



## Winter menu

1<sup>st</sup> January – 31<sup>st</sup> 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

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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

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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

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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.

## Spring menu

1<sup>st</sup> April – 31<sup>st</sup> May

### Aperitif

Prosecco

Assorted canapés

### Hors d'oeuvres

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

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Thin slices of beef drizzled with balsamic vinegar  
of Modena and small "Parmigiana"  
(baked aubergine with tomatoes and mozzarella)

### First courses

Strozzapreti with meat sauce

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Crêpe filled with asparagus  
and fresh goat cheese sauce

### 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

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Illy Coffee

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from the Veneto region

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**GVJ DI LONGO ANDREA & C. S.N.C.** VIA CAPO HORN, 10 - 30013 CAVALLINO TREPORI (VE)

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



## Summer menu

1<sup>st</sup> June – 15<sup>th</sup> September

### Aperitif

Prosecco

Assorted canapés

### Hors d'oeuvres

Apulian "Burrata" with Montagnana d.o.p. ham  
and melon pearls

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Thin slices of beef drizzled  
with balsamic vinegar of Modena  
and small "Parmigiana"  
(baked aubergine with tomatoes and mozzarella)

### First courses

Strozzapreti with meat sauce

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Crêpe filled with zucchini, saffron and soft cheese

### 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

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Illy Coffee

This menu includes red and white wines  
from the Veneto region

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and all selections are subject to availability.

## Autumn menu

16<sup>th</sup> September – 31<sup>st</sup> 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

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

### First courses

Strozzapreti with meat sauce

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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

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Illy Coffee

This menu includes red and white wines  
from the Veneto region

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