



## COCKTAILS

APEROL SPRITZ 12

Aperol, prosecco

CANALETTO BELLINI 13

choice of peach, strawberry or  
passion fruit purée

SPUMONI 12

De Lijn gin, Campari, grapefruit,  
tonic water

TUSCAN LEMON DROP 13

Stoli Citros 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
ELANA WALCH GEWÜRZTRAMINER, ITALY	— / 58
FRESCOBALDI PIAN DI REMOLE 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 CARMENERE, CHILE	12.50 / 50
GÉRARD BERTRAND RÉSERVE CABERNET SAUVIGNON, FRANCE	12 / 48
ALLEGRI PALAZZO DELLA TORRE, ITALY	— / 60
ZENI AMARONE DELLA VALPOLICELLO 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



## “ 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

### OSSOBUCCO

mascarpone, saffron 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

\*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. If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.

# CANALETTO SPECIALS INGREDIENTS

Canaletto Restaurant is closed on Embarkation Days

## ESCALOPE OF FRESH FISH

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

## GRILLED BEEF TENDERLOIN

red onion jam, roasted leek, herb crusted portabella

## SEARED SCALLOPS

Maracona lemon herb crust, corn custard, crispy prosciutto

## GRILLED VEAL CHOP

cajonata, fried artichokes

## ROASTED RACK OF LAMB

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

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