

Seven-Day Cruises
Day 2 & 3 Fish
Day 4 Beef Tenderloin
Day 5 Roast rack of lamb
Day 6 Seared scallops
Day 7 Veal chop



Longer Cruises
Day 2 & 3 Fish
Day 4 & 5 Beef tenderloin
Day 6 & 7 Seared scallops
Day 8 & 9 Veal or lamb chop
Day 10 Fish
Day 11 & 12 Fish
Continue sequence

“ 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 ”

Please ask your waiter

“ 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 - \$19 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 11 Aperol, prosecco	SPUMONI 11 De Lijn gin, Campari, grapefruit, tonic water
CANALETTO BELLINI 12 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 Italian beverage pairing with your dinner

Aperol Spritz
Santa Margherita Pinot Grigio
or
Coppo Barbera d’Asti
Limoncello

WINE

WHITE

	Glass / Bottle
CA’ MARIAN PROSECCO, ITALY	10 / 40
VILLA SANDI ‘IL FRESCO’ PROSECCO, ITALY	13 / 52
STEMMARI MOSCATO, ITALY	10 / 40
SANTA MARGHERITA PINOT GRIGIO, ITALY	11 / 44
FANTINEL BORGO TESIS PINOT GRIGIO, ITALY	10.50 / 42
ELANA WALCH GEWÜRZTRAMINER, ITALY	— / 55
FRESCOBALDI PIAN DI REMOLE BIANCO, ITALY	— / 42
FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY	— / 52

RED

D’AQUINO CHIANTI CLASSICO, ITALY	12.50 / 50
FRESCOBALDI CASTIGLIONI CHIANTI, ITALY	12 / 48
COPPO BARBERA D’ASTI, ITALY	13 / 52
FRESCOLBALDI NIPOZZANO CHIANTI RISERVA, ITALY	— / 72
ARBOLEDA CARMENERE, CHILE	12 / 48
GÉRARD BERTRAND RÉSERVE CABERNET SAUVIGNON, FRANCE	11.50 / 46
ALLEGRI PALAZZO DELLA TORRE, ITALY	— / 72
ZENI AMARONE DELLA VALPOLICELLO CLASSICO, ITALY	— / 76
FRESCOBALDI CASTELGIOCONDO BRUNELLO DI MONTALCINO, ITALY	— / 130

DIGESTIVO

GRAPPA DI ALEXANDER 9.50
LIMONCELLO 9.50
SAMBUCA 9.25
DISARONNO AMARETTO 10.00
FRANGELICO 10.50

BEERS

PERONI 7.75
AMSTEL LIGHT 7.75
STELLA ARTOIS 7.75
CORONA 7.75