

CANALETTO

PRIMI

Oliva ⌵ Ⓜ

Marinated olives 4

Aglione ⌵

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

Antipasto Ⓜ

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

Burrata ⌵ Ⓜ

Grilled peaches, creamy burrata, fresh basil, extra virgin olive oil 9

Calamari

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

Vitello Tonnato Ⓜ Ⓜ

Thinly sliced marinated veal, tuna sauce, caper berries, fresh parsley 9

Gamberoni Ⓜ

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

Crostini Ⓜ

Homemade chicken liver pâté, toast, homemade fig & olive chutney 7.5

Scaloppine

Pan-fried scallops, crispy panko, lemon and aged Parmesan crust, pea purée 14

Aubergine Parmigiana ⌵ Ⓜ

Classic aubergine parmigiana, aubergine, tomato, buffalo mozzarella 7.5

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.
Service not included. For parties of 6 or more, 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.

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FRESH PASTA

Aragosta[©]

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

Rigatoni alla vodka [Ⓥ] ^{GF}

Rigatoni pasta, homemade tomato sauce, vodka, fresh basil 8 / 14

Tagliatelle al ragù[©] ^{GF}

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

Gnocchi primavera [Ⓥ]

Potato gnocchi, goat's cheese, broad beans, peas, asparagus 8 / 14

Cacio e Pepe [Ⓥ] ^{GF}

Linguine pasta, aged Parmesan cheese and black pepper sauce 8 / 14

SOURDOUGH PIZZA

Marinara [Ⓥ]

San Marzano tomato sauce, garlic, extra virgin olive oil and oregano 10

Margherita[©] [Ⓥ]

San Marzano tomato sauce, buffalo mozzarella and fresh basil 10

Calabrese

San Marzano tomato sauce, buffalo mozzarella, Calabrian 'Nduja sausage, spicy salami 13

Prosciutto

San Marzano tomato sauce, buffalo mozzarella, prosciutto ham, artichokes 13

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SECONDI

Canaletto®

Grilled 28-day matured dry-aged premium fillet of beef, rosemary chips, wild mushroom, port & red wine sauce 29

Vitello

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

Fegato ②

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

Merluzzo

Pan-fried fillet of cod, polenta mousse, sundried tomatoes, crispy capers 21

Insalata ① ②

Spinach, broccoli, quinoa, mixed nuts, vine tomato, ricotta cheese, citrus dressing 14

Agnello

Grilled rack of lamb, herb crust, spring vegetables, sweetcorn purée, lamb sauce 24

Branzino ②

Pan-fried fillet of seabass, vine tomatoes, ginger and garlic sauce, parsley new potatoes 19

Bistecca

Grilled 28-day matured dry-aged 16oz T-bone steak alla Fiorentina, rosemary chips 29

Pollo ②

Pan-fried chicken, pea, pancetta and cream, rosemary chips 18

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 ^{gfa}

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 ^{gfa}

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