



ANTINOO's
Lounge & Restaurant



SINA
CENTURION PALACE
VENEZIA

Starters

Burrata and "Acquasale" (typical dish from Apulia) and Tropea onion powder
€ 22

Herbs marinated salmon tartare with Ponzu sauce and rye bread crouton
€ 25

Fassona meat tartare with cardoncelli mushrooms and pesto of parsley
€ 28

First Courses

Spaghetti with yellow Vesuvian tomatoes and smoked ricotta from Sardinia
€ 19

Egg tagliolini with seafood
€ 24

Gnocchi with veal ragout and seasonal vegetables
€ 24

Main courses

Seared fillet of beef with pak choi and sweet garlic sauce
€ 33

Baked sea bass with soft potatoes and Salicornia seaweed
€ 34

Mixed fried fish and vegetables
€ 34

Sauté potatoes
Grilled vegetables
Mixed salad
€ 12

Dessert

Tiramisù
€ 15

"Domori" dark chocolate mousse with raspberries
€ 15

Ice Cream (cream, chocolate, vanilla and strawberry)
€ 10



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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 included-***