



## 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  
and sweet-and-sour pearl onions

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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

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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

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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 and capers

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Small "Parmigiana"  
(baked aubergine with tomatoes  
and parmesan cheese) with grilled vegetables

### First courses

Delicate artichokes risotto

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Crêpe filled with asparagus  
and fresh goat cheese sauce

### Second course

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

### 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 sweet-and-sour pearl onions and capers

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Small "Parmigiana"

(baked aubergine with tomato sauce and parmesan cheese) with grilled vegetables

### First courses

Delicate artichokes risotto

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Crêpe filled with zucchini, saffron and soft cheese

### Second course

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

### 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.

## Autumn menu

16<sup>th</sup> September – 30<sup>th</sup> December

### Aperitif

Prosecco

Assorted canapés

### Hors d'oeuvres

Apulian "Burrata"

with sweet-and-sour pearl onions and capers

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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

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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

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Illy Coffee

This menu includes red and white wines from the Veneto region

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