



# *New Year's Eve* *at Villa Cariola*

**Tuesday 31<sup>st</sup> 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](mailto: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**

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

**PRICES FOR 2 PEOPLE  
starting from 1050€**

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