

CANALETTO

Ristorante Veneto

Lunch Menu #1

*Served with Pano Veneto
An assortment of traditional Veneto breads*

ZUPPA

Zuppa di Legumi
Vegetable and imported beans soup

MAIN COURSE

(Choice of)

Pennoni alla Bolognese
Pasta tubes with Traditional meat ragu

Insalata di Pollo
Mixed greens, shredded free-range rotisserie chicken breast, crispy speck, grape tomatoes, shaved Grana Padano, white beans, organic hardboiled eggs with house vinaigrette; served with house-made breadsticks

Salmone con Insalata
Grilled Scottish salmon filets served with Tuscan salad

DOLCI

Tiramisu
*Ladyfingers soaked in rum and espresso,
layered with mascarpone and topped with a dusting of cocoa powder*

\$28.00 per person

All food and beverage is subject to a 20% service charge and 8% sales tax

CANALETTO

Ristorante Veneto

Lunch Menu #2

*Served with Pano Veneto
An assortment of traditional Veneto breads*

ANTIPASTO O ZUPPA

(Choice of)

Bruschetta

Grilled ciabatta bread rubbed with garlic, topped with marinated chopped tomatoes, fresh basil and kalamata olives

Zuppa di Legumi

Vegetable and imported beans soup

MAIN COURSE

(Choice of)

Pennoni alla Bolognese

Pasta tubes with Traditional meat ragu

Casonzei con Stracchino e Pere

Half moon shaped pasta filled with roasted pears and Parmigiano-Reggiano, tossed with asparagus cream sauce and toasted walnuts

Insalata di Pollo

Mixed greens, shredded free-range rotisserie chicken breast, crispy speck, grape tomatoes, shaved Grana Padano, white beans, organic hardboiled eggs with house vinaigrette; served with housemade breadsticks

Salmone con Insalata

Grilled Scottish salmon filets served with Tuscan salad

DOLCI

(Choice of)

Tiramisu

Ladyfingers soaked in rum and espresso, layered with mascarpone and topped with a dusting of cocoa powder

Gelato con Frutti di Bosco

Vanilla gelato served over fresh mixed berries

\$34.00 per person

All food and beverage is subject to a 20% service charge and 8% sales tax

CANALETTO

Ristorante Veneto

Lunch Menu #3

*Served with Pano Veneto
An assortment of traditional Veneto breads*

INSALATA O ZUPPA

(Choice of)

Insalata Cesarina

Romaine lettuce, Grana Padano, hardboiled egg, roma tomatoes, house-made Caesar dressing, croutons

Zuppa di Legumi

Vegetable and imported beans soup

MAIN COURSE

(Choice of)

Casonzei con Stracchino e Pere

Half moon shaped pasta filled with roasted pears and Parmigiano-Reggiano, tossed with asparagus cream sauce and toasted walnuts

Petto di Pollo al Pepperoncino

Oak grilled free range breast of chicken marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with mashed potatoes, sautéed spinach and peperoncino sauce

Salmone alla Griglia

Fresh grilled Scottish salmon with a lemon white wine sauce, capers and tomato concasse; served with mashed potatoes and sauteed spinach

DOLCI

(Choice of)

Tiramisu

*Ladyfingers soaked in rum and espresso,
layered with mascarpone and topped with a dusting of cocoa powder*

Gelato con Frutti di Bosco

Vanilla gelato served over fresh mixed berries

Cannoli Siciliani

Sicilian style cannoli shells stuffed with sheep's milk sweet ricotta cheese, pistacchio, chocolate chips and candied orange

\$40.00 per person

All food and beverage is subject to a 20% service charge and 8% sales tax

CANALETTO

Ristorante Veneto

Lunch Menu #4

*Served with Pano Veneto
An assortment of traditional Veneto breads*

INSALATA O ZUPPA

(Choice of)

Insalata di Pere

Arugula, radicchio, frisee, Belgian endive, grilled pears, grapes, blue cheese, toasted pecans, pomegranate dressing

Zuppa di Legumi

Vegetable and imported beans soup

MAIN COURSE

(Choice of)

Casonzei con Stracchino e Pere

Half moon shaped pasta filled with roasted pears and Parmigiano-Reggiano, tossed with asparagus cream sauce and toasted walnuts

Salmone alla Griglia

Fresh grilled Scottish salmon with a lemon white wine sauce, capers and tomato concasse; served with mashed potatoes and sauteed spinach

Petto di Pollo al Peperoncino

Oak grilled free range breast of chicken marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with mashed potatoes and sauteed spinach

Costata di Manzo

Grilled Rib Eye steak topped with rosemary veal glaze, served with mashed potatoes and sauteed spinach

DOLCI

(Choice of)

Tiramisu

Ladyfingers soaked in rum and espresso, layered with mascarpone and topped with a dusting of cocoa powder

Soffiato al Cioccolato

Almond chocolate cake served warm

Tortino al Limone Verde

Lime custard with amaretto cookie crust; topped with mascarpone

\$46.00 per person

All food and beverage is subject to a 20% service charge and 8% sales tax