

CANALETTO

Ristorante Veneto
BY IL FORNAIO

salumeria

PROSCIUTTO SAN DANIELE 24
sliced-at-the-moment cured meat served with crostini, sotto aceti & grana padano

minestra e insalate

MINISTRONE DI VERDURE 12 | VEGAN |
seasonal vegetable soup made with vegetable stock

INSALATA CESARINA 19
romaine lettuce, grana padano & croutons with housemade caesar dressing

CAPRESE TRADIZIONALE 20
sliced heirloom tomatoes, fresh mozzarella, basil & mixed olives; drizzled with basil olive oil

INSALATA DI PERE 18
baked pear salad with arugula, seedless red grapes, radicchio, frisee, belgian endive, gorgonzola, pecans & pomegranate dressing

INSALATA REGINA 18 | VEGAN |
wild arugula salad with couscous, avocado, tomatoes, red onions, capers, raisins & lemon-olive oil dressing

add to any insalata | chicken 12, salmon* 13, shrimp 13

pizza dal forno thin-crust pizza using housemade dough

CALZONE 25
stuffed pizza with imported ham, ricotta, mushrooms & tomato sauce

CAPRICCIOSA 24
imported ham, mushrooms, artichokes, mozzarella, kalamata olives, oregano & tomato sauce

CACIO E PEPE 23
fresh mozzarella, ricotta crema, pecorino, grana padano & cracked black pepper

antipasti dal mercato veneto

POLIPO CON PATATE 24
grilled octopus, micro arugula, celery, roasted cherry tomatoes, red onions, potatoes & salmoriglio

BRUSCHETTA AL POMODORO 18
grilled ciabatta rubbed with garlic & topped with marinated chopped heirloom tomatoes, basil & mixed olives

DUETTO AFFUMICATO* 23
house-cured ahi tuna & swordfish carpaccio, micro herbs & pistachios with orange dressing

CARPACCIO CON RUCHETTA* 20
thinly sliced raw certified piedmontese beef, shaved grana padano, capers & wild arugula, drizzled with lemon olive oil

CALAMARETTI FRITTI 22
baby squid lightly floured & deep-fried; served with grilled polenta & spicy marinara sauce

BURRATA CON PROSCIUTTO 23
imported burrata with prosciutto, arugula, ciabatta croutons & basil olive oil

CIABATTA OLIVE E POMODORINI 8 serves 4
ciabatta bread served with a side of roasted tomato spread & mixed olives

SALSICCIA PICCANTE 24
italian sausage, mozzarella, mixed bell peppers, caramelized onions, smoked mozzarella, tomato & spicy peperoncino sauce

CRISTINA 27
fresh mozzarella, prosciutto san daniele, shaved grana padano, mushrooms & wild baby arugula, drizzled with white truffle oil

MARGHERITA 20
fresh mozzarella, oregano, basil & tomato sauce

pasta housemade fresh pasta from our kitchen
gluten-free options available

LINGUINE ALLA BURANELLA 34
thin pasta with clams, mussels, prawns & scallops in roasted cherry tomato sauce, crushed red pepper, garlic & trebbiano wine

PACCHERI ALLA BOLOGNESE 28
pasta tubes with a traditional meat ragu & grana padano

FUSILLONI POMODORO 26 | VEGAN |
large corkscrew pasta with roasted tomato sauce

COE SECOE E AMARONE 30
risotto with beef tenderloin, porcini mushrooms, amarone wine & grana padano

TAGLIATELLE ALLA CASTELLANA CON POLLO 28
pasta ribbons tossed with chicken breast, bacon, shiitake mushrooms, grana padano & thyme in a brandy-cream sauce

CASONZEI CON STRACCHINO E PERE 27
housemade ravioli filled with roasted pear, grana padano & mozzarella tossed with asparagus & stracchino cheese; topped with walnuts

gnocchi housemade potato dumplings

RADICCHIO E GAMBERETTI 29
radicchio, shrimp & brandy cream sauce

BOLOGNESE 28
traditional meat ragu & grana padano

POMODORO 26
roasted tomato sauce

specialità authentic italian specialties

FILETTO DI BUE* 48
grilled 8oz beef tenderloin topped with mascarpone & gorgonzola sauce; served with grilled polenta & asparagus

FILETTO DI BRANZINO ALLA GRECA 41
grilled mediterranean seabass with black & green olives, capers, tomatoes & trebbiano wine; served with sautéed organic spinach & roasted yukon gold potatoes

ZUPPA DI PESCE ALLA CHIOGGIOTTA 43
seafood stew with prawns, clams, mussels, salmon, seabass & scallops with grilled ciabatta

BRANZINO AL SALE O ALLA GRIGLIA 49
whole mediterranean seabass, baked under a salt crust or grilled; served with grilled polenta & sautéed seasonal vegetables
PLEASE ALLOW 25 MINUTES TO PREPARE

SALMONE ALLA GRIGLIA* 39
grilled norwegian salmon with lemon-oil & parsley sauce; served with roasted yukon gold potatoes & sautéed seasonal vegetables

PETTO DI POLLO AL PEPERONCINO 36
grilled free-range chicken breast marinated with herbs, trebbiano wine, dijon mustard & lemon, topped with spicy peperoncino sauce; served with sautéed spinach & roasted yukon gold potatoes

GAMBERONI ALLA BUSARA 45
fresh giant shrimp sautéed with paprika, garlic, brandy, capers, marinara & cream; served with spaghetti tossed with garlic, extra-virgin olive oil & spicy peperoncino

GOULASH CON FETTUCCINE 42
tender beef stew slow roasted with red wine, onion & paprika; served with fettuccine in grana padano butter sauce

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| WATER AVAILABLE UPON REQUEST |

Restaurant Adversity Surcharge - 3% As a result of supply chain difficulties & increasing operational costs the restaurant industry is experiencing (including rising wage, benefit & other government requirements), a 3% surcharge will be added to all checks. Grazie mille for your support during these challenging times!

*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.