



ANTINOO's
Lounge & Restaurant



SINA
CENTURION PALACE
VENEZIA

Starters

Burrata with crispy white asparagus and spring onion flavoured blown firsella
€ 25

Herbs marinated salmon tartare with Ponzu sauce, rye bread crouton,
herbs salad and yogurt sauce
€ 28

Fassona meat carpaccio with black truffle, pesto of parsley and drops of marinated egg yolk
€ 30

First Courses

Spelt fusilli with light pesto of rocket, Parmigiano stravecchio (aged)
and tomatoes confit
€ 25

Gnocchi with bio veal ragout and morchella mushrooms
€ 26

Gragnano spaghetti with octopus ragout and black olives powder
€ 27

Egg tagliolini with seafood
€ 28

Main courses

Smoked black pork with pak choi and sweet garlic sauce
€ 33

Monkfish medallion with cream of peas and Cantabrian anchovies
€ 35

Fried fish (scampi and squids) and vegetables with Tartar sauce
€ 38

Grilled scampi and vegetables
€ 45

Sauté potatoes
Grilled vegetables
Mixed salad
€ 15



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Dessert

Tiramisù
€ 18

“Domori” dark chocolate mousse with frozen raspberries
€ 18

Cavendish
White chocolate ice cream, lime with banana and flower salt biscuit
€ 18

Ice Cream (cream, chocolate, vanilla and strawberry)
€ 15

WARNING

Some of the dishes and food served in this restaurant may contain substances that cause allergies or intolerances. If you are allergic or intolerant to one or more substances, please let us know, and we will tell you which dishes do not contain the specific allergens.

Fresh fish we purchase for raw preparations have undergone a process of pre-cleaning by vacuum and heat abatement at -20°C, consistent with the requirement of Reg. (EC) 853/2004, attachment III, section VIII of chapter 3, letter D. 3. For market reasons some fresh foods may be frozen either immediately or by heat abatement at -18°C.

**All prices are indicated in EURO with VAT included.
Cover charge of Euro 10 per person excluded.**