



# COCKTAILS

- APEROL SPRITZ 11**  
Aperol, prosecco

**CANALETTO BELLINI 12**  
choice of peach, strawberry or  
passion fruit purée
- SPUMONI 11**  
De Lijn gin, Campari, grapefruit,  
tonic water

**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 |
| ALLEGRINI 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



## ” 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

### MUSSEL, SCALLOP AND CALAMARI TRENETTE \*

seafood tomato reduction, lemon,  
anchovy-herb crumb

### 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

### VEAL SCALOPPINE

marsala reduction, vincotto cipollini,  
spinach, potato-parmesan corn cake

### BROILED LOBSTER TAILS

spaghetti with garlic and olive oil, asparagus, warm  
crab mayonnaise - \$19 supplement

### CHIANTI-BRAISED BEEF SHORT RIB

shallots, onion, roasted butternut squash, vincotto

### HERB & PARMESAN-CRUSTED CHICKEN BREAST

haricot verts, fresh mozzarella,  
basil roasted potatoes, crispy zucchini

### 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.

# CANALETTO SPECIALS SCHEDULE

The Canaletto Restaurant is closed on Embarkation Days

## ESCALOPE OF FRESH FISH

sedano rapa puree, fried artichokes, tomato fennel confit, extra virgin olive oil

### Cruises 1 to 7 Days

Days 2-3

### Cruises Longer than 7 Days

Days 2-4, 12-14, 22-24, and 31-34

## GRILLED BEEF TENDERLOIN

red onion jam, roasted leek, herb crusted portabella

### Cruises 1 to 7 Days

Day 4

### Cruises Longer than 7 Days

Days 5-6, 15-16, 25-26, and 35-36

## SEARED SCALLOPS

Maracona lemon herb crust, corn custard, crispy prosciutto

### Cruises 1 to 7 Days

Day 6

### Cruises Longer than 7 Days

Days 7-8, 17-18, 26-27, and 37-39

## GRILLED VEAL CHOP

caponata, fried artichokes

### Cruises 1 to 7 Days

Day 7

### Cruises Longer than 7 Days

Days (Chefs choice) 9-11, 19-21, 28-31 and 39-41

## ROASTED RACK OF LAMB

smoked eggplant, Brussel sprout-pancetta-peco'ino, Olive crumble, minted yogurt

### Cruises 1 to 7 Days

Day 5

### Cruises Longer than 7 Days

Days (Chefs choice) 9-11, 19-21, 28-31 and 39-41