

# CANALETTO

## PRIMI

### Oliva ⌵ gf

Marinated olives 5

### Aglione ⌵

Garlic flatbread 7

### Pane ⌵ gfa

Selection of breads 6

### Focaccia ⌵

Tomato focaccia 7

### Arancini ⌵

Crispy wild mushroom risotto balls in panko breadcrumbs, spicy arrabiata sauce 9

### Insalata ⌵ gf

Poached pear and dolcelatte salad, wild rocket, walnuts and aged balsamic dressing 12

### Antipasto

Italian cured meats, Parma Ham, artichokes, olives & artisan breads 14

### Ribollita ⌵

Tuscan bean, vegetable and tomato stew, Cavolo Nero 9

### Calamari

Deep-fried squid in a light, crispy tempura-style batter, garlic aioli 12

### Gamberoni ⌵ gf

Mediterranean king prawns pan-fried in garlic butter, white wine, chilli 16

### Caprese ⌵

Vine tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil 12

### Crostini

Homemade chicken liver pâté, toast, homemade fig & olive chutney 10

Before ordering, please advise us of allergies, intolerances, or special dietary requirements. V = vegetarian, GF = gluten free, GFA = gluten free alternative available  
While we take extreme care to minimise the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with specific allergies.

A discretionary 10% service charge will be added to the total of the bill. All tips/service charge/gratuities are 100% retained by the team.

All prices inclusive of V.A.T. at the prevailing rate.

## FRESH PASTA

### Aragosta<sup>®</sup> <sup>GFA</sup>

Classic fresh half lobster linguine cooked in garlic butter, white wine, vine tomatoes, fresh basil 38

### Vongole <sup>GFA</sup>

Linguine pasta, garlic, white wine, fresh clams, vine tomatoes, fresh parsley 12 / 19

### Al Ragù <sup>GFA</sup>

Tagliatelle pasta, signature homemade slow-cooked beef ragù 10 / 17

### Arrabbiata<sup>®</sup> <sup>GFA</sup>

Rigatoni pasta, garlic, fresh chilli, San Marzano tomato sauce 9 / 16

### Ravioli <sup>V</sup>

Butternut squash ravioli pasta, brown butter, fresh sage 9 / 16

### Risotto <sup>V</sup>

Porcini and wild mushroom risotto, Parmesan cheese 10 / 17

## SOURDOUGH PIZZA

### Margherita<sup>®</sup> <sup>V</sup>

San Marzano tomato, buffalo mozzarella, fresh basil 12.5

### Calabrese

San Marzano tomato, buffalo mozzarella, Calabrian 'Nduja sausage, spicy salami 16

### Capricciosa

San Marzano tomato, buffalo mozzarella, ham, artichokes, mushrooms, black olives 16

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## SECONDI

### Canaletto<sup>©</sup>

Grilled 28-day mature dry-aged fillet of beef, rosemary chips, wild mushroom, port & red wine sauce 38

### Vitello <sup>GF</sup>

Classic crispy veal Milanese in Panko breadcrumbs, spaghetti al pomodoro 24

### Merluzzo

Pan-fried fillet of cod, spinach, clams, white wine, butter sauce, parsley new potatoes 28

### Fegato <sup>GF</sup>

Pan-fried calves' liver, smoked pancetta, mash, caramelised onion & red wine sauce 22

### Branzino <sup>GF</sup>

Grilled seabass, fennel, thyme, citrus fruits, white wine, butter sauce, new potatoes 26

### Cervo <sup>GF</sup>

Pan-fried venison loin, roasted root vegetables, port & blackberry sauce 28

### Anatra

Duck breast, Sicilian spices, heritage carrots, beetroot, orange sauce 26

### Pollo

Pan-fried chicken breast, wild mushroom, white wine, cream sauce, rosemary potatoes 19

### Peposo

Rich Tuscan beef and red wine stew, garlic, black pepper, mashed potato 24

zucchini fritti<sup>©</sup> / buttered spinach / tender-stem broccoli, garlic & chilli 6 ea.  
rosemary chips / new potatoes / mashed potato 6 ea.  
Parmesan & wild rocket salad / mixed salad / tomato & onion salad 9 ea.

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## DOLCI

**Zabaglione®** (*minimum two persons – 20 minutes*)

Traditional Italian pudding made with egg yolks, sugar, and Marsala wine. Our secret recipe is finished with traditional Italian almond biscotti 9 ea.

**Dolci** <sup>gfa</sup>

Homemade pudding from the daily selection 9

**Gelato** <sup>gf</sup>

Ice creams and sorbets 3 ea.

**Affogato** <sup>gf</sup>

Vanilla ice cream with Italian espresso coffee and hazelnuts 7

**Formaggio** <sup>gfa</sup>

Selection of Italian cheeses, biscuits, homemade fig & olive chutney, grapes and celery 15

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