

CANALETTO

BY IL FORNAIO

MENU DELLA CENA



Created by Executive Chef Maurizio Mazzon

SALUMERIA

Sliced-at-the-moment cured meats served with housemade breadsticks, *sottoaceti* and Grana Padano (any combination) 14.99

- COPPA 13.99 • SPECK 13.99 • BRESAOLA 13.99 • SALAME DI PARMA 13.99
- PROSCIUTTO SAN DANIELE 14.99 • SALUMERIA ASSORTITA 14.99

ANTIPASTI DAL MERCATO VENETO

VENETO-INSPIRED MARKET OF FRESH SEAFOOD, SLICED MEATS AND OTHER APPETIZERS

OSTRICHE FRESCHE Seasonal fresh oysters with lemon and cocktail sauce 2.79 (each)/14.59 (1/2 dozen)/25.99 (1 dozen)

CARPACCIO DI SPADA* House-cured swordfish carpaccio with sliced fresh artichokes 15.99

PROSCIUTTO E MELONE Tuscan melon wrapped in thinly-sliced Prosciutto San Daniele with Parmigiano-Reggiano and balsamic vinegar reduction 12.99

SARDEE IN SAOR Fresh sardines fried and marinated with sweet and sour onions 12.59

FORMAGGI MISTI A selection of cheeses from the Northern region of Italy; served with bell pepper and pear chutneys, fresh grapes and croutons 15.99

CALAMARETTI FRITTI Baby squid lightly floured and deep-fried; served with grilled polenta and spicy marinara sauce 13.99

POLIPO CON PATATE Warm octopus and potato salad with extra-virgin olive oil and lemon juice 13.59

BRUSCHETTA AL POMODORO Grilled ciabatta bread rubbed with garlic, topped with marinated chopped tomatoes, fresh basil and kalamata olives 9.99

CARPACCIO CON RUCHETTA* Thinly sliced raw Piemonte beef, wild arugula, capers, shaved Grana Padano and lemon olive oil dressing 12.99

INSALATA

SALADS ARE MADE WITH ORGANIC PRODUCE WHEN AVAILABLE

INSALATA DI RAPE Roasted yellow and purple organic beets, wild arugula, Asiago cheese, toasted walnuts, red wine and lemon vinaigrettes 11.29

INSALATA CESARINA Romaine lettuce, Grana Padano, hardboiled egg, roma tomatoes, housemade Caesar dressing, croutons 10.99

INSALATA CAPRESE Vine-ripened sliced tomatoes, fresh mozzarella, basil, kalamata olives, extra-virgin olive oil 12.99

INSALATA DI PERE Arugula, radicchio, frisee, Belgian endive, grilled pears, grapes, blue cheese, toasted pecans, pomegranate dressing 11.99

INSALATA CANALETTO Mixed greens, shaved Grana Padano, house vinaigrette, garlic croutons 9.99

ZUPPA

HOUSEMADE USING FRESH VEGETABLES

ZUPPA DI LEGUMI Seasonal vegetable and bean soup (vegan) 5.99 cup / 6.99 bowl

PIZZA DAL FORNO A LEGNA

WOOD-FIRED THIN-CRUST PIZZA WITH HOUSEMADE DOUGH AND MOZZARELLA

MARGHERITA Fresh mozzarella, oregano, basil and tomato sauce 15.59

SALSICCIA PICCANTE Spicy sausage, mozzarella, mixed bell peppers, caramelized onions, smoked mozzarella, tomato and peperoncino sauce 16.79

QUATTRO STAGIONI Imported ham, mushrooms, asparagus, artichokes, mozzarella, basil and tomato sauce 16.59

CRISTINA Fresh mozzarella, Prosciutto San Daniele, shaved Grana Padano, mushrooms and baby arugula, drizzled with white truffle oil 18.99

FAVORITA Fresh tomatoes, mozzarella, black olives, oregano, basil and peperoncino sauce 16.59

CALZONE Folded pizza filled with mozzarella, mushrooms, ricotta, ham and tomato sauce 17.59

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Water is served on request.

PASTA

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

FETTUCCINE AL POMODORO Pasta ribbons with chopped tomatoes, garlic, marinara sauce, fresh basil and extra-virgin olive oil 11.29/15.99

BIGOLI ALLA PADOVANA Pasta strands with housemade sausage, porcini mushrooms, tomato sauce and Grana Padano 12.29/16.99

PENNONI AL RAGU Pasta tubes with a traditional meat ragu and dry-aged ricotta cheese 12.59/17.29

FUSILLI AL PESTO Gluten-free corkscrew pasta with sundried cherry tomatoes, haricot vert and cubed potatoes; tossed in pesto and topped with crème fraîche 11.99/16.99

SPECIALITA' DELLA CASA

SPECIALTIES OF THE HOUSE

VERMICELLI CASSOPIPA Pasta strands with fish ragu, clams, mussels, shrimp, scallops, peperoncino and grape tomatoes (served tableside) 25.99

CANNELLONI DI POLLO Large pasta tubes filled with free-range rotisserie chicken, organic spinach, sundried tomatoes and smoked mozzarella; baked in béchamel, topped with tomato sauce and mushrooms 19.59

CASONZEI CON STRACCHINO E PERE Housemade ravioli filled with roasted pear, Grana Padano and mozzarella tossed with asparagus and Stracchino cheese sauce; topped with toasted walnuts 14.29/19.29

GNOCCHI FATTI IN CASA

HOUSEMADE POTATO DUMPLINGS

BOLOGNESE Traditional meat ragu 18.59

POMODORO Marinara sauce and fresh basil 17.99

PESTO Housemade pesto sauce 17.99

AI FORMAGGI Asparagus, shallots, Gorgonzola, Stracchino, Grana Padano, cream and Trebbiano wine 18.59

DALLA RISOTTERIA MAZZON

WE USE CARNAROLI RICE FOR OUR MADE-TO-ORDER RISOTTO

VENEZIA ANTICA Risotto with chicken breast, asparagus, Grana Padano and saffron 19.99

GAMBERI ORTICHE E ASPARAGI Risotto with shrimp, stinging nettles, white asparagus, Trebbiano wine and Grana Padano 20.99

FILANTE CON PESTO Risotto with tomatoes, pesto, arugula, onions, garlic, Grana Padano and fresh mozzarella 19.59

SANT'ERASMO Risotto with shrimp, Dungeness crab and baby artichokes 21.59

SEPIE NERE Risotto with fresh Mediterranean cuttlefish, shrimp and scallops with natural black ink 21.99

CARNE E POLLAME

OUR GRILL AND ROTISSERIE ARE WOOD-FIRED

POLLO ALLO SPIEDO Free-range rotisserie chicken with Trebbiano wine and rosemary; served with roasted Yukon Gold potatoes and sautéed seasonal vegetables 20.99

PETTO DI POLLO AL PEPERONCINO Grilled free-range chicken breast marinated with sage, rosemary, thyme, dijon mustard and lemon; served with roasted Yukon Gold potatoes, sautéed seasonal vegetables and peperoncino sauce 21.99

FEGATO ALLA VENEZIANA Sautéed calf's liver with slow-cooked onions, Trebbiano and parsley; served with grilled polenta 19.99

SCALOPPINE ORTOLANA Veal scaloppine with fresh mozzarella, eggplant and roasted tomatoes topped with fresh basil, spicy peperoncino sauce and basil olive oil; served with grilled polenta 26.99

COSTATA DI MANZO* Grilled 22 oz bone-in prime ribeye steak; served with roasted Yukon Gold potatoes, sautéed organic spinach and baked white beans 42.99

DAL MERCATO DI PESCE

FRESH FISH

SALMONE ALLA GRIGLIA Grilled Scottish salmon filet with lemon-oil and parsley sauce; served with roasted Yukon Gold potatoes and sautéed seasonal vegetables 26.99

ZUPPA DI PESCE ALLA CHIOGGIOTTA Seafood stew with scampi, prawns, clams, mussels and fresh fish filet with grilled ciabatta 27.99

GRIGLIATA DI PESCE CON POLENTA Mixed grill of salmon, filet of sole, prawn, scallop and calamari, topped with lemon olive oil; served with grilled polenta and sautéed seasonal vegetables 29.99

FILETTO DI BRANZINO ALLA GRECA Grilled Mediterranean seabass with black and green olives, capers, tomatoes and Trebbiano wine; served with sautéed organic spinach and roasted Yukon Gold potatoes 28.79

GAMBERONI ALLA BUSARA Fresh giant shrimp sautéed with paprika, garlic, brandy, capers, marinara and cream; served with spaghetti tossed with garlic, extra-virgin olive oil and spicy peperoncino 31.99

BRANZINO AL SALE Whole Mediterranean seabass, baked under a salt crust or grilled; served with grilled polenta and sautéed seasonal vegetables (served tableside) 34.99 Please allow 25 minutes to prepare

CONTORNI

SPINACI ALL' AGLIO E OLIO Organic spinach sautéed with extra-virgin olive oil and garlic 7.99

FAGIOLI AL ROSMARINO Cannellini beans sautéed with shallots, garlic, bacon, rosemary, parsley and Trebbiano wine 7.99

VEGETALI MISTI IN PADELLA Seasonal vegetables sautéed with extra-virgin olive oil and garlic 7.99

PATATE ARROSTO Yukon Gold potatoes with garlic, extra-virgin olive oil and rosemary 7.99

ASPAGI ALLA GRIGLIA Fresh asparagus grilled with extra-virgin olive oil 8.99

POLENTA ALLA GRIGLIA Housemade polenta, grilled 6.99