



VILLA  
SOSTAGA

BOUTIQUE HOTEL  
LAKE GARDA

*New year's menu*  
2025

Welcome entrée

Amberjack tartare with lime and basil

Appetizer

Bluefin tuna tartare with avocado,  
lime, and nori seaweed

First courses

Carnaroli risotto from Pavia with candied Garda lemon,  
seared scallops, and parsley oil

Milanese-style ossobuco tortelli with  
saffron cream and crispy gremolata

Main course

Sichuan pepper venison fillet with  
blueberries, thyme potatoes, and artichokes

Dessert

Pistachio parfait with blueberry heart  
and white chocolate sauce

Towards midnight - New year's toast

Cotechino sausage with lentils  
Artisanal panettone with mascarpone sauce

**€ 140 per person**

(beverages not included)

