



Winter menu

1st January – 31st March

Aperitif

Prosecco
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 courses

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.

Spring menu

1st April – 31st May

Aperitif

Prosecco
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 courses

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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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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Summer menu

1st June – 15th September

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Apulian "Burrata"
with sweet-and-sour pearl onions and capers

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

First courses

Delicate artichokes risotto

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

Illy Coffee

This menu includes red and white wines
from the Veneto region

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and all selections are subject to availability.

Autumn menu

16th September – 30th December

Aperitif

Prosecco
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 courses

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

This menu includes red and white wines
from the Veneto region

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