



New Year's Eve *at Villa Cariola*

Tuesday 31st december 2024

In the evocative setting of a prestigious historical residence dating back to 1400 nestled among the gentle hills of Lake Garda, Villa Cariola awaits you to celebrate the arrival of the New Year with the characteristic Dinner in its elegant rooms.

Evening programme

- 20.00 – 21.00 Grand Buffet of Aperitifs and Appetizers
- 21.00 – 23.45 Dinner in the halls of the Villa
- 23.45 – 03.00 Dj-Set with bar service for a fee

INFO AND RESERVATIONS:
045 6250012 | info@villacariola.it

New Year's Menu

GREAT BUFFET OF APPETIZERS AND APERITIFS

Natural and sparkling mineral water
Sparkling wine Blanc de Blancs and Soave rosé wine
Non-alcoholic drinks and fruit juices

SELECTION OF FRIED FOODS

Sage pancakes with Valdobbiadene prosecco
"Stick" of crunchy seasonal vegetables
Aquadelle di lago, rice Arancini, Olives ascolane

FINGERFOOD

Shrimps with new potatoes and rose pepper aurora sauce
Salad of octopus with taggiasche olives, with the scent of Ligurian basil
Venus rice salad with squid julienne, celery and yellow peppers
"Caprese" revisited with buffalo mozzarella, tomato confit and Ligurian pesto
"Spuma Cream" with cooked ham and horsemeat on a mixture of apples and ginger
Veal petals with tuna sauce on salad mix
Tartelletta with smoked salmon foam, chives and lompo eggs
Tartelletta with foam with cooked Prague ham with horsemeat
Roselline of bresaola stuffed with mousse with fresh cheeses

RUSTIC CORNER

Marinated cup at the Soave, Speck of South Tyrol
Salame Veneto, Crude ham of Parma
Soft polentina with forest mushrooms
Soft polentina with flakes of Monte Veronese
Carpaccio of Marinated Beef with grain flakes, arugula and drops of balsamic

Served Menu

FIRST COURSES

Risotto with scallops, king prawns and porcini mushrooms
scented with black truffle

Crespella with radicchio and Monte Veronese

MAIN COURSE

Beef fillet poached in colonnade lard with Cognac sauce

Seasonal side dishes

DESSERT

Gianduia tartlet with chocolate pearls and red fruits
on a vanilla cream mirror

New Year's toast (sparkling wine excluded)
with centerpiece of snacks of Pandoro and Panettone

Coffee, Sparkling and natural water

Wines: White Lugana, Red Valpolicella

Price per person 139€

Early booking price: 119€ per person
for reservations by 30/11/2023

PAYMENT BAR SERVICE starting from midnight





New Year's Package

DINNER + ACCOMMODATION

2/3 nights in Villa Cariola including breakfast
for 2 persons, in a double room

PRICES FOR 2 PEOPLE
starting from 749€

**3 NIGHT
PROMO**

For only €100 more,
stay the third night as well.

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