



FISH autumn menu

16th September – 31st December

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Raw scampi in lemon dressing
with avocado sauce

Thin slices of sea bass fillet
flavoured with capers and olives "taggiasca"

Pickled anchovies with pink peppercorns
Octopus salad
Scallops au gratin with ginger and carrots sauce

First courses

Prosecco scented risotto with scampi and pumpkin

Crêpe filled with cep mushrooms

Second course

Seabream fillet in salt crust
with vegetables ratatouille
and rosemary roast potatoes

Dessert

Seasonal fresh fruit
Tiramisù

Illy Coffee

This menu includes red and white wines
from the Veneto region

* The suggested menu is subject to change
and all selections are subject to availability.

MEAT autumn menu

16th September – 31st December

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Thin slices of beef drizzled with balsamic vinegar
of Modena and flan with pumpkin
and smoked ricotta

Selection of mushrooms
and Grana Padano d.o.p. flakes
on a bed of soft polenta

First courses

Strozzapreti with meat sauce

Crêpe filled with cep mushrooms

Second course

Bacon wrapped turkey roulade
with vegetables ratatouille
and rosemary roast potatoes

Angus "tagliata" (steaks)
on a bed of fresh champignon mushrooms

Dessert

Seasonal fresh fruit
Tiramisù

Illy Coffee

This menu includes red and white wines
from the Veneto region

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UFFICI: VIA TRITONE, 4 - 30016 LIDO DI JESOLO (VE) / SAN MARCO, 1579 - 30124 VENEZIA (SU APPUNTAMENTO)



VEGETARIAN autumn menu

16th September – 30th December

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Apulian "Burrata"
with sweet-and-sour pearl onions and capers

Selection of mushrooms and Grana Padano d.o.p.
flakes on a bed of soft polenta

First courses

Strozzapreti with tomato sauce,
olives "taggiasca" and basil

Crêpe filled with cep mushrooms

Second course

Herbs omelette filled with ricotta
and cheeses assiette
with vegetables ratatouille
and rosemary roast potatoes

Dessert

Seasonal fresh fruit
Tiramisù

Illy Coffee

This menu includes red and white wines
from the Veneto region

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Children menu

Aperitif

Juices
Small pizzas and salted snacks

Hors d'oeuvre

Bruschetta Mediterranean style

First course

Meat lasagna

Second course

Breaded veal cutlet with chips

Dessert

Seasonal fresh fruit
Tiramisù

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