

NEW YEAR'S EVE 2025

Jungle Dreams

New Year's Eve Dinner

Gardaland Hotel & Gardaland Adventure Hotel

Main Menu

Welcome glass

Glass of Ca' del Bosco Cuvée Prestige

Hors d'oeuvres

Triptych of flavours:

Beef tartar, marinated quail egg with fine black truffle and crunchy wafer
Marbled savoury budino of spinach and beetroot with a molten centre of Asiago PDO cheese and walnut brittle
Crunchy cannolo filled with creamed white potatoes, Juncu pecorino cheese, mint and saffron mousse

Lightly grilled lobster tail lacquered with Teriyaki sauce, Jerusalem artichoke cream and artichoke chips

Starters

Fregola pasta with cream of porcini mushrooms, Monte Veronese PDO fondue and fine black truffle

Fresh tortelloni with squid ink, stuffed with red prawn and ricotta cheese flavoured with lime and pistachio pesto

Main course

Veal medallion, Marsala sauce, French-style mashed potatoes and Kaluga-Amur caviar

End-of-year treat

Tropical wonder

At midnight

Traditional Pandoro and sparkling wine

To continue the celebrations...

Finger-food of traditional slow-cooked artisanal cotechino (pork sausage) and lentils, served at Gardaland Hotel

Selection of drinks:

Lugana Le Quaiare DOC 2023 - Bertani

Le Quaiare is a white wine produced from Turbiana grapes, also known as Trebbiano di Lugana. It has a straw-yellow colour with slight greenish reflections. It releases an intriguing fruity aroma, defined by hints of yellow and white-fleshed fruit, blended with elegant floral notes.

Valpolicella Valpantena 2023 Doc - Bertani

Valpolicella Valpantena is a bright ruby red wine with garnet hues. Notes of red fruits, violets and spices stand out in the aroma, followed by sensations of umami and soft minerality. On the palate, it appears fresh and pleasant, a fruity taste that goes down easily, with delicate and well-integrated tannins. The finish is savoury and mineral.

This menu may vary slightly, depending on the availability of ingredients. Please mention any allergies, intolerances or special dietary requirements when booking.

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For our younger guests

Hors d'oeuvres

Prosciutto Crudo di Parma, Apulian fiordilatte mozzarella knot

Deep-fried pizza with tomato and basil

Starters

Valeggio tortellini with braised beef, handmade mountain butter and sage

Main course

Stuffed veal roll with grilled ham, string cheese and its sauce
potato chips

Dessert

Vanilla and caramel cream

Pandoro

To continue the celebrations...

Finger-food of traditional slow-cooked artisanal cotechino (pork sausage) and lentils,
served at Gardaland Hotel

Mineral water and soft drinks

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Vegetarian Menu

Welcome glass

Glass of Ca' del Bosco Cuvée Prestige

Hors d'oeuvres

Cannoli filled with garden vegetables, almond milk cream, candied cherry tomatoes and basil
Nest of rice noodles and crispy legumes
Steamed "Parmigiana" millefeuille

Savoury pie of Carasau bread with vegan meat crumble, vegan spun curd cheese, thick tomato soup and parsley chlorophyll

Starters

Fregola pasta creamed with porcini mushrooms, layers of caramelised artichoke hearts, and early vintage olive oil

Semolina tortelloni, vegan ricotta, lime and pistachio pesto

Main course

Vegetable gratin, white potato puree, fine truffle and baby leaf spinach

End-of-year treat

Tropical wonder

At midnight

Traditional Pandoro and sparkling wine

To continue the celebrations...

New Year traditional lentils served at Gardaland Hotel

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Gluten-free Menu

Welcome glass

Glass of Ca' del Bosco Cuvée Prestige

Hors d'oeuvres

Triptych of flavours:

Marbled spinach and beetroot savoury budino with a molten centre of Dolce Sardo cheese, walnut crackle
Steak tartare, marinated quail egg with fine black truffle, puffed rice wafer
Crunchy cannolo filled with creamed white potatoes, Juncu pecorino cheese, mint and saffron mousse

Lightly grilled lobster tail lacquered with Teriyaki sauce, Jerusalem artichoke cream and artichoke chips

Starters

Carnaroli rice creamed with porcini mushrooms, Monte Veronese PDO fondue and fine black truffle

Rice tortelloni with squid ink, stuffed with red prawn and ricotta cheese, with lime and pistachio pesto

Main course

Veal medallion, Marsala sauce, French-style mashed potatoes and Kaluga-Amur caviar

Dessert

Gluten-free tiramisu

At midnight

Sparkling wines

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