



Dinner in the Galleon – SPRING (1st April – 31st May)

FISH MENU

Aperitif

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 artichokes and scampi risotto

Crêpe filled with asparagus and fresh goat cheese sauce

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

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

Thin slices of beef drizzled with balsamic vinegar of Modena

and small "Parmigiana" (baked aubergine with tomatoes and mozzarella)

First course

Strozzapreti with meat sauce

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

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

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

First course

Delicate artichokes risotto

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

Illy Coffee

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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.