Canaletto

"Spartire" is the Italian word for sharing. It is a concept that is part of everyday life in Italy, especially when eating with friends and family. Our menu is designed around this authentic Italian experience and offers a variety of dishes to enjoy and share. The right amount of food is always important so we suggest ordering two small plates, one pasta and one large plate for every two people at your table. Buon appetito!

## Small Plates

*** Salumi** prosciutto, coppa, grissini, shaved pecorino, assorted olives

**Veal & Sage Polpettine** glazed cippolini onions, rustic tomato sauce

**Zuppa di Pesce** mussels, clams, shrimp, scallops, cod, vegetables, tomato saffron broth

**Canaletto Salad** Boston lettuce, roasted beets, Gorgonzola, candied walnuts, raspberry vinaigrette

**Duck & Chicken Liver Pâté** spiced duck preserve, rustic toast, kumquat marmalade

*** Seared Beef Carpaccio** rosemary aïoli, shallots, sea salt, cracked pepper

**Eggplant Caponata** golden raisins, pine nuts, mint

**Vermouth Braised Clams** spicy chorizo, garlic, basil

## Pasta

**Pappardelle** shrimp, artichokes, lemon-herb emulsion

**Spaghetti** bolognese or pomodoro

**Potato Gnocchi** braised beef short rib, mascarpone, butter-roasted carrots and celery

**Rigatoni** Italian sausage, Kalamata olives, spicy tomato sauce

**Ricotta Ravioli** braised leeks, oven-dried tomatoes, arugula-pine nut pesto

## Large Plates

**Sautéed Veal Piccata** lemon angel hair, capers, kale crisps

**Braised Chicken Cacciatore "al Forno"** caramelized carrots, soft Parmesan polenta

*** Roasted Pork Loin Saltimbocca** seared escarole, cannellini beans, Marsala glace

*** Grilled Lemon-Thyme White Sea Bass** roasted fingerling potatoes, shaved fennel, orange-olive salad

Holland America Line only serves sustainable seafood

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food-borne illness especially if you have certain medical conditions

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# Dolci

**Tiramisù**

lady fingers, espresso, coffee liquor, rum, cocoa powder

**Limoncello Cremè**

Tuscan lemon liqueur

**Torta al Cacao**

walnut praline, vanilla bean gelato

**Gelato**

strawberry, vanilla bean, pistachio, gianduia

**Selection of Italian Cheeses**

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The Canaletto is pleased to offer authentic Italian wines and varietals, each telling a story of its' special region of Italy. In addition we offer a selection of beer including an Italian favorite Peroni, mixed drinks, soda and water. Please speak with your beverage staff to enhance your dining experience.

## Cocktails

$6.95

**Americano** Campari, sweet vermouth, soda water

**Bicicletta** Campari, white wine, soda water

**Bellini** Prosecco, peach purée

**Frangelico Tuscan Mule** Frangelico, ginger ale

**Godfather** amaretto, scotch

**Godmother** amaretto, vodka

**Negroni** Campari, sweet vermouth, gin

**Rossini** Prosecco, strawberry purée

**Aperol Spritzer** Aperol, prosecco

## Wines

| | | Glass 5oz. | Carafe 15 oz. | Bottle 25 oz. |
|---|---|---|---|---|
| White | **Pinot Grigio, Delle Venezie** | 5.5 | 15 | 22 |
| | **Pinot Grigio, Danzante** | 6.75 | 18 | 27 |
| | **Moscato, Zonin** | 8.5 | 23 | 34 |
| Rosé | **Salento Rosé** | 5.5 | 15 | 22 |
| Red | **Primitivo Di Puglia** | 5.5 | 15 | 22 |
| | **Pinot Noir, Pavia** | 5.5 | 15 | 22 |
| | **Montepulciano D'Abbruzzo** | 5.5 | 15 | 22 |
| | **Sangiovese, Santa Cristina Antinori** | 8.5 | 23 | 34 |
| | **Melini Chianti Borgheri D'Elsa** | 8.5 | 23 | 34 |

## Select Wines

| | | Bottle 25 oz. |
|---|---|---|
| White | **Pinot Grigio, Ruffino** | 44 |
| | **Chardonnay, Feudi De Pisciotto** | 39 |
| Red | **Batasiolo Barbera D'Asti** | 39 |
| | **Merlot Feudi Del Pisciotto 'Valentino'** | 39 |
| | **Chianti Castiglioni Frescobaldi** | 45 |
| | **Brunello Di Montalcino DOCG Antinori** | 74 |
| | **Guado Al Tasso Bolgheri DOCG Superiore** | 89 |
| | **Sangiovese, Brunello Di Montalcino, Castello-Banfi** | 114 |
| | **Solaia, Antinori** | 329 |

A 15% service charge will automatically be added to your beverage purchases.
A corkage fee of $18.00 applies for wine and champagne brought to the restaurant or bars for consumption

Canaletto

## Digestivi

Served in a souvenir Holland America Line glass
$5.95

**Limóncello**

**Amaretto**

**Frangelico**

**Sambuca**

**Grappa di Alexander**

## Cognac

| | Glass |
|---|---|
| **Hennessey V.S** | 7.95 |
| **Courvoisier V.S.O.P** | 7.95 |
| **Remy Martin V.S.O.P** | 10.95 |
| **Courvoisier Napoleon** | 10.95 |

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