

Birre – Beers

Nastro Azzurro	Euro 10.00
Beck's	Euro 12.00
Heineken	Euro 12.00
Corona	Euro 12.00

Birre Artigianali – Craft Beers (0.75 cl)

Wayan (Baladin) - 5.8% Alc	Euro 25.00
Isaac (Baladin) – 5% Alc	Euro 25.00
Nora (Baladin) - 6.8% Alc	Euro 26.00
Super (Baladin) – 8% Alc	Euro 26.00

Aperitivi Veneziani - Venetian Aperitives

Spritz

Bitter, Campari o Aperol, vino bianco, soda
Bitter Campari or Aperol, white wine, soda
Euro 14.00

Bellini

Pesche bianche in purea e Prosecco
Fresh peach juice and Prosecco
Euro 17.00

Rossini

Fragole in purea e Prosecco
Fresh strawberry juice and Prosecco
Euro 17.00

Selezione di vini al bicchiere - Selection of wine by glass

Champagne Brut Apanage Pommery	€ 22.00
Franciacorta Brut Castello di Gussago	€ 16.00
Prosecco Extra Dry Collalto	€ 12.00
Ferrari Perlè Brut	€ 15.00
Ferrari Rosè	€ 20.00
Vino Bianco Trentino Alto Adige Muller Thurgau San Michele Appiano	€ 12.00
Vino Bianco Veneto Custozza Azz. Agricola Cavalchina	€ 12.00
Vino Bianco Friuli Venezia Giulia Pinot Grigio Marco Felluga	€ 12.00

Vino Bianco Friuli Venezia Giulia Chardonnay De Plano	€ 12.00
Vino Rosè Trentino Lagrein Rosé Hofstatter	€ 12.00
Vino Rosso Trentino Alto Adige Pinot Nero Caldaro	€ 14.00
Vino Rosso Veneto Amarone Costasera Masi	€ 25.00
Vino Rosso Friuli Venezia Giulia Refosco Torre Rosazza	€ 15.00
Vino Rosso Toscana Chianti Peppoli Antinori	€ 15.00
Vino Dolce Veneto Dindarello Maculan	€ 16.00

Caffetteria

Espresso – Euro 4.00
Doppio Espresso / Double Espresso – Euro 8.00
Decaffeinato / Decaffeinated – Euro 4.00
Caffè Americano / American Coffee – Euro 5.00
Caffè d'orzo / Barley coffee – Euro 4.50
Cappuccino – Euro 6.50
Caffelatte – Euro 6.50
Cioccolata calda / Hot Chocolate - Euro 7.00
Tè e infusi – Euro 6.00

Soft Drinks

Coca Cola, Diet Coke, Sprite, Aranciata, Tonic, Ginger Ale, Crodino,
Gingerino, Ice Tea
Euro 7.00

Red Bull
Euro 10.00

Acqua minerale / Mineral water
0.75 lt / Euro 9.00
0.50 lt / Euro 5.00
0.25 lt / Euro 2.50

Spremuta d'arancia, pompelmo
Fresh orange & grapefruit juice
Euro 10.00

Succhi di frutta
Fruit juice
Euro 7.00

Centrifuga di frutta/verdura
Fruit/vegetable centrifugal
Euro 15.00

Fruit Punch
Mix of fresh juices
Euro 16.00

Shirley Temple

Ginger Ale and grenadine syrup
Euro 13.00

Soft Bellini

Peach and Ginger Ale

Soft Rossini

Strawberry and Ginger Ale
Euro 14.00

COCKTAILS

EURO 22.00

Americano

Bitter Campari, Red Vermouth, Soda Water

Negroni

Gin, Bitter Campari, Red Vermouth

Manhattan

Canadian whiskey, Red Vermouth, Angostura

Old Fashioned

Bourbon whiskey, Sugar, Angostura, Soda water

Whiskey Sour

Whiskey, Lemon Juice, Sugar

Daiquiri

White Rum, Lemon Juice, Sugar

Margarita

Tequila, Cointreau, Lime Juice

Cosmopolitan

Vodka, Cointreau, Cranberry, Lime Juice

Blue Lagoon

Vodka, Triple sec, Blue Curaçao, Pineapple Juice

Tequila Sunrise

Tequila, Granatina and Orange Juice

White Lady

Gin, Cointreau, Lemon Juice



Milano Torino 1958

Campari, Punt&Mess, Nocino



Martini&Vodkatini

Gin or Vodka and Dry Vermouth
Euro 26

Champagne Cocktail

Cognac, Champagne
Euro 22.00

Kir Royal

Crème de Cassis, Champagne
Euro 24.00

COCKTAILS

EURO 22.00

Rusty Nail

Scotch Whisky and Drambuie

Side Car

Cognac, Cointreau, Lemon Juice

B & B

Cognac & Benedictine

French Connection

Cognac and Amaretto

Alexander

Cognac, Crème de cacao, Cream

Stinger

Brandy, White Mint Cream

Vodka Sour

Vodka, Lemon Juice, Sugar

White Russian

Vodka, Kahlua, Milk Cream

White Spider

Vodka, White, Mint Cream

Horse's Neck

Cognac, Ginger Ale, Angostura

Irish Coffee

Espresso, Jameson Whiskey, Milk Cream
Euro 20.00

Grog

Rum, Grand Marnier, Spices, Citrus fruits, Hot water
Euro 20.00

LONG DRINKS

EURO 20.00

Cuba Libre

White Rum, Coke, Lime Juice

Pimm's n.1

Pimm's, Ginger Ale or Lemonade

Garibaldi

Bitter Campari, fresh Orange Juice

Campari Soda

Bitter Campari, Soda Water

Piña Colada

Rum, Pineapple Juice, Coco milk

Mai Tai

White and dark Rum, Triple Sec, Orange Juice,
Grenadine, Orget Syrup, Amaretto di Saronno, Lemon

Mojito

White Rum, fresh Lime, Mint Leaves, brown Sugar, Soda Water

Strawberry Mojito

White Rum, Lemon juice, Mint Leaves, Strawberry, brown Sugar, Soda Water

Moscow Mule

Vodka, fresh Lime, Mint Leaves, white Sugar, Ginger beer

Caipiriñha

Cachaça, fresh Lime, brown Sugar

Gin Fizz or Tom Collins

Lemon Juice, Sugar, Soda Water

Bloody Mary

Vodka and spiced Tomato Juice

Mint Collins

Gin, Lemon Juice, Mint Liqueur, Soda

Screwdriver
Vodka and fresh Orange Juice

Gin or Vodka Tonic
Euro 25

GRAPPA

Prime Uve bianche
Euro 15.00

Prime Uve nere
Euro 15.00

Di Moscato
Euro 16.00

Nonino
Euro 18.00

Storica Bianca DOMENIS
Euro 16.00

Storica Nera DOMENIS
Euro 18.00

Moët & Chandon
Euro 18.00

Amorosa di Dicembre J. POLI
Euro 20.00

VODKA

Absolut
Euro 15.00

Moskovskaya /
Smirnoff
Euro 14.00

Stolichnaya
Euro 18.00

Belvedere
Euro 18.00

Grey Goose
Euro 20.00

GIN

Gordon's
Euro 14.00

Tanqueray
Euro 16.00

Bombay Sapphire
Euro 16.00

Beefeater
Euro 16.00

Hendrick's
Euro 18.00

Tanqueray Ten
Euro 18.00

Miare
Euro 20.00

Monkey 47
Euro 22.00

RUM

Havana Blanco
Euro 15.00

Havana Club 7 yrs (CUBA)
Euro 16.00

Matusalem 15 yrs (CUBA)
Euro 18.00

Zacapa
Euro 20.00

Neisson Blanc
Agricole Full Proof
Euro 24.00

Karukera Agricole
Euro 28.00

TEQUILA

Sauza
Euro 14.00

Patron Silver
Euro 22.00

ITALIAN / IMPORTED LIQUEURS EURO 14.00

Amaretto Disaronno
Amaro Monte Negro
Averna
Baileys
Benedictine
Branca
Cointreau
Cynar
Drambuie
Grand Marnier
Fernet Branca
Galliano
Kahlua
Limoncello
Pernod
Sambuca Molinari
Tia Maria
Ramazzotti

PORTO

Graham Port 20 y.o.	Euro 22.00
Barros Vintage Port	Euro 18.00
Graham Port 10 y.o.	Euro 15.00
Sandeman Ruby	Euro 13.00
Sandeman Bianco	Euro 13.00

SINGLE MALT SCOTCH WHISKY

Lagavulin 16 yrs.	Euro 22.00
Oban 14 yrs.	Euro 20.00
Ardbegh 10 yrs.	Euro 20.00
MacCallan Amber	Euro 20.00
Glenfiddich 12 yrs.	Euro 20.00
Talisker 10 yrs.	Euro 18.00
Laphroaig 10 yrs.	Euro 18.00
Glenmorangie 10 yrs.	Euro 18.00

SCOTCH BLENDED WHISKEY

J & B
Euro 16.00

Glen Grant 5 yrs.
Euro 16.00

Ballantines
Euro 16.00

J. Walker Red
Euro 16.00

Chivas Regal 12 yrs.
Euro 18.00

J. Walker Black

Euro 20.00

J. Walker Blue
Euro 33.00

IRISH WHISKEY

Jameson
Euro 16.00

Bushmills
Euro 16.00

Bushmills 10 yrs.
Euro 18.00

AMERICAN WHISKEYS

Four Roses
Euro 16.00

Jack Daniel's
Euro 18.00

Wild Turkey
Euro 18.00

CANADIAN WHISKEYS

Canadian Club
Euro 16.00

Crown Royal
Euro 20.00

COGNAC, ARMAGNAC, BRANDY

Loius XIII De Remy Martin
Euro 150.00

Cerbois Bas Armagnac X.O.
Euro 35.00

Hennessy X.O.
Euro 35.00

Courvoisier V.S.O.P.
Euro 22.00

Remy Martin V.S.O.P.
Euro 22.00

Martell V.S.O.P.
Euro 22.00

Janneau V.S.O.P. Armagnac
Euro 20.00

Hennessy V.S.
Euro 20.00

Martell V.S.
Euro 20.00

Carlos I
Euro 18.00

Cardenal Mendoza
Euro 16.00

Vecchia Romagna Etichetta Nera
Euro 15.00

CALVADOS

Calvados Daron
Euro 18.00

Calvados Morin Selection
Euro 15.00

La carta degli Snacks

Disponibile dalle 12.00 alle 24.00
Available from 12.00 till noon

Bresaola, rucola e Parmigiano Reggiano
Dry-salted beef, rocket and Parmigiano Reggiano
€ 18

Insalata "Caprese" (mozzarella, pomodoro e basilico)
Caprese salad (tomatoes, mozzarella and basil)
€ 15

Le 3 Stagioni di Parmigiano Reggiano
(tre diverse stagionature di parmigiano servite con mermellate e frutta secca)
The 3 seasons of Parmigiano Reggiano
(3 ripening stages of Parmigiano Reggiano served with jams and dried fruits)
€ 18

Insalata mix
Mix of salads
€ 10

Minestrone
Vegetable soup
€ 19

Lasagna di verdure

Vegetables Lasagna
€ 19

Lasagna alla Bolognese
€ 19

Bruschetta Classica
€ 15

Toast classico
Ham and cheese toast
€ 16

Toast al tacchino
Tuckey and cheese toast
€ 16

Torte
Cakes of the house
€ 10

Gelati
Ice creams
€10

Frutta fresca
Fresh fruits
€ 13

ATTENZIONE

Alcuni dei piatti e degli alimenti serviti in questo ristorante potrebbero contenere sostanze che provocano allergie o intolleranze. Se sei allergico o intollerante ad una o più sostanze, informaci e ti indicheremo le preparazioni prive degli specifici allergeni.

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.

Pesci acquistati freschi destinati alle preparazioni a crudo, hanno subito un trattamento di bonifica preventiva mediante abbattimento termico a -20°C, conforme alla prescrizione del Reg. (CE) 853/2004, allegato III, sezione VIII, capitolo 3, lettera D. 3. Alcuni alimenti, per difficoltà di reperimento sul mercato, potrebbero essere congelati all'origine o, se freschi all'origine, abbattuti a -18°C.

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.



ANTINOO's Lounge & Restaurant

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