



“ 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

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

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 12 Aperol, prosecco	SPUMONI 12 De Lijn gin, Campari, grapefruit, tonic water
CANALETTO BELLINI 13 choice of peach, strawberry or passion fruit purée	TUSCAN LEMON DROP 13 Stoli Citrus vodka, limoncello, fresh lemon juice, rosemary
NEGRONI 12 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	11 / 44
VILLA SANDI ‘IL FRESCO’ PROSECCO, ITALY	13.50 / 54
STEMMARI MOSCATO, ITALY	11 / 44
SANTA MARGHERITA PINOT GRIGIO, ITALY	12 / 48
FANTINEL BORGO TESIS PINOT GRIGIO, ITALY	11 / 44
ELENA WALCH GEWÜRZTRAMINER, ITALY	— / 58
FRESCOBALDI PIAN DI RÉMOLE BIANCO, ITALY	— / 44
FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY	— / 54

RED

D’AQUINO CHIANTI CLASSICO, ITALY	13 / 52
FRESCOBALDI CASTIGLIONI CHIANTI, ITALY	13 / 52
COPPO BARBERA D’ASTI, ITALY	13.50 / 54
FRESCOBALDI NIPOZZANO CHIANTI RISERVA, ITALY	— / 75
ARBOLEDA CARMENÉRE, CHILE	12.50 / 50
GÉRARD BERTRAND RÉSERVE CABERNET SAUVIGNON, FRANCE	12 / 48
ALLEGRINI PALAZZO DELLA TORRE, ITALY	— / 60
ZENI AMARONE DELLA VALPOLICELLA CLASSICO, ITALY	— / 78
FRESCOBALDI CASTELGIOCONDO BRUNELLO DI MONTALCINO, ITALY	— / 135

DIGESTIVO

GRAPPA DI ALEXANDER 10
LIMONCELLO 10
SAMBUCA 10
DISARONNO AMARETTO 10.50
FRANGELICO 11

BEERS

PERONI 7.75
AMSTEL LIGHT 7.75
STELLA ARTOIS 7.75
CORONA 7.75

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

Need to ask

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

Need to ask

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

Need to ask

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

Need to ask

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

Need to ask

Cruises Longer than 7 Days

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