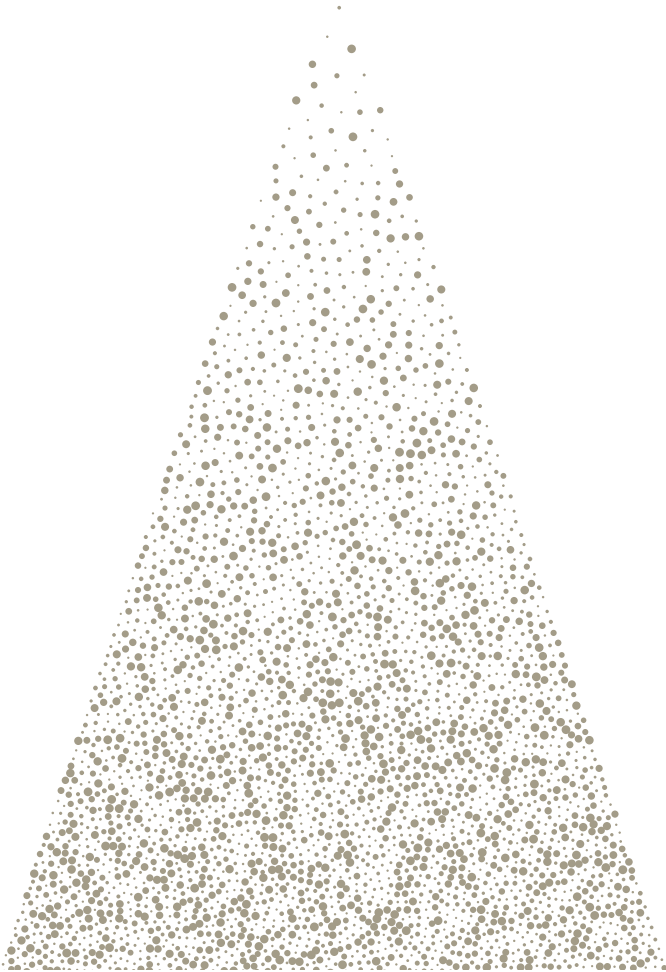




BAGLIONI HOTEL
LUNA
VENICE

LEADING
HOTELS®



CHRISTMAS AT CANOVA RESTAURANT

Canova

Restaurant

CHRISTMAS EVE MENU THURSDAY DECEMBER 24TH 2020

Cocktail and Chef's Amuse Bouche

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Swordfish and zucchini bar with breadcrumbs and pistachio

Paired with: Borgo Luna - Prosecco DOCG Brut spumante

100% Glera rapes (night harvest)

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Scallop filled raviolo, with broccoli and pomegranate gel

In between: Fish soup from Venetian lagoon

Paired with: Colle 170 - Prosecco DOCG Millesimato 2015 100% Glera grapes

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Turbot slice with crispy spinach and Mandarin Sauce

Hazelnut mousse with Grand Marnier sauce

Paired with: Grappolo di Luna - Prosecco DOCG brut 100% Glera grapes

(night harvest)

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Panettone and pandoro with their sauces

Paired with: Primo Rosso - Paladin Spumante Dolce

For the special occasion, all dishes will be paired by a selection of wines from Azienda Agricola Le Vigne di Sarah, a young and sparkling wine-producing company that reflects a land of thousands of colors and scents, brushed by the sun and wind. It was created in 2010 by Sarah Dei Tos, born and raised in the land of Prosecco, along the hills of Vittorio Veneto.

Price:

Euro 120,00 per person (VAT and beverages included)

Canova

Restaurant

CHRISTMAS MENU FRIDAY DECEMBER 25TH 2020

Cocktail and Chef's Amuse Bouche

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Smoked goose carpaccio with fiolaro broccoli and pomegranate

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Homemade tagliolini with guinea fowl ragout, granny smith apple
and fresh dill

In between: capon tortellini in their broth

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Duck escalope with cream of potatoes and crispy tatsoi
spinaches

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Hazelnut mousse with Grand Marnier sauce Pandoro and
panettone with their sauces

Price:

Euro 120,00 per person (including VAT, water and wines from
Canova Selection)

For more information and reservation

Tel. +39 041 5289840

Email: luna.venezia@baglionihotels.com

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#ItalianFood #CanovaRestaurant #Venice #BaglioniVenice