

OUR MENU IS BEST ENJOYED WHEN SHARED.

SPECIALS

SUNDAY

CHICKEN PARMIGIANA

fresh buffalo mozzarella, tomato, basil roasted potato

MONDAY

OSSO BUCCO MILANESE

saffron risotto

TUESDAY

BEEF SHORT RIB BRASATO BAROLO

creamy polenta, roasted turnips

WEDNESDAY

*VEAL LIVER VENEZIANA

mascarpone whipped potato

THURSDAY

*VEAL SALTIMBOCCA ALLA ROMANO

garlic spinach

FRIDAY

VEAL FLORENTINE CANNELLONI

spinach, pomodoro sauce, Grana Padano

SATURDAY

GRILLED JUMBO SHRIMP **GF** **ND**

jumbo shrimp, olive oil, garlic, rice pilaf

SMALL PLATES

*ANTIPASTO PLATE **GF**

prosciutto di parma, finocchiona salami, truffle salami, Terre Ducali coppa, Parmigiano Reggiano, Sicilian olives

VEAL AND SAGE MEATBALLS

glazed cipollini onions, rustic tomato sauce

LANGOUSTINE-TOMATO SOUP **GF** **ND**

mussels, clams, langoustine, snapper

MINISTRONE SOUP

farro, borlotti bean, minestrone, Pecorino cheese

CANALETTO SALAD **V**

mixed lettuce, roasted beets, candied walnuts, Gorgonzola, balsamic reduction

MOZZARELLA DI BUFALA **V**

grilled eggplant, Genoa pesto, micro basil, Parmesan grissini

*BEEF CARPACCIO **GF**

caper berries, mustard aioli, Parmesan, extra virgin olive oil

GRILLED CALAMARI **ND**

salsa verde, lemon, herb pangrattato

JUMBO LUMP CRAB RISOTTO

chives, lemon, brandy - \$12 supplement

GF gluten-free **ND** non-dairy **V** vegetarian

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

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items.

LARGE PLATES

LASAGNA BOLOGNESE

mozzarella, pomodoro

SPAGHETTI ALLE VONGOLE **ND**

garlic-chili clams, shrimp spaghetti

DATTERINI TOMATO RISOTTO **GF** **V**

bocconcini, basil, grilled vegetables

BRAISED BEEF SHORT RIB GNOCCHI

mascarpone, butter-roasted carrots, celery

*GRILLED LAMB CHOPS **GF**

truffled polenta, broad beans, chanterelle mushrooms

SPAGHETTI ALL' ASTICE

lobster, tomato, garlic, white wine - \$18 supplement

One entrée per guest is included with the restaurant cover charge. A charge of \$10 will be added to your check per additional entrée ordered.

DESSERTS

TIRAMISÙ

mascarpone, espresso, chocolate

GELATO

malaga, pistachio, bacio

CHOCOLATE HAZELNUT TART

Nutella, chocolate sauce

SICILIAN MARZIPAN CASSATA TORTE

ricotta, candied fruit

ORANGE BLOSSOM RICOTTA TART

fresh berries

AFFOGATO

vanilla gelato, espresso, chocolate shavings, lemon zest

SELECTION OF ITALIAN CHEESES

artisan crackers

COFFEES

solo espresso **2.50** solo cappuccino **3.50**

* 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.

DRINKS

CANALETTO PAIRING

ENJOY CLASSIC BEVERAGE THROUGH OUT YOUR DINNER 20

Aperol Spritz

Coppo Barbera d'Asti, Italy

Villa Massa Limoncello

COCKTAILS



Aperol, prosecco 10.75

CANALETTO BELLINI 10.75
choice of peach, strawberry or passion fruit purée

AMERICANO 10.75
Campari, sweet vermouth, soda water

BICICLETTA 10.75
Campari, white wine, soda water

NEGRONI 10.75
Campari, sweet vermouth, gin

DIGESTIVI

GRAPPA DI ALEXANDER 9

VILLA MASSA LIMONCELLO 9

SAMBUCA 7.75

DI'SARONNO AMARETTO 9

FRANGELICO 9

BEERS

STELLA ARTOIS 7.75

AMSTEL LIGHT 7.75

PERONI 7.75

CORONA 7.75

SPARKLING AND WHITE

	GLASS	BOTTLE
100 CA' MARIAN PROSECCO, ITALY	9	36
103 VEUVE CLIQUOT BRUT, FRANCE	28	115
307 STEMMARI MOSCATO, ITALY	9	36
366 GERARD BERTRAND RESERVE CHARDONNAY, FRANCE	9	36
386 SANTA MARGHERITA PINOT GRIGIO, ITALY	10	40
376 CHATEAU STE. MICHELLE & DR. LOOSEN EROICA RIESLING, WASHINGTON	JS90* —	52
367 CONUNDRUM WHITE, CALIFORNIA	15	60
381 FEUDI DI SAN GREGORIO GRECO DI TUFO, ITALY	JS90* —	60
358 PIO CESARE PIODILEI CHARDONNAY, PIEDMONT, ITALY ...	JS90* —	98

RED

820 D'AQUINO CHIANTI CLASSICO, ITALY	11	44
822 FRESCOBALDI CASTIGLIONI CHIANTI, ITALY	12	48
819 COPPO BARBERA D'ASTI, ITALY	JS90* —	49
813 FRESCOLBALDI NIPOZZANO CHIANTI RISERVA, ITALY	JS90* —	61
723 DECOY BY DUCKHORN CABERNET SAUVIGNON, CA	15	60
814 ALLEGRINI PALAZZO DELLA TORRE, ITALY	JS90* —	79
815 RUFFINO MODUS, ITALY	JS90* —	93
816 CASTELLO DI FONTERUTOLI, CHIANTI CLASSICO GRAN SELEZIONE, ITALY	JS90* —	95
818 LUCE DELLA VITE, TUSCANY, ITALY	JS90* —	184
906 ORNELLAIA BOLGHERI SUPERIORE, ITALY	JS90* —	234
920 ANTINORI SOLAIA, ITALY	JS90* —	599

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

JS90* All wines have consistently scored 90 points or above in recent vintages from James Suckling. A \$20 corkage fee applies to all wines which are not part of the Holland America Line selection.