



Winter

1st January – 31st March

Menu

Aperitif with Prosecco
and 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

Gilthead 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.

Spring

1st April – 31st May

Menu

Aperitif with Prosecco
and assorted canapés

Hors d'oeuvres

Raw scampi in lemon dressing
with capers
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 artichokes and scampi risotto

Crêpe filled with asparagus
and fresh goat cheese sauce

Second course

Gilthead 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.

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

TEL. +39 0421 380006 - FAX +39 0421 386259 - INFO@JOLLYROGER.IT - WWW.GALEONEVENEZIANO.IT

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



Summer

1st June – 15th September

Menu

Aperitif with Prosecco
and assorted canapés

Hors d'oeuvres

Raw scampi in lemon dressing
with chunky fresh tomatoes
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 zucchini, saffron and soft cheese

Second course

Gilthead 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.

Autumn

16th September – 31st December

Menu

Aperitif with Prosecco
and 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

Gilthead 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.