



VILLA SOSTAGA

BOUTIQUE HOTEL
LAKE GARDA

Christmas menu 2025

Welcome entrée

Gratinated oyster with herb butter
and panettone breadcrumbs

Appetizer

Scallop carpaccio with citrus,
caviar, and mountain pine oil

First course

Chestnut gnocchetti in a mussel stew with
potato foam and parsley powder
Homemade traditional tortellini in capon broth

Main course

Turbot fillet in an herb crust, Jerusalem
artichoke cream, and Champagne sauce

Dessert

Our homemade artisanal
panettone with vanilla sauce

€ 80 per person

(beverages not included)

