



ANTINOO'S
Lounge & Restaurant

Christmas menu

Herbs flavoured artichoke au gratin
with fondue of cheese aged in a cave

Or

Smoked sardines with cream of cannellini beans
and rosemary flavoured roasted paper-thin bread

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Tortelli with cod, black cabbage and pepper mousse

Or

Passatelli (Fresh Pasta) from Romagna in capon broth
with black truffle

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Monkfish medallion with Mediterranean shellfish sauce

Or

Valpolicella calf cheek and pommes Anna

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Traditional Pandoro and Panettone with sauces

Euro 130 p.p.

VAT, wines and water included



SINA
CENTURION PALACE
VENEZIA