



DRINKS & WINE 100

SPARKLING

Prosecco "Gambino" (Veneto)

AVAILABLE OPTIONS

5oz: \$11.00

Bottle: \$44.00

Moscato "Pellegrino" (Sicilia) *Sweet Semi-Sparkling*

AVAILABLE OPTIONS

5 oz: \$12.00

Bottle: \$48.00

Franciacorta Brut

AVAILABLE OPTIONS

"Camilucci" (Lombardia) *The Champagne of Italy*

5 oz: \$18.00

Bottle: \$80.00

Pinot Noir Rose' Cruase "Mazzolino" (Lombardia)

\$60.00

Ferrari Spumante Brut

\$65.00

"Ferrari" (Trentino)

Franciacorta Rose

\$80.00

"Fratelli Berlucci" (Lombardia)

Champagne Brut Imperial

\$120.00

"Moet & Chandon" (France)

WHITE/ROSÉ/ORANGE

Pinot Grigio "Il Canale" (Abruzzo)

AVAILABLE OPTIONS

5 oz: \$11.00

Bottle: \$44.00

Rosé

AVAILABLE OPTIONS

"Il Canale" (Abruzzo)

5 oz: \$11.00

Bottle: \$44.00

Sauvignon Blanc

AVAILABLE OPTIONS

"Di Lenardo" (Friuli Venezia Giulia)

5 oz: \$13.00

Bottle: \$52.00

Falanghina

AVAILABLE OPTIONS

"Farro" (Campania)

5 oz: \$13.00

Bottle: \$52.00

Chardonnay Father's Eyes

"Di Lenardo" (Friuli Venezia Giulia)

AVAILABLE OPTIONS

5 oz: \$14.00

Bottle: \$60.00

Skin-Contact Ramato Pinot Grigio "Di Leonardo" (Abruzzo) *Historic Style***AVAILABLE OPTIONS**

5 oz: \$14.00

Bottle: \$60.00

Gavi di Gavi

"Vite Colte" (Piemonte)

AVAILABLE OPTIONS

5 oz: \$15.00

Bottle: \$65.00

Etna Bianco

"Tornatore" (Sicilia)

AVAILABLE OPTIONS

5 oz: \$15.00

Bottle: \$65.00

Pecorino Superiore

"Cascina Del Colle" (Abruzzo)

AVAILABLE OPTIONS

5oz: \$18.00

Bottle: \$80.00

Chardonnay Menfi

"Planeta" (Sicilia) 92pts Wine Spectator

AVAILABLE OPTIONS

5oz: \$22.00

Bottle: \$110.00

Verdicchio

"Santa Barbara" (Marche)

\$50.00

Vermentino La Cala

"Sella & Mosca" (Sardegna)

\$50.00

Soave

"L. Peropan" (Veneto)

\$50.00

Etna Rosato

"Graci" (Sicilia)

\$60.00

Ribolla Gialla

"Puiatti" (Friuli Venezia Giulia)

\$60.00

Erbaluce di Caluso La Rustia

"Osolani" (Piemonte)

\$60.00

Ischia Bianco

"Casa d'Ambra" (Campania)

\$60.00

Roero Arneis

"Vietti" (Piemonte)

\$60.00

Pinot Grigio

"Jermann" (Friuli Venezia Giulia)

\$65.00

Greco di Tufo Nova Serra

"Mastroberardino" (Campania)

\$65.00

RED WINE

Montepulciano "Il Canale" (Abruzzo)

AVAILABLE OPTIONS

5 oz: \$11.00

Bottle: \$44.00

Pinot Noir

AVAILABLE OPTIONS

"Dipinti" (Trentino) 2021

5 oz: \$13.00

Bottle: \$52.00

Nero d'Avola La Segreta

AVAILABLE OPTIONS

"Planeta" (Sicilia) 2020

5 oz: \$13.00

Bottle: \$52.00

Chianti

AVAILABLE OPTIONS

"Conte Guicciardini" (Toscana) 2021

5 oz: \$13.00

Bottle: \$52.00

Aglianico

AVAILABLE OPTIONS

"Faliesi" (Campania) 2019

5 oz: \$14.00

Bottle: \$60.00

Ripasso Valpolicella Superiore

AVAILABLE OPTIONS

"Carra" (Veneto) 2018

5 oz: \$14.00

Bottle: \$60.00

Cabernet Sauvignon

AVAILABLE OPTIONS

"Fuga" (Puglia) 2020

5 oz: \$15.00

Bottle: \$65.00

SuperTuscan Prunice

AVAILABLE OPTIONS

"Pakravan Papi" (Toscana) 2020

5 oz: \$15.00

Bottle: \$65.00

Etna Rosso

AVAILABLE OPTIONS

"Tenuta Delle Terre Nere" (Sicilia) 2020

5oz: \$15.00

Bottle: \$65.00

Chianti Classico Riserva

AVAILABLE OPTIONS

"Capraia" (Toscana) 2017 Manager Selection

5oz: \$18.00

Bottle: \$80.00

Barolo

AVAILABLE OPTIONS

"Cascina del Torcc" (Piemonte) 2017

5oz: \$18.00

Bottle: \$80.00

Amarone della Valpolicella

AVAILABLE OPTIONS

"V. Storici" (Veneto) 2019

5oz: \$19.00

Bottle: \$90.00

Brunello di Montalcino

AVAILABLE OPTIONS

"Col D'Orcia" (Toscana) 2017 93pts Wine Spectator

5oz: \$24.00

Bottle: \$120.00

Gragnano	\$50.00
"Martusciello" (Campania) *Red Sparkling Pizza Wine*	
Primitivo Rifugio	AVAILABLE OPTIONS
"Conti Zecca" (Puglia) 2018	\$50.00
	Bottle: \$65.00
Chianti Riserva	\$60.00
"Renzo Masi" (Toscana) 2019	
Dolcetto d'Alba	\$60.00
"Punset" (Piemonte) 2019	
Malbec	\$60.00
"Pellegrino" (Sicilia) 2020	
Frappato	\$60.00
"Paolo Cali" (Sicilia) 2019	
Barbera Nizza	\$65.00
"Michele Chiarlo" (Piemonte) 2018	
Vino Nobile di Montepulciano	\$65.00
"TorCalvano" (Toscana) 2017	
Sagrantino di Montefalco	\$65.00
"Rocca di Fabbri" (Umbria) 2015	
SPECIAL SELECTION	
Nero D'Avola Santa Cecilia "Santa Cecilia" (Sicilia) 2013	\$120.00
Wine Spectator	
Amarone Classico La Rosta	\$120.00
"Degani" (Veneto) 2017	
Etna Rosso Crucimonaci	\$120.00
"Alice Bonaccorsi" (Sicilia) 2015	
Chianti Classico *GRAN SELEZIONE*	\$120.00
"Bibbiano" (Toscana) 2018	
Barolo	\$120.00
"Massolino" (Piemonte) 2018	
Barbera d'Alba Scarrone	\$120.00
"Vietti" (Piemonte) 2018	
Cabernet Sauvignon Reserve	\$120.00
"DAOU" (Paso Robles) 2019	
Montepulciano Riserva Conero	\$120.00
"Umani Ronchi" (Marche) 2016	

Barbaresco Bordini	\$120.00
"La Spinetta" (Piemonte) 2018	
Brunello di Montalcino	\$140.00
"Val di Suga" (Toscana) 2016	
Mille e Una Notte Sicilia Rosso	\$140.00
"Donnafugata" (Sicilia) 2017	
Etna Rosso Calderara Sottana	\$270.00
"Tenuta Delle Terre Nere" (Sicilia) 2020	
Tignanello	\$320.00
"Antinori" (Toscana) 2018 96 pts Wine Spectator	
Tignanello	\$400.00
"Antinori" (Toscana) 2019 96 Wine Spectator top 100 wines of 2022!*	
Ornellaia	\$540.00
"Frescobaldi" (Toscana) 2018 95 pts Wine Spectator	
Sassicaia	\$570.00
"Tenuta San Guido" (Toscana) 2018 96 pts Wine Spectator	
Sassicaia	\$620.00
"Tenuta San Guido" (Toscana) 2019 98 pts Wine Spectator	
Barberesco	\$620.00
"Gaja" (Piemonte) 2012	
Solaia "Antinori" (Toscana) 2016 98 pts	\$860.00
Wine Spectator	
LARGE FORMATS	
Chianti GRAN SELEZIONE "Bibbiano" (Toscana) 2016 1.5 Liters	\$220.00
Insignia Red Blend "J. Phelps" (Napa Valley) 2013 1.5 Liter	\$499.00
Montepulciano Riserva "Marramiero" (Abruzzo) 2015 3 LITER	\$299.00
Alla Spina	
Peroni	\$8.00
Heineken	\$8.00
Blue Moon	\$8.00
Dogfish Head 60 Min. IPA	\$8.00
Premium Vintage Selection*	
Oreno "Tenuta Sette Ponti" (Toscana) 2006	\$350.00

Tignanello “Antinori” (Toscana) 2005	\$600.00
Sassicaia “Tenuta San Guido” (Toscana) 2002	\$700.00
Ornellaia “Frescobaldi” (Toscana) 2001	\$800.00
COCKTAILS	
IL CANALE SPRITZ Limoncello, Prosecco, Fever Tree Ginger Beer, Mint leaves	\$14.00
APEROL SPRITZ Aperol, Prosecco and a splash of club soda	\$14.00
CAMPARI SODA Campari, Soda Water	\$14.00
COSMOPOLITAN Vodka, Triple Sec, Cranberry juice	\$14.00
GODFATHER Whiskey, Amaretto, Cherry	\$14.00
BLOODY MARY Vodka, Tomato juice	\$14.00
ITALIAN SURFER Vodka, Coconut Rum, Amaretto, Pineapple, Cranberry juice	\$14.00
CUCUMBERTINI Vodka, Triple Sec, Cucumber, Mint, Lime	\$14.00
MARGARITA Tequila, Triple Sec, Lime juice	\$14.00
VODKA MULE Vodka, Fever Tree Ginger beer, Lime juice	\$14.00
NEGRONI Campari, Sweet Vermouth, Gin	\$14.00
SICILIAN SPICY Tequila, Jalapeno, Agave nectar, Lime juice	\$14.00
MANHATTAN Bourbon Whiskey, Sweet Vermouth, Angostura bitters	\$14.00

DINNER 85

ANTIPASTI (FREDDI)

BRUSCHETTA **\$9.00**

Fresh diced tomatoes seasoned with basil, garlic, olive oil on homemade organic bread ADD BUFFALO MOZZARELLA ON TOP 4

BRUSCHETTA con Caponata siciliana **\$11.00**

Homemade organic bread topped with classic Sicilian dish consisting of fried eggplant, onion, olives, capers, celery, in an agrodolce sauce. Served room temperature.

Caponata Siciliana **\$10.00**

Sicilian dish consisting of fried eggplant, onion, olives, capers, celery, in an agrodolce sauce. Served room temperature. ADD FOCACCIA BREAD ON SIDE 6

BRESAOLA **\$15.00**

Air-dried cured beef, Grana Padano shavings, arugula

CAPRESE	\$15.00
Imported Buffalo mozzarella, plum tomatoes, extra virgin olive oil, oregano, basil	
PROSCIUTTO E MOZZARELLA DI BUFALA	\$18.00
*Prosciutto di Parma, imported Buffalo mozzarella, touch of olive oil, garnished with arugula	
PROSCIUTTO E Melone	\$14.00
*Prosciutto di Parma, fresh sliced seasonal melon, garnished with arugula	
TAGLIERE (SERVES 3-4)	\$30.00
A sampling of the imported Italian cured *meats, fresh Buffalo mozzarella and vegetables	
PIATTO DI VERDURE (SERVES 2 - 3)	\$15.00
A sampling of grilled eggplant and zucchini, roasted bell peppers, marinated artichoke hearts, and mixed Cerignola olives. Served chilled	
IMPEPATA DI COZZE	\$18.00
Steamed Blue mussels cooked with olive oil, white wine, garlic, parsley, salt and crushed black pepper	
ANTIPASTI (CALDI)	
MOZZARELLA IN CARROZZA	\$13.00
Deep-fried breaded fresh Buffalo mozzarella (3pcs)	
POLPETTE AL SUGO	\$14.00
Housemade ground beef meatballs with tomato sauce (4pcs)	
CALAMARI E ZUCCHINE Fritti	\$16.00
Crispy fried tender calamari and zucchini served with a side of spicy marinara sauce. ADD SHRIMP 5	
PARMIGIANA di MELANZANE ALLA NAPOTELANA	\$16.00
Layers of breaded eggplant, imported Buffalo mozzarella, tomato sauce, Parmigiano Reggiano, basil	
FOCACCIA DEL PIZZAIOLO	\$6.00
Baked housemade organic flour dough with extra virgin olive oil, oregano, Parmigiano Reggiano	
SOUP OF THE DAY	\$11.00
Daily homemade vegetarian soup	
ARANCINI SICILIANI	\$13.00
Fried rice croquette filled with ragu of ground beef and peas, and mozzarella (3pcs)	
INSALATE	
il canale salad	\$15.00
Romaine and spinach, fresh goat cheese caramelized walnuts, dried apricot, and housemade strawberry vinaigrette dressing on the side	
CAESAR	\$14.00
Romaine, croutons, Grana Padano, housemade dressing***	

CILIEGINA	\$14.00
Arugula, imported Buffalo mozzarella, cherry tomatoes, carrots, mixed Cerignola olives, slice of grilled zucchini, housemade honey mustard dressing	
HOUSE SALAD	\$13.00
Romaine, arugula, carrots, cherry tomatoes, housemade lemon dressing	
TUNNARELLA SALAD	\$16.00
Baby arugula with Albacore tuna, plum tomatoes, Kalamata olives and housemade lemon dressing	
HALF HOUSE SALAD	\$8.00
HALF CAESAR SALAD	\$9.00
ADD GRILLED: CHICKEN / SALMON / SHRIMP	\$8.00
PIZZERIA NAPOLETANA	
ALL OUR PIZZA IS MADE WITH ORGANIC "OO" FLOUR GLUTEN FREE PIZZA AVAILABLE** GLUTEN FREE PASTA AVAILABLE**	
LE ROSSE (San Marzano D.O.P. Tomato Sauce)	
MARGHERITA	\$15.00
Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, Parmigiano Reggiano, olive oil, basil	
MARINARA (No Cheese)	\$12.00
Organic flour, San Marzano D.O.P. tomato sauce, garlic, olive oil, oregano, basil	
LA REGINA	\$22.00
Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, *prosciutto di Parma (fresh on top), ricotta cheese, Parmigiano Reggiano, olive oil, basil	
CAPRICCIOSA	\$22.00
Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, *prosciutto cotto (ham), artichoke hearts, mushrooms, Parmigiano Reggiano, olive oil, basil	
DIAVOLA	\$21.00
Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, *spicy imported Calabrese Soppressata, Parmigiano Reggiano, olive oil, basil	
IL CANALE	\$22.00
Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, *prosciutto di Parma (cooked on), ricotta cheese, eggplant, cherry tomatoes, Parmigiano Reggiano, olive oil, basil	
NAPOLI	\$20.00
Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, anchovies, Kalamata olives, oregano, Parmigiano Reggiano, olive oil, basil	
VEGETARIANA ROSSA	\$21.00
Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, roasted bell peppers, zucchini, eggplant, Parmigiano Reggiano, olive oil, basil	
MEAT LOVER	\$23.00
Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, *pepperoni, *sausage, *prosciutto cotto (ham), *salami, Parmigiano Reggiano, olive oil, basil	

del pizzaiolo Rossa**\$24.00**

Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, bocconcini mozzarella, arugula, bresaola (air-dried beef), cherry tomatoes, Parmigiano Reggiano, olive oil, basil

SICILIANA**\$20.00**

Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, goat cheese, sun-dried tomatoes, crushed red pepper, Parmigiano Reggiano, olive oil, basil

Alla Parmigiana**\$22.00**

Organic flour, San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, sliced eggplant Parmesan, olive oil, basil

PASTE**LASAGNA****\$20.00**

Layers of fresh pasta, Buffalo mozzarella, bechamel, Parmigiano Reggiano, meat sauce and topped with slice of provolone cheese

SPAGHETTI POMODORO**AVAILABLE OPTIONS**

Organic pasta, cherry tomato sauce, sprinkle of Parmigiano Reggiano cheese

FOR 1: \$18.00

FOR 2: \$32.00

FOR 3: \$48.00

GNOCCHI**AVAILABLE OPTIONS**

Housemade organic flour and ricotta dumplings, tossed with cherry tomato sauce and a touch of Buffalo mozzarella

FOR 1: \$22.00

FOR 2: \$39.00

FOR 3: \$59.00

SCIALATIELLI ALLO SCOGLIO**AVAILABLE OPTIONS**

Fresh artisan pasta tossed with mussels, shrimp, clams, cherry tomato white wine sauce

FOR 1: \$27.00

FOR 2: \$49.00

FOR 3: \$69.00

GNOCCHI ALLA BOLOGNESE**AVAILABLE OPTIONS**

Housemade organic flour and ricotta dumplings, served in a fresh meat sauce

FOR 1: \$23.00

FOR 2: \$41.00

FOR 3: \$61.00

LOBSTER RAVIOLI**AVAILABLE OPTIONS**

Fresh artisan ravioli filled with lobster meat, served in a shallot tomato cream sauce

FOR 1: \$26.00

FOR 2: \$48.00

FOR 3: \$69.00

CANNELLONI**\$22.00**

Artisan large tube pasta filled with ricotta, fresh spinach, in tomato sauce topped with slice of provolone cheese

RAVIOLI AI PORCINI E TARTUFO**AVAILABLE OPTIONS**

Fresh artisan ravioli filled with porcini mushrooms and white Alba truffle tossed in a butter and Parmigiano Reggiano sauce

FOR 1: \$25.00

FOR 2: \$47.00

FOR 3: \$69.00

PENNE AL SALMONE

Organic pasta, smoked and fresh salmon, cherry tomato served in a shallot tomato cream sauce

AVAILABLE OPTIONS

FOR 1: \$25.00

FOR 2: \$47.00

FOR 3: \$69.00

Spaghetti Alla Carbonara

Organic pasta, pancetta*, fresh cracked egg***, Parmigiano Reggiano, black pepper, touch of cream

AVAILABLE OPTIONS

FOR 1: \$25.00

FOR 2: \$47.00

FOR 3: \$69.00

Add meatballs to any pasta (2pcs)

\$6.00

SECONDI

ROLLE DI POLLLO

\$25.00

Baked chicken breast filled with mushroom and Parmigiano Reggiano cheese, topped with creamy mushroom sauce, served with roasted potatoes and asparagus

SALMONE ALLA SICILIANA

\$29.00

Grilled fillet of salmon served with caponata (served room temperature) and roasted potatoes***

BRANZINO AL CARTOCCIO

\$30.00

Boneless Mediterranean sea bass filet baked in parchment paper garnished with bell peppers, tomatoes, olives, and potato

RIBEYE STEAK

\$32.00

12oz grilled ribeye steak served with potatoes torino and side house salad***

TAGLIATA DI MANZO (SERVED MEDIUM)

\$28.00

Grilled and sliced 10oz flat iron steak, baby arugula, grana padano shaving, sundried tomato with glaze of balsamic reduction and honey mustard dressing***

LAMB CHOPS ALLA GRIGLIA

\$36.00

Grilled rack of lamb seasoned with olive oil, salt, lemon pepper, and rosemary and served with caponata***

NOTES

*Pork products / Allergies? let your server know **If you are Celiac, cross contaminations may occur. Il Canale is unable to guarantee that any item can be completely free of allergens and will not be held responsible for such instances

***Consumer advisory: consuming raw or undercooked meats, egg, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions If you are celiac, cross contaminations may occur. Il canale is unable to guarantee that any item can be completely free of allergens and will not be held responsible for such instances
Consumer advisory: consuming raw or undercooked meats, egg, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions

penne (Made with rice and Corn) With Choice of Sauce):

pomodoro

\$19.00

allo scoglio

\$28.00

bolognese

\$24.00

pesto

\$19.00

for your kids Organic Pasta:

Pomodoro / Burro **\$8.00**

grilled chicken with french fries **\$9.00**

meatballs and french fries **\$9.00**

SIDES

Sauteed Spinach **\$5.00**

Asparagus **\$5.00**

Roasted Potato **\$5.00**

French Fries **\$5.00**

LE BIANCHE (No San Marzano Tomato Sauce)

Our PIZZA is made with ORGANIC 100% Italian wheat "00" Flour

Mortadella e pistacchio **\$20.00**

Organic flour, imported Buffalo mozzarella, *mortadella, pistachio, Parmigiano Reggiano, olive oil, basil

ITALIA **\$20.00**

Organic flour, Imported Buffalo mozzarella, *prosciutto di Parma, (fresh on top), arugula, Grana Padano, Parmigiano Reggiano, olive oil, basil

Tartufata **\$24.00**

Organic flour, imported Buffalo mozzarella, mushrooms, Grana Padano, white Alba truffle oil, Parmigiano Reggiano, olive oil, basil

GEORGETOWN **\$20.00**

Organic flour, imported Buffalo mozzarella, spinach, *sausage, Parmigiano Reggiano, olive oil, basil

quattro formaggi **\$20.00**

Organic flour, Imported Buffalo mozzarella, Grana Padano, Blue Cheese, Parmigiano Reggiano, olive oil, basil

del pizzaiolo bianca **\$23.00**

Organic flour, imported Buffalo mozzarella, bocconcini mozzarella, arugula, bresaola (air-dried beef), cherry tomatoes, Parmigiano Reggiano, olive oil, basil

CALZONE **\$21.00**

Organic flour, stuffed with imported Buffalo mozzarella, *prosciutto cotto (ham), ricotta, basil served with a side of marinara sauce

valentina **\$26.00**

Organic flour, imported Buffalo mozzarella, stracciatella (creamy heart of the burrata), arugula, cherry tomatoes, white Alba truffle oil, Parmigiano Reggiano, olive oil, basil

LUNCH 46

ANTIPASTI (FREDDI)

PROSCIUTTO E MOZZARELLA DI BUFALA	\$14.00
*Prosciutto di Parma, imported Buffalo mozzarella, touch of olive oil and arugula	
BRUSCHETTA	\$8.00
Fresh diced tomatoes seasoned with basil, garlic, olive oil on homemade organic bread ADD BUFFALO MOZZARELLA ON TOP 4	
BRESAOLA	\$12.00
Air-dried cured beef, Grana Padano shavings, arugula, touch of olive oil	
PROSCIUTTO E MELONE	\$12.00
*Prosciutto di Parma, fresh sliced seasonal melon, garnished with Arugula	
ANTIPASTI (CALDI)	
ARANCINI SICILIANI	\$11.00
Fried rice croquette filled with beef ragu, peas and mozzarella (3pcs)	
POLPETTE AL SUGO	\$7.00
Housemade ground beef meatballs (2pcs)	
IMPEPATA DI COZZE	\$14.00
Steamed Blue mussels with extra virgin olive oil, white wine, garlic, parsley, salt and crushed black pepper	
MOZZARELLA impanata	\$12.00
Deep-fried breaded fresh Buffalo mozzarella (4pcs)	
PARMIGIANA DI MELANZANE ALLA napoletana	\$13.00
Layers of breaded eggplant, imported Buffalo mozzarella, tomato sauce, Parmigiano Reggiano, basil	
FOCACCIA	\$6.00
Our organic dough pressed flat and baked with extra virgin olive oil, oregano, Grana Padano	
SOUP OF THE DAY	\$11.00
MINI PANINI (2PC.)	\$14.00
Choose from list below (Organic bread with side house salad and french fries)	
CLASSICO	\$14.00
Imported Buffalo mozzarell, *Prosciutto di parma, arugula, and sliced tomatoes	
POLLO	\$14.00
Grilled chicken breast served with romaine and sliced tomatoes	
IMBOTTITO	\$14.00
Meatball panini with mozzarella and eggplant	
PIZZERIA NAPOLETANA	
OUR PIZZA IS MADE WITH ORGANIC "OO" FLOUR ASK FOR GLUTEN FREE OPTIONS**	
MARGHERITA	\$13.00
San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, Grana Padano, olive oil, basil	

DIAVOLA	\$17.00
San Marzano D.O.P. tomato sauce, imported Buffalo mozzarella, *spicy imported Calabrese salami, Grana Padano, olive oil, basil	
MEAT LOVER	\$19.00
San Marzano D.O.P. tomato sauce,, imported Buffalo mozzarella, *pepperoni, *sausage, *ham, *salami, Grana Padano, olive oil, basil	
QUATTRO FORMAGGI	\$16.00
Imported Buffalo mozzarella, Imported Fontina, shaved Grana Padano, Blue Cheese, olive oil, basil	
GEORGETOWN	\$17.00
Imported Buffalo mozzarella, sautéed spinach, *sausage, Grana Padano, olive oil, basil	
VEGETARIANA ROSSA	\$18.00
San Marzano D.O.P. tomato sauce,, imported Buffalo mozzarella, roasted bell peppers, zucchini, eggplant, Grana Padano, olive oil, basil	
CALZONE	\$17.00
Stuffed with imported Buffalo mozzarella,*ham ricotta, basil, served with a side of marinara sauce	
INSALATE	
HOUSE SALAD	AVAILABLE OPTIONS
Romaine, arugula, tomatoes, carrots, housemade lemon dressing	\$11.00
	HALF: \$6.00
TUNNARELLA SALAD	\$13.00
Arugula with albacore tuna, plum tomato, Kalamata olives, housemade lemon dressing	
CILIEGINA	\$12.00
Arugula, imported Buffalo mozzarella, grape tomatoes, carrots, mixed Cerignola olives, slice of grilled zucchini housemade honey mustard dressing	
CAESAR	AVAILABLE OPTIONS
Romaine, croutons, Grana Padano, Parmigiano Reggiano, housemade dressing***	\$12.00
	HALF: \$7.00
CAPRESE	\$14.00
Imported Buffalo mozzarella, plum tomatoes, extra virgin olive oil, oregano, basil	
ADD: CHICKEN / SALMON / SHIRMP	\$6.00
SECONDI	
TAGLIATA DI MANZO (SERVED MEDIUM)	\$18.00
Grilled and sliced 10oz flat iron steak, baby arugula, grana padano shaving, sundried tomato with glaze of balsamic reduction and honey mustard dressing***	
ROLLE' DI POLLO	\$16.00
Baked chicken breast filled with mushroom and Parmiggiano Reggiano cheese, topped with creamy mushroom sauce, served with roasted potatoes and asparagus	

BRANZINO AL CARTOCCIO	\$19.00
Boneless Mediterranean sea bass fillet baked in parchment paper, and garnished with bell peppers, tomatoes, olives, and potato	
SALMONE ALLA SICILIANA	\$19.00
Grilled filet of salmon served with caponata (served room temperature) and roasted potatoes ***	
ADD HOUSE SIDE SALAD	\$6.00
PASTE	
GNOCCHI	\$16.00
Housemade organic flour and ricotta dumplings, tossed with cherry tomato sauce and imported Buffalo mozzarella	
LASAGNA	\$16.00
Layers of fresh pasta, parmesan, mozzarella, bechamel and meat sauce	
SCIALATIELLI ALLO SCOGLIO	\$19.00
Fresh artisan pasta tossed with mussels, shrimp, clams, cherry tomato sauce, white wine, garlic, crushed red peppers	
RAVIOLI AI PORCINI E TARTUFO	\$18.00
Fresh home made ravioli filled with Porcini mushrooms and white Alba Truffle served in a Butter and Parmesan cheese sauce	
CANNELLONI	\$16.00
Artisan large tube pasta filled with ricotta, spinach in tomato sauce, and buffalo mozzarella	
SPAGHETTI (Organic) / POMODORO OR PESTO 14 with POLPETTE 2PC.	\$17.00

NOTES

* Pork products/ Allergies? let your server know ** If you are Celiac, cross contaminations may occur. Il Canale is unable to guarantee that any item can be completely free of allergens and will not be held responsible for such instances *** Consumer advisory: consuming raw or undercooked meats, egg or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions **** For your convenience, a 20% gratuity will be added for parties of 8 or more, Il Canale allows a maximum of 8 splits checks per party

DESSERT LUNCH MENU 18

DOLCI	
TORTA SICILIANA DI RICOTTA	\$7.00
Italian sponge cake with authentic sicilian ricotta cream, chocolate chips, topped with pistachio, almonds, and candied oranges	
TORTA DI LATTE (TRIS LECHE)	\$6.00
Italian sponge cake soaked in three kinds of milks topped with whipped cream	
AFFOGATO AL CAFE	\$6.00
Your choice of gelato with a shot of hot espresso	
TIRAMISU	\$6.00
Ladyfingers dipped in coffee, served with mascarpone cream	

TORTA CAPRESE	\$6.00
Chocolate almond cake and vanilla gelato	
2 MINI CANNOLI DI RICOTTA ALLA SICILIANA	\$5.00
Authentic Sicilian cannoli (served with pistachio crumbs)	
GELATI/SORBETTO	\$5.00
Choice of flavor: hazelnut, chocolate, vanilla gelato, or lemon sorbetto	
BAR	
ESPRESSO	AVAILABLE OPTIONS
	\$4.00
	DECAF: \$4.50
ESPRESSO / DECAF CORRETTO WITH GRAPPA/BAILEYS	\$6.00
*CAPPUCCINO	AVAILABLE OPTIONS
	\$5.00
	DECAF: \$5.50
DOPPIO ESPRESSO	AVAILABLE OPTIONS
	\$5.00
	DECAF: \$5.50
HOT TEA / CHAMOMILE	\$4.00
*MACCHIATO	AVAILABLE OPTIONS
	\$4.00
	DECAF: \$4.50
*AMERICANO	AVAILABLE OPTIONS
	\$4.00
	DECAF: \$4.50
*LATTE	AVAILABLE OPTIONS
	\$4.00
	DECAF: \$4.50
*we use 2% milk	

DESSERT DINNER MENU 18

DOLCI

TORTA SICILIANA DI RICOTTA	\$9.00
Italian sponge cake with authentic sicilian ricotta cream, chocolate chips, topped with pistachio, almonds, and candied oranges	

TIRAMISU	\$9.00
Ladyfingers dipped in coffee, served with mascarpone cream	

CANNOLI DI RICOTTA ALLA SICILIANA	\$9.00
Authentic Sicilian cannoli (served with pistachio crumbs)	
TORTA DI LATTE (TRIS LECHE)	\$9.00
Italian sponge cake soaked in three kinds of milks topped with whipped cream	
TORTA CAPRESE	\$9.00
Chocolate almond cake and vanilla gelato	
GELATI/SORBETTO	\$7.00
Choice of hazelnut, chocolate, vanilla gelato, lemon sorbetto	
AFFOGATO AL CAFE	\$9.00
Your choice of gelato with a shot of hot espresso	
DESSERT OF THE DAY	
BAR	
ESPRESSO	AVAILABLE OPTIONS
	\$4.00
	DECAF: \$4.50
ESPRESSO / DECAF CORRETTO WITH GRAPPA/BAILEYS	\$6.00
*CAPPUCCINO	AVAILABLE OPTIONS
	\$5.00
	DECAF: \$5.50
DOPPIO ESPRESSO	AVAILABLE OPTIONS
	\$5.00
	DECAF: \$5.50
HOT TEA / CHAMOMILE	\$4.00
*MACCHIATO	\$4.50
*AMERICANO	AVAILABLE OPTIONS
	\$4.00
	DECAF: \$4.50
*LATTE	AVAILABLE OPTIONS
	\$4.00
	DECAF: \$4.50

HAPPY HOUR MENU 58

APERITIVO DRINKS

WHITE WINES

Prosecco "Gambino"	\$5.00
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Pinot Grigio "il Canale"	\$5.00
Rosé "Il Canale"	\$5.00
Moscato "Pellegrino"	\$7.00
Sauvignon Blanc "Di Lenardo"	\$7.00
Chardonnay "Osoloani"	\$7.00
Falanghina "Capolino Perlingieri"	\$7.00
Skin-Contact Ramato Pinot Grigio "Di Lenardo"	\$7.00
Gavi di Gavi "La Ghibellina"	\$8.00
Etna Bianco "Tenuta Delle Terre Nere"	\$8.00
Pecorino Superiore	\$10.00
"Cascina Del Colle"	

RED WINES

Montepulciano "Il Canale"	\$5.00
Pinot Noir "Dipinti"	\$7.00
Nero d'Avola La Segreta "Planeta"	\$7.00
Chianti "Conte Guicciardini"	\$7.00
Aglianico "Faliesi"	\$7.00
Cabernet Sauvignon "Fuga"	\$8.00
SuperTuscan Prunicce "Pakravan Papi"	\$8.00
Etna Rosso "Tenuta Delle Terre Nere"	\$8.00
Chianti Classico Riserva "Capraia"	\$10.00
Barolo "Cascina Del Torcc"	\$10.00

DRAFT BEERS

Peroni	\$4.00
Heineken	\$4.00
Blue Moon	\$4.00
Dogfish IPA 60 min	\$4.00

COCKTAILS

APEROL SPRITZ	\$7.00
Aperol, Prosecco, splash of Club soda	
IL CANALE SPRITZ	\$7.00
Limoncello, Prosecco, Fever Tree Ginger Beer, Mint leaves	
HUGO SPRITZ	\$7.00
St-Germain, Prosecco, splash of Club soda, Mint leaves	
ESPRESSOTINI	\$7.00
Vodka, illy Espresso, Kahlua	
SBAGLIATO	\$7.00
Campari, Sweet Vermouth, Prosecco	
ITALIAN SURFER	\$7.00
Vodka, Coconut Rum, Amaretto, Pineapple, Cranberry juice	
NEGRONI	\$7.00
Campari, Sweet Vermouth, Gin	
CUCUMBERTINI	\$7.00
Vodka, Triple Sec, Cucumber, Mint, Lime	
MANHATTAN	\$7.00
Bourbon, Sweet Vermouth, Angostura bitters	
VODKA MULE	\$7.00
Vodka, Fever Tree Ginger Beer, Lime juice	
MARGARITA	\$7.00
Tequila, Triple Sec, Lime juice	
SICILIAN SPICY	\$7.00
Tequila, Jalapeno, Agave nectar, Lime juice	
GODFATHER	\$7.00
Whiskey, Amaretto, Maraschino cherry	
COSMOPOLITAN	\$7.00
Vodka, Triple Sec, Cranberry juice	
SNACKS	
Bruschetta (2pc)	\$5.00
Fresh diced seasoned tomatoes on housemade organic bread	
Foccacia Bread	\$5.00
Baked housemade organic flour dough with extra virgin olive oil, oregano, Grana Padano	
Polpette (2pc)	\$7.00
Housemade groundbeef meatballs with tomato sauce	

MozZarella Impanata (2pc)	\$7.00
Deep-fried breaded fresh Buffalo mozzarella	
Half House Salad	\$7.00
Romaine, arugula, carrots, cherry tomatoes, housemade lemon dressing	
Arancini (2pc)	\$8.00
Sicilian fried rice croquette filled with beef, peas, and mozzarella	
Mini Prosciutto e Melone	\$8.00
*Prosciutto di Parma, fresh sliced seasonal melon, garnished with arugula	
Half CAESAR salad	\$8.00
Romaine, croutons, Grana Padano, housemade dressing****	
Truffle and Parmesan Fries	\$8.00
French fries tossed in truffle oil and grana padano cheese	
Mini Prosciutto e Mozzarella	\$10.00
*Prosciutto di Parma, imported Buffalo mozzarella, touch of olive oil, garnished with arugula	
Mini Piatto Di Verdure	\$10.00
Sampling of grilled and roasted vegetables, served chilled	
Mini Calamari e Zucchini Fritti	\$10.00
Crispy fried tender calamari and zucchini served with a side of spicy marinara sauce	
Mini Caprese	\$10.00
Imported Buffalo mozzarella, plum tomatoes, touch of oliveoil, oregano, basil, garnished with arugula	