



"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 Polpettina glazed chipolini onions, rustic tomato sauce

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

Canaleto 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 aioli, 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 glaze

* **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



Dolci

Trio of Tiramisù

espresso, lemon and amaretto

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

God Father amaretto, scotch

God Mother amaretto, vodka

Negroni campari, sweet vermouth, gin

Rossini prosecco, strawberry purée

Aperol Spritzer aperol, prosecco

Wines

		Glass	Carafe	Bottle
		5oz.	15 oz.	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



Digestivi

Served in a souvenir Holland America Line glass
\$5.95

Limóncello

Amaretto

Frangelico

Sambuca

Grappa di Alexander

Cognac

Hennessey V.S
Courvoisier V.S.O.P
Remy Martin V.S.O.P
Courvoisier Napoleon

Glass

7.95
7.95
10.95
10.95

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