

# Suggestions

## HISTORY

### CARNIVAL ORIGINS



The Venice Carnival origins are to be found in two ancient traditions: the Latin Saturnalia and the Greek Dionysian cults - major religious festivals involving the use of masks and symbolic representations. The Venice Carnival history and meanings take their cue from these traditions, recasting them for their own purposes: in the *Saturnalia* of ancient Rome the social order was overturned and slaves and free citizens poured into the city to celebrate with music and wild dancing; in the Greek Dionysia processions and plays were intended to unite the human being with nature in superior harmony, free of social conventions established by man. Venice has reinterpreted the ancient Greek and Roman festivals to meet the needs of the Venetian Republic, which promoted the Carnival to give to the people, especially the lower classes, a time for fun and parties. The Venetian Carnival masks guaranteed total anonymity, a sort of leveling of the social divisions that sometimes allowed citizens to even make fun of authority and aristocracy. These generous licenses represented an outlet for tensions and ill-feeling that was created in society because of the strict limits imposed by morality and the public order of the Republic of Venice. The origin of the word Carnival is traced to a document of the Doge Vitale Falier of 1094, where it was used for the first time talking about public amusements. The Carnival in Venice history as an official public holiday, however, began only in 1296, when a decree of the Senate declared a public holiday the day before the beginning of Lent.

## TASTE

### THE DOGE'S FORK



Cuisine at the Club del Doge Restaurant, under the supervision of Executive Chef Daniele Turco, complements at the highest level a stay at the Gritti Palace. Murano glass chandeliers, the finest brocade upholstery on the walls, a solemn, warm welcome pair exquisitely with fresh,

home-baked bread, local produce from the outer Venetian islands, and a plethora of locally-inspired, chef-enhanced specialties. Our *cicchettata*, the Venetian equivalent of tapas platter, is an evergreen, as is our sweet soufflé, available at any hour of the day or night. It is no secret how they are made, in fact, you can learn the famous recipe during culinary lessons at our Gritti Epicurean School.

## TASTE

### PUCCINI SEASON



Two ingredients - tangerine and Prosecco - to make an exquisite aperitif name after one of the greatest music composers in history. The Puccini cocktail was created by barman Renato Hausmann of Posta Hotel in Cortina in 1948 and is one of the most delicate drinks originating in the world of bubbles. Since its creation, the most delicate palates appreciate it - thirst-quenching yet fizzy and fancy, it is the ideal companion for winter aperitifs, and this shouldn't come as a surprise because its main ingredient, tangerine, is a winter staple. The best in town? Undoubtedly Bar Longhi's own made-to-order.

## HAPPY HOUR

### CARNIVAL GRITTI STYLE



Kickoff your Carnival nights with IrinaKant, DJ for prestigious Italian and international nightclubs, and Sound Designer for exclusive fashion labels. Join us at the Longhi Bar between 6pm and 9pm on Friday, February 9th and Saturday, February 10th for an aperitif and DJ Irina Kant's eclectic cocktail of Lounge and Chillout.