

JOVANINA'S BROKEN ITALIAN

presents

CARNEVALE 2026



A cousin of the famous pre-lenten feasts and festivities found in New Orleans and Rio de Janeiro and having survived cancellation attempts by both the Holy Roman Emperor and Mussolini, Venice's unique take on the occasion dates to 12th Century. Venetian Carnevale is marked by the ubiquitous presence of colorful masks and intricate costumes as citizens join in parades and the canals and streets are full of concerts, color, buskers and magic shows. Carnevale remains a testament to the Venetian's enduring sense of vitality and independence. Jovanina's invites you celebrate alongside with our (perhaps somewhat broken...) takes on the food and wine you might find canal side.

Starting Tuesday, February 3rd DOLCE

KUMQUAT BUCKLE

Bergamot Zest + White Chocolate
Powder + Citrus Meringue 15

CHOCOLATE BUDINO

ANTIPASTI:

BUFALA BURRATA CANNOLI

Preserved Tomato + Micro Basil + Ricotta

Wine Pairing: 2023 Colterzino "Prail"
Sauvignon Blanc, Suditrol, Alto Adige

ZUPPE:

PORCINI MUSHROOM "CAPPUCCINO"

Potato & Celery Root Crema +
Winter Truffles

Wine Pairing: 2022 Pikasi "Rebula"
Ribolla Gialla, Primorska, Slovenija

PASTA:

POACHED CALAMARI & CLAM BUCATINI

Squid Ink Pasta + Garlic Bread Crumb +
Fennel Sausage

Wine Pairing: 2024 Muri-Gries
Lagrein, Alto Adige



DOLCE:

VENETIAN CARNEVALE CAKE

Almond + Apricot + Raspberry +
Pistachio + Chocolate

Wine Pairing: 2018 Thomas Bussola
Recite della Valpolicella, Veneto

4-COURSE DINNER: \$75

WINE PAIRINGS: \$40

