



FISH winter menu

1st January – 31st March

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Raw scampi in lemon dressing
with fresh spinach salad
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

Delicate seafood risotto

Crêpe filled with radicchio di Treviso and Montasio

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 winter menu

1st January – 31st March

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Apulian "Burrata" with fresh spinach salad,
sweet-and-sour pearl onions
and Montagnana d.o.p. ham

Thin slices of beef drizzled with balsamic vinegar
of Modena and baked radicchio di Treviso
with gorgonzola and walnuts

First courses

Strozzapreti with meat sauce

Crêpe filled with radicchio di Treviso and Montasio

Second course

Bacon wrapped turkey roulade
with vegetables ratatouille
and rosemary roast potatoes

Angus "tagliata" (steaks)
on a bed of fresh rucola salad
and pachino tomatoes

Dessert

Seasonal fresh fruit
Tiramisù

Illy Coffee

This menu includes red and white wines
from the Veneto region

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VEGETARIAN winter menu

1st January – 31st March

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Apulian "Burrata" with fresh spinach salad
and sweet-and-sour pearl onions

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 radicchio di Treviso and Montasio

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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