

CANALETTO

Ristorante Veneto
BY IL FORNAIO

salumeria

PROSCIUTTO SAN DANIELE 24

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

prima colazione

SALMONE AFFUMICATO 19

scottish smoked salmon with herbed cream cheese, capers, red onion & grilled ciabatta

WAFFLE ALLA FRUTTA 17

housemade warm waffle with fresh strawberries & bananas, soft whipped cream, powdered sugar & pure new england maple syrup

OMELETTE CON SALMONE E CAPRINO 20

omelet with smoked salmon, spring onions, asparagus, goat cheese & avocado; served with patate e cipolle & ciabatta or multigrain toast

OMELETTE ALLA CONTADINA 19

omelet with red onion, applewood-smoked bacon, mushrooms & mozzarella; served with grilled polenta & gorgonzola

BISTECA CON UOVA* 25

grilled 8oz new york strip steak & eggs sunny side up; served with asparagus & patate e cipolle

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

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

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

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

SALMONE ALLA GRIGLIA* 39

grilled norwegian salmon with lemon-oil & parsley sauce; served with roasted yukon gold potatoes & sautéed seasonal vegetables

GOULASH CON FETTUCCINE 42

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

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

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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.