



Created by Executive Chef Maurizio Mazzon

MENU DEL PRANZO

A N T I P A S T I

- BRUSCHETTA AL POMODORO** Grilled ciabatta rubbed with garlic & topped with marinated chopped heirloom tomatoes, fresh basil & kalamata olives 15.50
- CARPACCIO CON RUCHETTA*** Thinly sliced raw Piedmontese Beef, wild arugula, capers, Grana Padano & lemon-olive oil dressing 18.95
- CALAMARETTI FRITTI** Baby squid lightly floured & deep-fried served with spicy marinara, grilled polenta & tartar sauce 19.95
- CARPACCIO DI SPADA*** House-cured smoked swordfish carpaccio with sliced fresh artichokes 19.95
- POLIPO CON PATATE** Warm octopus & potato salad with extra-virgin olive oil & lemon juice 20.95
- BURRATA AL TARTUFO NERO CON PROSCIUTTO** Burrata & black truffles served with prosciutto & garlic ciabatta 17.50
- FORMAGGI MISTI** A selection of cheeses from the Northern region of Italy; served with bell pepper & pear chutneys, fresh grapes & croutons 20.95
- POLPETTINE DUETTO** Housemade meatballs on soft polenta prepared two different ways: with truffle accented mushrooms & with tomato sauce & Grana Padano 15.75

M I N E S T R E E I N S A L A T E

- ZUPPA DEL GIORNO** Housemade soup of the day 10.50
- MINISTRONE DI VERDURA** Seasonal vegetable soup made with vegetable stock (vegan) 10.50
- INSALATA CAPRESE TRADIZIONALE** Sliced heirloom tomatoes, fresh mozzarella, basil, kalamata olives, extra-virgin olive oil 18.50
- INSALATA CANALETTO** Mixed greens, shaved Grana Padano, house vinaigrette, garlic croutons 13.50
- INSALATA CESARINA** Romaine lettuce, Grana Padano, hardboiled egg, heirloom tomatoes, housemade Caesar dressing, croutons 16.75
- INSALATA REGINA** Wild arugula, couscous, avocado, tomatoes, red onions, capers, raisins, lemon-olive oil dressing 13.95
Add: Ahi Tuna* 9.95 • Salmon 9.95 • Shrimp 9.95 • Chicken 7.75 • Carpaccio* 7.95 • Burrata 7.95 • Grilled Vegetables 7.25

P I Z Z A D A L F O R N O

- MARGHERITA** Thin-crust pizza with mozzarella, oregano, basil & tomato sauce 19.95
- SALSICCIA PICCANTE** Thin-crust pizza with spicy sausage, mozzarella, bell peppers, caramelized onions, smoked mozzarella, tomato & spicy peperoncino sauce 22.50
- SALAMINO E FUNGHI** Thin-crust pizza with fresh mozzarella, spicy salami, mushrooms, Grana Padano, oregano & tomato sauce 22.50
- CAPRICCIOSA** Thin-crust pizza with imported ham, mushrooms, artichokes, mozzarella, black olives, oregano & tomato sauce 21.95
- BURRATA E PESTO** Thin-crust pizza with burrata, sliced fresh tomatoes, kalamata olives, oregano, tomato sauce & pesto 21.95
- CRISTINA** Thin-crust pizza with fresh mozzarella, prosciutto San Daniele, shaved Grana Padano, mushrooms & baby arugula, drizzled with white truffle oil 25.50
- CALZONE** Folded pizza filled with mozzarella, mushrooms, ricotta, ham & tomato sauce 23.95

D A L L A R I S O T T E R I A M A Z Z O N

- VENEZIA ANTICA** Risotto with asparagus, saffron, chicken breast & Grana Padano 24.95
- FILANTE** Risotto with tomatoes, pesto, onions, garlic, Grana Padano & fresh mozzarella 24.95
- SANT'ERASMO** Risotto with shrimp, crab & baby artichoke 25.95

*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

P R I M I

DRY PASTA IS IMPORTED FROM ITALY, FRESH PASTA IS MADE ON-SITE, GLUTEN-FREE PASTA AVAILABLE

VERMICELLI AL POMODORO Angel hair pasta with chopped fresh tomatoes, marinara sauce, fresh basil, garlic & extra-virgin olive oil 21.95

PENNONI AL RAGU Imported pasta tubes with a traditional meat ragu & Grana Padano 22

CANNELLONI DI POLLO Large pasta tubes filled with free-range rotisserie chicken, organic spinach, sundried tomatoes & smoked mozzarella; baked in béchamel, topped with tomato sauce & mushrooms 27.25

BIGOLI CON POLPETTE E SCAMORZA Pasta strands with housemade meatballs, tomato sauce, mushrooms, scamorza, pecorino & parsley 23.95

TAGLIATELLE ALLA CASTELLANA CON POLLO Pasta ribbons tossed with chicken breast, bacon, shiitake mushrooms, Grana Padano & thyme in brandy-cream sauce 24.95

LINGUINE ALLA BURANELLA Thin flat pasta with mussels, prawns, scallops & clams seasoned with tomatoes, crushed red pepper, garlic & Trebbiano wine 32.50

G N O C C H I F A T T I I N C A S A

HOUSEMADE POTATO DUMPLINGS

BOLOGNESE Traditional meat ragu 24.95

POMODORO Marinara sauce & fresh basil 24.25

PESTO Housemade pesto sauce 23.95

FORMAGGI Asparagus, shallots, Gorgonzola, Stracchino, Grana Padano, cream & Trebbiano wine 23.95

C A R N E E P O L L A M E

POLLO ALLO SPIEDO Free-range rotisserie chicken with white wine & rosemary; served with roasted Yukon Gold potatoes & sautéed seasonal vegetables 28.25

BATTUTA PADANA Pounded rib-eye with Tuscan salad, shaved Grana Padano & extra-virgin olive oil 35.95

PETTO DI POLLO AL PEPERONCINO Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, Trebbiano wine, dijon mustard & lemon; served with sautéed organic spinach 29.50

SCALOPPINE ORTOLANA Veal scaloppine with eggplant, tomatoes & fresh mozzarella, topped with julienned basil, basil-olive oil & peperoncino oil; served with grilled polenta 32.95

D A L M E R C A T O D E L P E S C E

SALMONE ALLA GRIGLIA* Grilled salmon fillet with lemon-oil & parsley sauce; served with roasted Yukon Gold potatoes & sautéed seasonal vegetables 34.50

GRIGLIATA DI PESCE CON POLENTA Mixed grill of salmon, sole, prawn, scallop & calamari topped with lemon olive oil; served with grilled polenta & sautéed seasonal vegetables 36.50

GAMBERONI ALLA BUSARA Giant prawns sautéed with paprika, garlic, capers, marinara, brandy & cream; served with spaghetti tossed with garlic, extra-virgin olive oil & Calabrian peperoncino 38.75

ZUPPA DI PESCE ALLA CHIOGGIOTTA Seafood stew with shrimp, prawn, scallops, clams, mussels & fresh fish fillet with grilled garlic ciabatta 36.50

FILETTO DI BRANZINO ALLA GRECA Grilled Mediterranean seabass with black & green olives, capers, tomatoes & Trebbiano wine; served with sautéed organic spinach & roasted Yukon Gold potatoes 33.50

C O N T O R N I

PATATE ARROSTO Roasted Yukon Gold potatoes with garlic, extra-virgin olive oil & rosemary 10.50

FAGIOLI AL ROSMARINO Cannellini beans sautéed with shallots, garlic, bacon, rosemary, parsley & Trebbiano wine 10.50

VEGETALI MISTI IN PADELLA Seasonal vegetables sautéed with extra-virgin olive oil & garlic 10.50

SPINACI ALL'AGLIO E OLIO Organic spinach sautéed with extra-virgin olive oil & garlic 10.50

ASPARAGI ALLA GRIGLIA Fresh asparagus grilled with extra-virgin olive oil 11.50

POLENTA E GORGONZOLA Soft polenta with gorgonzola 11.50

Water is served on request. Canaletto is a non-smoking facility.

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