



The “*Carnevale di Venezia*”

at

**YUGA Café**

Friday 23<sup>rd</sup> February 2018 6:30pm start

Upon arrival drink: **BELLINI** (cocktail)

**BACCALÀ MANTECATO**

*(Grilled polenta crostini scented with mature montasio cheese finished with salted cod mousse)*

**CARPACCIO**

*(Swordfish Carpaccio with pink peppercorn vinaigrette)*

**SGROPPINO** *(Lemon sorbet cocktail)*

**RISOTTO AL NERO DI SEPIE**

*(Squid ink risotto)*

*Alternative main course of*

**CODA DI ROSPO CON CARCIOFI**

*(Monk fish with artichokes)*

*or*

**ANATRA IN PADELLA CON ACCIUGHE E CAPPERI**

*(Duck cooked with white wine, anchovies and capers)*

**DOLCE**

**Tiramisu** veneziano

**Zaletti** (corn flour venetian cookies)

*Il caffè della Bottega (Italian coffee or Tea)*

*Enjoy music, food and wines*

*Charge your glasses, connoisseurs of culture, and “VIVA IL CARNEVALE”*

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*\$120 per person without alcohol - \$145 per person with matching wines*

