



Dinner in the Galleon – WINTER (1st January – 31st March)

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 seafood risotto

Crêpe filled with radicchio di Treviso and Montasio

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.



Dinner in the Galleon – WINTER (1st January – 31st March)

MEAT MENU

Aperitif

Prosecco and assorted canapés

Hors d'oeuvres

*Apulian "Burrata" with fresh spinach salad, sweet-and-sour pearl onions
and Montagnana d.o.p. ham*

*Thin slices of beef drizzled with balsamic vinegar of Modena
and baked radicchio di Treviso with gorgonzola and walnuts*

First course

Strozzapreti with meat sauce

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

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.



Dinner in the Galleon – WINTER (1st January – 31st March)

VEGETARIAN MENU

Aperitif

Prosecco and assorted canapés

Hors d'oeuvres

*Apulian “Burrata” with fresh spinach salad and sweet-and-sour pearl onions
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 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

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.



Dinner in the Galleon – WINTER (1st January – 31st March)

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

*The suggested menu is subject to change and all selections are subject to availability.

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