

CANALETTO

PRIMI

Oliva  

Marinated olives 3.5

Aglio 

Garlic flatbread 6

Pane  

Selection of breads 5

Focaccia 

Tomato focaccia 6

Arancini 

Crispy wild mushroom risotto balls in panko breadcrumbs, spicy arrabiata sauce 7.5

Capesante 

Pan-fried scallops, butternut squash caponata, capers, balsamic reduction 14

Ribollita 

Tuscan bean, vegetable and tomato stew, Cavolo Nero 8.5

Antipasto 

Selection of Italian cured meats, salami, chorizo, Parma Ham, artichokes, olives 9

Insalata 

Beetroot, radicchio and gorgonzola salad, walnuts, orange vinaigrette 9

Calamari

Deep-fried squid in a light, crispy tempura-style batter, homemade garlic aioli 8.5

Gamberoni 

Mediterranean king prawns pan-fried in garlic butter, white wine, chilli 12

Crostini 

Homemade chicken liver pâté, toast, homemade fig & olive chutney 8.5

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FRESH PASTA

Aragosta[©]

Classic lobster linguine cooked in garlic butter, white wine, vine tomatoes, fresh basil 29

Rigatoni ai funghi [ⓧ] ^{GF}

Rigatoni pasta, creamy wild mushroom sauce, fresh parsley 8 / 14

Tagliatelle al ragù[©] ^{GF}

Tagliatelle pasta with our signature homemade slow-cooked beef ragù 9 / 16

Ravioli

Crab ravioli in a cream, butter and saffron sauce 9 / 16

SOURDOUGH PIZZA

Marinara [ⓧ]

San Marzano tomato sauce, garlic, extra virgin olive oil and oregano 8

Margherita[©] [ⓧ]

San Marzano tomato sauce, buffalo mozzarella and fresh basil 10

Calabrese

San Marzano tomato sauce, buffalo mozzarella, Calabrian 'Nduja sausage, spicy salami 14

Funghi

San Marzano tomato sauce, buffalo mozzarella, cotto ham, wild mushrooms 12

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SECONDI

Canaletto[©]

Grilled 28-day matured dry-aged premium fillet of beef, rosemary chips, wild mushrooms, port & red wine sauce 35

Vitello

Classic veal Milanese in crispy panko breadcrumbs, wild rocket & aged Parmesan salad 17

Fegato^{gf}

Pan-fried calves' liver, smoked pancetta, mash, caramelised onion & red wine sauce 18

Pepero

Rich Tuscan beef and red wine stew, garlic, black pepper, polenta 17

Merluzzo

Pan-fried cod fillet, Parma Ham, butternut squash caponata, sundried tomato, capers 21

Risotto^{gf}

Wild mushroom, porcini and aged Parmesan risotto 16

Branzino^{gf}

Pan-fried fillet of seabass, orange and butter sauce, parsley new potatoes 19

Bistecca

Grilled 28-day matured dry-aged 16oz T-bone steak alla Fiorentina, rosemary chips 35

Pollo^{gf}

Pan-fried chicken breast, creamy wild mushroom sauce, rosemary, polenta 17

zucchini fritti[©] / buttered spinach / tender-stem broccoli, garlic & chilli 4 ea.
peas, smoked pancetta & cream / rosemary chips / new potatoes / mash 4 ea.
wild rocket & aged Parmesan salad / mixed salad / tomato & onion salad 7 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 ^{gf}

Homemade pudding from the daily selection 8

Gelato ^{gf}

Ice creams and sorbets 2 ea.

Affogato ^{gf}

Vanilla ice cream with Italian espresso coffee and hazelnuts 6.5

Formaggio ^{gf}

Selection of Italian cheeses, biscuits, homemade fig & olive chutney, grapes and celery 12