



Dinner in the Galleon – AUTUMN (16th September – 31st December)

FISH MENU

Aperitif

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

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.



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MEAT MENU

Aperitif

Prosecco and 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 course

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

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VEGETARIAN MENU

Aperitif

Prosecco and 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 course

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

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Dinner in the Galleon – AUTUMN (16th September – 31st December)

CHILDREN MENU

Aperitif

Juices

Small pizzas and salted snacks

Hors d'oeuvres

Bruschetta Mediterranean style

First course

Meat lasagna

Second course

Breaded veal cutlet with chips

Dessert

Seasonal fresh fruit

Tiramisù

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VivoVenetia accepts no liability for any changes to the menu not communicated by the partner.