsticks, *sottoaceti* and Grana Padano (any combination)

- COPPA 16.50
- SPECK 16.50
- BRESAOLA 16.50
- SALAME RUSTICO 16.50
- PROSCIUTTO SAN DANIELE 17.50
- SALUMERIA ASSORTITA 17.95

ANTIPASTI

OSTRICHE* Seasonal fresh oysters with lemon and cocktail sauce 16.25 (1/2 dozen)/29.95 (1 dozen)

BRUSCHETTA AL POMODORO Grilled ciabatta bread rubbed with garlic and topped with marinated chopped tomatoes, fresh basil and kalamata olives 11.25

BRANZINO IN SAOR TIEPIDO Sautéed seabass marinated with white onions, vinegar, raisins and pine nuts 14.95

PROSCIUTTO E MELONE Tuscan melon, thinly sliced Prosciutto San Daniele, Parmigiano-Reggiano and balsamic vinegar reduction 13.75

CARPACCIO CON RUCHETTA* Thinly sliced raw beef, wild arugula, capers, Grana Padano and lemon olive oil dressing 14.75

CARPACCIO DI SPADA* House-cured smoked swordfish carpaccio with sliced fresh artichokes 18.25

CALAMARETTI FRITTI Baby squid lightly floured and deep-fried served with spicy marinara, grilled polenta and tartar sauce 15.95

POLIPO CON PATATE Warm octopus and potato salad with extra-virgin olive oil and lemon juice 15.25

FORMAGGI MISTI A selection of cheeses from the Northern region of Italy; served with bell pepper and pear chutneys, fresh grapes and croutons 17.75

BACCALA ALLA VINCENTINA Imported salt cod baked in milk with onions, capers and garlic, served over soft polenta 15.25

ANTIPASTO DI PESCE Seafood sampler of grilled shrimp, spicy calamari, Branzino in Saor Tiepido and Carpaccio di Spada 18.95

MINESTRE E INSALATE

ZUPPA DEL GIORNO Housemade soup of the day 7.95

MINISTRONE DI VERDURA Seasonal vegetable soup made with vegetable stock (vegan) 7.95

CAPRESE CON POMIDORI TRADIZIONALI Sliced heirloom tomatoes, fresh mozzarella, basil, kalamata olives, extra-virgin olive oil 14.75

PANZANELLA CON CAVOLO NERO Tuscan tomato and bread salad with cucumber, onions and baby kale tossed with red wine vinaigrette 13.50

INSALATA DI PERE Arugula, radicchio, frisee, Belgian endive, grilled pears, grapes, blue cheese, toasted pecans, pomegranate dressing 12.95

INSALATA CANALETTO Mixed greens, shaved Grana Padano, house vinaigrette, garlic croutons 11.75

INSALATA CESARINA Romaine lettuce, Grana Padano, hardboiled egg, roma tomatoes, housemade Caesar dressing, croutons 13.25

PIZZA DAL FORNO

MARGHERITA Thin-crust pizza with mozzarella, oregano, basil and tomato sauce 17.50

SALSICCIA PICCANTE Thin-crust pizza with spicy sausage, mozzarella, bell peppers, caramelized onions, smoked mozzarella, tomato and spicy peperoncino sauce 19.75

QUATTRO STAGIONI Thin-crust pizza with imported ham, mushrooms, asparagus, artichokes, mozzarella cheese, basil and tomato sauce 18.50

TOPINAMBUR Thin-crust pizza with fresh mozzarella, oregano, fresh basil and tomato sauce topped with crispy sunchokes 18.95

CRISTINA Thin-crust pizza with fresh mozzarella, Prosciutto San Daniele, shaved Grana Padano, mushrooms and baby arugula, drizzled with white truffle oil 21.75

CALZONE Folded pizza filled with mozzarella, mushrooms, ricotta, ham and tomato sauce 19.50

DALLA RISOTTERIA MAZZON

VENEZIA ANTICA Risotto with asparagus, saffron, chicken breast and Grana Padano 21.95

FILANTE Risotto with tomatoes, pesto, onions, garlic, Grana Padano and fresh mozzarella 20.75

RISOTTO ALLE MELANZANE Risotto with Grana Padano and pecorino cheese, topped with crispy eggplant and heirloom tomato puree; served in eggplant 21.75

SANT'ERASMO Risotto with fresh shrimp, crab and baby artichoke; topped with crispy sunchokes 22.75

SEPIE NERE Risotto with shrimp, scallops and fresh Mediterranean cuttlefish with natural black ink 23.75

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Water is served on request.

Canaletto is a non-smoking facility.

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

PRIMI

DRY PASTA IS IMPORTED FROM ITALY, FRESH PASTA IS MADE ON-SITE, GLUTEN-FREE PASTA AVAILABLE

VERMICELLI AL POMODORO Angel hair pasta with chopped fresh tomatoes, marinara sauce, fresh basil, garlic and extra-virgin olive oil 17.75

PENNONI AL RAGU Imported pasta tubes with a traditional meat ragu and Grana Padano 19.50

CANNELLONI DI POLLO Large pasta tubes filled with free-range rotisserie chicken, organic spinach, sundried tomatoes and smoked mozzarella; baked in béchamel, topped with tomato sauce and mushrooms 22.75

CASARECCE AL PESTO Gluten-free pasta with sundried cherry tomatoes, haricot vert and cubed potatoes; tossed in pesto and topped with crème fraîche 18.75

BIGOLI ALLA PADOVANA Pasta strands with sausage, porcini mushrooms, tomato sauce and Grana Padano 20.50

TAGLIATELLE ALLA CASTELLANA CON POLLO Pasta ribbons tossed with chicken breast, bacon, shiitake mushrooms, Grana Padano and thyme in brandy-cream sauce 20.75

CASONZEI CON STRACCHINO E PERE Housemade ravioli filled with roasted pear, Grana Padano and mozzarella tossed with asparagus and Stracchino cheese sauce; topped with toasted walnuts 21.75

LINGUINE ALLA BURANELLA Thin flat pasta with mussels, prawns, scallops and clams seasoned with tomatoes, crushed red pepper, garlic and Trebbiano wine 27.50

SPAGHETTI ALL'ARAGOSTA Spaghettini with whole butterflied Maine lobster, tomatoes, garlic and brandy sauce 40.95

GNOCCHI FATTI IN CASA

HOUSEMADE POTATO DUMPLINGS

BOLOGNESE Traditional meat ragu 20.95

POMODORO Marinara sauce and fresh basil 19.95

PESTO Housemade pesto sauce 20.75

AI FORMAGGI Asparagus, shallots, Gorgonzola, Stracchino, Grana Padano, cream and Trebbiano wine 21.95

CARNE E POLLAME

POLLO ALLO SPIEDO Free-range rotisserie chicken with Trebbiano wine and rosemary; served with roasted Yukon Gold potatoes and sautéed seasonal vegetables 23.95

FEGATO ALLA VENEZIANA* Sautéed calf's liver with slow cooked onions, white wine and parsley; served with grilled polenta 22.95

PETTO DI POLLO AL PEPERONCINO Grilled free-range breast of chicken marinated with sage, rosemary, thyme, crushed red pepper, Trebbiano wine, dijon mustard and lemon; served with sautéed organic spinach 24.75

SCALOPPINE MILANESE CON INSALATA TOSCANA Breaded veal scaloppine served with Tuscan salad 28.50

FETTUCCINE CON GOULASH Tender beef stew slow roasted with red wine, onion and paprika; served with fettuccine and Grana Padano 27.75

COSTATA DI MANZO** Grilled 22 oz. bone-in prime ribeye; served with sautéed organic spinach, roasted Yukon Gold potatoes and baked cannellini beans 44.95

DAL MERCATO DEL PESCE

SALMONE ALLA GRIGLIA Salmon fillet grilled with lemon-oil and parsley sauce; served with roasted Yukon Gold potatoes and sautéed seasonal vegetables 28.95

GRIGLIATA DI PESCE CON POLENTA Mixed grill of salmon, sole, prawn, scallop and calamari topped with lemon olive oil; served with grilled polenta and sautéed seasonal vegetables 31.95

BRANZINO AL SALE O ALLA GRIGLIA Whole Mediterranean seabass baked under a salt crust or grilled; served with seasonal sautéed vegetables and roasted Yukon Gold potatoes (served tableside) Please allow 25 minutes to prepare 36.95

GAMBERONI ALLA BUSARA Giant prawns sautéed with paprika, garlic, capers, marinara, brandy and cream; served with spaghetti tossed with garlic, extra-virgin olive oil and Calabrian peperoncino 33.95

ZUPPA DI PESCE ALLA CHIOGGIOTTA Seafood stew with shrimp, prawn, scallops, clams, mussels and fresh fish filet with grilled garlic ciabatta 30.95

FILETTO DI BRANZINO ALLA GRECA Grilled Mediterranean seabass with black and green olives, capers, tomatoes and Trebbiano wine; served with sautéed organic spinach and roasted Yukon Gold potatoes 29.75

CONTORNI

PATATE ARROSTO Yukon Gold potatoes with garlic, extra-virgin olive oil and rosemary 9.25

FAGIOLI AL ROSMARINO Cannellini beans sautéed with shallots, garlic, bacon, rosemary, parsley and Trebbiano wine 9.25

VEGETALI MISTI IN PADELLA Seasonal vegetables sautéed with extra-virgin olive oil and garlic 9.25

SPINACI ALL' AGLIO E OLIO Organic spinach sautéed with extra-virgin olive oil and garlic 9.25

ASPARAGI ALLA GRIGLIA Fresh asparagus grilled with extra-virgin olive oil 10.25

POLENTA ALLA GRIGLIA O FRESCA Housemade polenta, grilled or soft 9.25

SUNCHOKE FRITTI Sunchoke chips with mustard salt 9.25