

CANALETTO

BY IL FORNAIO

MENU DEL PRANZO

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

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

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

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

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

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

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

INSALATA

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

PIATTI UNICI

"UNIQUE DISHES" COMBINING THE BEST OF THE GRILL AND PANTRY ON ONE PLATE

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 15.99

TONNO IN CROSTA* Sliced Ahi tuna grilled in a pepper crust, with Insalata Cuori and Veneto potato salad 18.99

MILANESE DI VITELLO Breaded veal scaloppine served with Tuscan salad 18.29

SALMONE CON INSALATA Grilled Scottish salmon filets served with Tuscan salad 17.99

PETTO DI POLLO AL PEPERONCINO Free-range grilled chicken breast with peperoncino sauce, Tuscan salad, Veneto potato salad and grilled polenta 17.99

GRIGLIATA PORTO LEVANTE Mixed grill of marinated scallops, calamari and shrimp with braised tomatoes, wilted wild arugula, organic baby spinach, cannellini beans and barley; grilled ciabatta rubbed with garlic 19.59

PANINI CON SALMONE 3 salmon cake sliders with arugula, tartar sauce, cucumbers and sliced fennel on slider buns; served with Insalata Canaletto 15.99

PASTA E RISOTTO

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

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

FETTUCCINE AL POMODORO Pasta ribbons with chopped tomatoes, 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

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 14.29/18.99

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

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 19.29

LINGUINE BURANELLA Thin flat pasta with clams, mussels, prawns and scallops tossed with spicy tomato sauce, Trebbiano wine, garlic, Calabrian peppers and anchovies 21.99

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

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

PIZZA DAL FORNO A LEGNA

MARGHERITA Fresh mozzarella, oregano, fresh 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, fresh basil and tomato sauce 16.59

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

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

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.