CARNIVAL PARTY MENU

Pulcinella Menu (Fish)

Venice to Venice
a selection of traditional Venetian 'cichetti': golden sardines with lemon, creamed red sea bream, pumpkin 'saor', cuttlefish and glasswort salad, salt cod on polenta
***

Laguna Laguna risotto
cappetonde, bevarasse, grey prawns, seawater
***

Freshly caught croaker
artichokes, Cavallino potatoes, Taggiasca olives, fresh lemon, vanilla potato mousse
***

Buffet of traditional Carnival desserts, tiramisu and fresh fruit

Colombina Menu (Meat)

Pink beef carpaccio
Dijon mustard mayonnaise and wild herbs
***

Traditional braised beef
orto di Sant'Erasmo e polenta con erborinato
***

Lasagnetta croccante
vegetables from Sant'Erasmo and polenta with blue cheese
***

Carnival dessert buffet, tiramisu and fresh fruit

Arlecchino Menu (Vegetarian/Vegan)

Pumpkin and artichoke
pumpkin flan with amaretto, artichokes in oil and grilled, caramelised chestnuts
***

Lasagnetta au gratin
with vegetables from the Sant'Erasmo garden, wild herbs, and a hint of fermented mushrooms
***

Winter lagoon vegetable garden
selection of cooked and raw vegetables, served on a bed of Lamon bean hummus
***

Carnival dessert buffet, tiramisu and fresh fruit
(vegan option: fresh fruit only)

Informazioni: info@hotelsaturnia.it