

Menù

ORIGINAL SINNERS

by Antonia Sautter



IL DINNER SHOW UFFICIALE DEL CARNEVALE DI VENEZIA
2023

DRINK

Aperol Spritz

Prosecco D.O.C.: selection offered by Consorzio di Tutela del Prosecco D.O.C.

APERITIF

Venetian-style creamed salt cod with toasted croutons

Marinated salmon and passion fruit

Red prawns in cauliflower puree

Golden Venetian Pierini toasts with sun-dried tomatoes and salted capers

Burrata stracciatella with artichoke melts

Mini buns with Montagnana prosciutto crudo and robiola cheese

Roasted and spiced almonds

Rosemary potato chips

DINNER

Steamed lobster, mandarin emulsion and radicchio di Treviso

Cream of pumpkin and cod fillet cooked at a low temperature

Risotto with langoustines, Prosecco and Garda lemon scent

Shi drum fish, bread, potatoes, and spinach with confit tomato sauce

Black chocolate, raspberry, and berry cake

Frittelle, galani, and carnival sweets

WINE

Prosecco D.O.C.: selection offered by Consorzio di Tutela del Prosecco D.O.C.

Wine selection from the Wagner restaurant

Lavazza Coffee

ORIGINAL SINNERS

Un evento organizzato da



Partner



CAMERA DI COMMERCIO
VENEZIA ROVIGO



PROSECCO DOC
ITALIAN GEMO



Institutional Partner



Technical Partner



TAKE YOUR TIME FOR THE
**ORIGINAL
SIGNS**

Direzione Artistica:
Massimo Checchetto

Scopri tutti gli eventi su:
www.carnevale.venezia.it

#CarnevaleVenezia2023
Seguici su:

