

CANALETTO

Ristorante Veneto

Dinner Menu #1

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

INSALATA

Insalata Cesarina

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

MAIN COURSE

(Choice of)

Pennoni al Pomodoro

Pasta tubes with chopped tomatoes, marinara sauce, fresh basil and extra-virgin olive oil

Pennoni alla Bolognese

Pasta tubes with Traditional meat ragu

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

Gelato con Frutti di Bosco

Vanilla gelato served over fresh mixed berries

\$42.00 per person

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

CANALETTO

Ristorante Veneto

Dinner Menu #2

*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 pepperoncino sauce

Salmone alla Griglia

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

Costata di Manzo

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

DOLCI

Tiramisu

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

\$52.00 per person

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

CANALETTO

Ristorante Veneto

Dinner Menu #3

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

SALAD

Insalata di Pere

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

PASTA COURSE

Pennoni alla Bolognese

Pasta tubes with Traditional meat ragu

INTERMEZZO

Sgroppino

Lemon sorbet, prosecco, vodka, a splash of cream

MAIN COURSE

(Choice of)

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

Costata di Manzo

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

Filetto di Bue Arrosto

Oak grilled beef tenderloin with rosemary and garlic sauce; served with mashed potatoes and sautéed 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

\$72.00 per person

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

CANALETTO

Ristorante Veneto

Dinner Menu #4

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

ANTIPASTO

Caprese

Fresh grilled tomatoes served with mozzarella and basil olive oil and black olives

SALAD

Insalata di Pere

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

RISOTTO

Risotto Sant'Erasmo

Risotto of fresh shrimp and baby artichokes

INTERMEZZO

Sgroppino

Lemon sorbet, prosecco, vodka, a splash of cream

MAIN COURSE

(Choice of)

Cotoletta D'Agnello

Grilled lamb chops with rosemary sauce; served with sautéed organic spinach and mashed potatoes

Salmone alla Griglia

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

Costata di Manzo

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

Branzino alla Grecca

Grilled Mediterranean seabass with black and green olives, capers, tomatoes and Trebbiano wine; served with sauteed organic spinach and mashed potatoes

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

\$82.00 per person

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