



New Year's Eve at Villa Cariola

Sunday 31st December 2023

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 horsermeat on a mixture of apples and ginger
Veal petals with tuna sauce on salad mix
Tartelletta with smoked salmon foam, chives and lombo eggs
Tartelletta with foam with cooked Prague ham with horsermeat
Rosellina of bresaola stuffed with mousse with fresh cheeses

Rustic corner

Marinated cup at the Soave, Speck of South Tyrol
Salame Veneto, Crudo 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 salmon and king prawns with the scent of black truffle

Tortelloni radicchio and ricotta with Amarone
browse and cream of Monte Veronese

Main Course

Veal fillet turret in the mantle of San Daniele ham
with prairie mushrooms and seasonal contours

Sorbet with citrus fruits

Dessert

Drop of " torroncino" with dark chocolate strands and red fruits

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 125 €

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

PAYMENT BAR SERVICE starting from midnight