

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 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 Venetians 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 with a tasting menu we will offer starting Tuesday, February 3rd and running through Shrove Tuesday, February 17th (with the exception of a special price fixe menu for Valentine's Day). Individual items will be available ala carte as well.

We Hope you enjoy!

ANTIPASTI:

BUFALA BURRATA CANNELLONI
Tomato Confit + Micro Basil + Ricotta
Wine Pairing: 2023 Colterzino "Prail"
Sauvignon Blanc, Suditrol, Alto Adige

ZUPPE:

PORCINI MUSHROOM CONSUMMÉ
"CAPPUCCINO"
Potato & Celery Root Crema +
Winter Truffles
Wine Pairing: 2022 Pikasi "Rebula"
Ribolla Gialla, Primorska, Slovenija



PASTA:

NERO DI SEPIA "#45" BUCATINI
Meyer Lemon Pistachio Pesto + Tomato Raisins
+ Fennel Pangrattato
Wine Pairing: 2024 Muri-Gries
Lagrein, Alto Adige

DOLCE:

VENETIAN CARNEVALE CAKE
Almond + Apricot + Raspberry +
Pistachio + Chocolate
Wine Pairing: 2018 Thomas Bussola
Recioto della Valpolicella, Veneto

4-COURSE DINNER: \$75

WINE PAIRINGS: \$40

FEATURED COCKTAILS:

IL HURACÁN

Bacardi Ocho +
Grenadine + Orange
Juice + Pineapple Juice +
Lime 16

BELINI

Lemon + Peach Puree +
Prosecco 12
make it "Violet" 14

SAZERAC

Cognac + Rye + Casoni
Bitters + Absinthe. 16