



Our Annual Venice Carnival Celebrations

Friday 24th February 2012

£29.50 per person – from 8.00pm

6 regional tasting courses, interspersed with Live music from Den Tyler, singing all the Italian greats

A glass of Bellini Champagne Cocktail on arrival

Zuppe di Virtu

A small bowl of hot broth with chickpeas, borlotti beans, vegetables and pasta.

Ravioli con Zucca ed Erbe

A pillow of fresh pasta stuffed with roast pumpkin and fresh herbs.

Fritto Misto

Served in every restaurant around the lagoon some tasty, crisp, fried, mixed shellfish with with sauce tartare.

Bollito Carnivale

This is a special occasion, delicious dish as served in the famous restaurant in Padova Giovanni's delicious, tender, poached chicken, cured beef, lambs tongue, ham and local sausage, a little of everything, served with spicy Moustarda pickled fruit and some winter vegetables.

Formaggio

Some fresh Pecorino cheeses and wild thyme honey.

Carnival Frittata

Little festival sweet fried doughnuts.

Traditional finish with Italian Coffee

'A brilliant insight into Italian gastro-culture' Giorgio Locatelli

12.5% service charge will be added to your final bill.