



Easter lunch

Sunday April 20th 2025

PROGRAM

12:30 am - 1:15 pm Gran buffet in terrace (wines incl.)

1:15 - 3:30 pm 4 courses served menu

Info and bookings:

+39 045 6250012 - info@villacariola.it

Appetizers gran buffet



FRIED FOOD CORNER

Pancakes of sage with Prosecco from Valdobbiadene

"Stick" of crunchy vegetables

Tails of golden shrimp

Arancini of rice, olives ascolane, mozzarelline bread

Meat bites with sesame seeds, poppy seeds, classics

FINGER FOOD



Octopus salad with Taggiasca olives, scented with Ligurian basil

Barchetta di brisé with asparagus and salmon cream

Barchetta di brisé with fennel cream and smoked marlin

Lamb tenderness and polenta cubes

Roselline of bresaola with mimosa egg

Semilune of hard-boiled eggs with lime mayonnaise and anchovies

Mini quiches with mushrooms and black truffle

Vegetable strudel

Focacce with salt, olives and cherry tomatoes

Accompanied by:

Valdobbiadene sparkling wine, Rosè chiaretto

and non-alcoholic cocktails

(included in the price)



Served menu



FIRST COURSES

Risotto asparagus, scallops and shrimp with mascarpone

Tortelloni with amarone sfoglia with braised lamb
and hazelnut butter

MAIN COURSE

Turret of veal fillet in bacon with mushrooms,
accompanied by seasonal accompaniments

DESSERT

Easter Parfait with dark chocolate threads
and cream of red fruits

Price: 69 € per person
Excluding wines (à la carte)



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