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COCKTAILS

APEROL SPRITZ 10.75

Aperol, prosecco

CANALETTO BELLINI 10.75

choice of peach, strawberry or
passion fruit purée

SPUMONI 10.75

De Lijn gin, Campari, grapefruit,
tonic water

TUSCAN LEMON DROP 10.75

Stoli Citros vodka, limoncello,
fresh lemon juice, rosemary

NEGRONI 10.75

Campari, sweet vermouth, gin

CANALETTO PAIRING 23

enjoy a classic beverage pairing with your dinner

Aperol Spritz

Santa Margherita Pinot Grigio

or

Coppo Barbera d'Asti

Limoncello

SPARKLING AND WHITE

GLASS / BOTTLE

100 CA' MARIAN PROSECCO, ITALY	9 / 36
103 VEUVE CLIQUOT BRUT CHAMPAGNE, FRANCE	28 / 115
307 STEMMARI MOSCATO, ITALY	9 / 36
366 GÉRARD BERTRAND RÉSERVE CHARDONNAY, FRANCE	9 / 36
386 SANTA MARGHERITA PINOT GRIGIO, ITALY	10 / 40
376 CHATEAU STE. MICHELLE & DR. LOOSEN EROICA RIESLING, WASHINGTON 90	— / 52
367 CONUNDRUM BLEND, CALIFORNIA	15 / 60
381 FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY 90	— / 60
358 PIO CESARE PIODILEI CHARDONNAY, ITALY 90	— / 98

RED

820 D'AQUINO CHIANTI CLASSICO, ITALY	11 / 44
822 FRESCOBALDI CASTIGLIONI CHIANTI, ITALY	12 / 48
819 COPPO BARBERA D'ASTI, ITALY 90	— / 49
813 FRESCOBALDI NIPOZZANO CHIANTI RISERVA, ITALY 90	— / 72
719 GÉRARD BERTRAND RÉSERVE CABERNET SAUVIGNON, FRANCE	10 / 40
723 DECOY BY DUCKHORN CABERNET SAUVIGNON, CALIFORNIA	15 / 60
814 ALLEGRI PALAZZO DELLA TORRE, ITALY 90	— / 79
815 RUFFINO MODUS TOSCANA, ITALY 90	— / 93
818 LUCE DELLA VITE TOSCANA, TUSCANY, ITALY 90	— / 184
906 ORNELLAIA BOLGHERI SUPERIORE, ITALY 90	— / 234
920 ANTINORI SOLAIA TOSCANA, ITALY 90	— / 599

DIGESTIVO

GRAPPA DI ALEXANDER 9

LIMONCELLO 9

SAMBUCA 7.5

DISARONNO AMARETTO 9

FRANGELICO 9

BEERS

PERONI 7.75

AMSTEL LIGHT 7.75

STELLA ARTOIS 7.75

CORONA 7.75

90 Wines have consistently scored 90 points or above with James Suckling in recent vintages.

20 corkage fee applies to all wines which are not part of the Holland America Line selection. 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items.

Local sales taxes are applied as required.



The Canaletto is closed on Embarkation Day (cruise Day 1) so menu sequence starts on Day 2 of each cruise. Some ships may not adhere to this sequence so check the daily Navigator app when onboard to see the daily specials.

#1

Served on cruise Days 2-4, 12-14, 22-24, and 31-34.

“ 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 “

ESCALOPE OF FRESH FISH

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

“ 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 - \$15 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.



#2

Served on cruise Days 5-6,
15-16, 25-26, and 35-36.

“ 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 ”

GRILLED BEEF TENDERLOIN

red onion jam, roasted leek, herb crusted portabella

“ 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 - \$15 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 \$2.50
solo cappuccino \$3.50



Gluten-Friendly



Vegan



Vegetarian

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#3

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

“ 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 “

SEARED SCALLOPS

Maracona lemon herb crust, corn custard, crispy prosciutto

“ 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 - \$15 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 \$2.50
solo cappuccino \$3.50



Gluten-Friendly



Vegan



Vegetarian

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Chefs choice of Menu #4 or #5.



#4

Served on cruise Days 9-11,
19-21, 28-31, and 39-41.

Chefs choice

“ 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 “

GRILLED VEAL CHOP

caponata, fried artichokes

“ 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 - \$15 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 \$2.50
solo cappuccino \$3.50



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Vegan



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Chefs choice of menu \$4 or #5.



#5

Served on cruise Days 9-11,
19-21, 28-31, and 39-41.
Chefs choice

“ 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 ”

ROASTED RACK OF LAMB

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

“ 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 - \$15 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 \$2.50
solo cappuccino \$3.50



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Vegan



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