



# 2026

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

**Wednesday 31<sup>st</sup> december**

### EVENING PROGRAMME

8.00 – 9.00 pm: Grand Buffet of Aperitifs and Appetizers

9.00 – 11.45 pm: Served dinner in the halls of the Villa

11.45 pm – 3.00 am: Dj-Set with bar service for a fee

### INFO AND RESERVATIONS:

+39 045 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 Durello della Lessinia and Rosé wine  
Non-alcoholic drinks and fruit juices

## SELECTION OF FRIED FOODS

Sage pancakes with Valdobbiadene prosecco  
"Stick" of crunchy seasonal vegetables  
Rice Arancini, ascolane olives, shrimp tails

## FINGERFOOD SELECTION

Bresaola roses stuffed with black truffle mousse  
Cotechino cups with black truffle pearà  
Veal petals with tuna sauce on a salad  
Smoked swordfish with cheese mousse, sun-dried tomatoes, and honey  
Octopus salad with Taggiasca olives, flavored with Ligurian basil  
Revisited Caprese salad with buffalo mozzarella, tomato confit, and Ligurian pesto  
Mini quiches with mushrooms and black truffle, Vegetable strudel,  
Cous cous with saffron and vegetables  
Tartlet with smoked salmon mousse, chives, and lumpfish roe  
Tartlet with Prague cooked ham mousse and horse meat strips

## RUSTIC CORNER

Soave wine-marinated coppa, Alto Adige Speck  
Veneto salami, Parma raw ham  
Soft polenta with wild mushrooms  
Soft polenta with Monte Veronese shavings  
Focaccia bites with olives and cherry tomatoes  
Marinated beef carpaccio with parmesan shavings, arugula, and balsamic drops

# Served menu

## FIRST COURSE

Risotto with red radicchio and Amarone della Valpolicella  
creamed with Monte Veronese cheese

Crab and salmon crepe on a smoked tomato sauce

## MAIN COURSE

Veal fillet turret wrapped in San Daniele ham with mushrooms

*Seasonal side dishes*

## DESSERT

Red berry cheesecake on a passion fruit cream mirror

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

Caffè, sparkling and natural water  
Wines: White Soave, Red Valpolicella

Price per person ~~159€~~ **149€**



**DISCOUNTED DINNER PRICE  
FOR RESERVATIONS BY 15/11/2025**

**PAID BAR SERVICE starting from midnight**







# New Year's Package

**DINNER + ACCOMODATION**

Starting from 2 nights at Villa Cariola  
with **breakfast included**,  
for 2 people, in a double room

**PACKAGE PRICE**

starting from ~~899€~~ **799€\***



**DISCOUNTED RATE WITH EARLY BOOKING PROMO  
VALID UNTIL 30/11/2025**

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