

Between laughter, delicacies, and dreams that light up like fireworks, enjoy an unforgettable and exclusive New Year's Eve.

Experience the magic of this celebration filled with promise, together with the people you love, surrounded by absolute comfort, and indulge in the luxury of an exclusive New Year's Eve Dinner.

Choose for yourself and your loved ones between a refined land-inspired menu or an elegant seafood experience, prepared with carefully selected ingredients by a professional chef, who will tailor each dish to your preferences.

Raise your glass to the New Year, surrounded by beauty, flavor, and serenity. New Year's Eve becomes an experience to be lived with your heart — among authentic flavors, enchanting atmospheres, and the promise of new, radiant beginnings.

Land Menu

Starters

Vol-au-vent with lentil cream and crispy cotechino Crostini with black kale and aged lardo Porcini mushroom flan with pecorino cheese cream

First Courses

Caserecce pasta with wild boar ragù, Leccino olive tapenade, and pine nuts Durum wheat spaghettoni with truffled pecorino cream

Main Course

Sous-vide pork fillet with orange sauce, served with a delicate spinach flan

Dessert

Traditional panettone and a glass of prosecco

Or

Seafood Menu

Starters

Vol-au-vent with salmon cream, lumpfish roe, and fennel Swordfish caponata Salt cod and chickpea mousse

First Courses

Fresh seafood ravioli in a saffron sauce Durum wheat penne with Northern pink shrimp

Main Course

Roasted sea bass fillet scented with lemon and rosemary, served with a salad of fennel, oranges, and crunchy walnuts, and oven-baked potatoes

Dessert

Traditional panettone and a glass of prosecco



WHAT'S INCLUDED

All ingredients, table setting using the villa's tableware, table service, and final kitchen tidying are included.

MEETING POINT

Villa

IMPORTANT

A single menu must be selected for the entire group.

If the number of guests exceeds the maximum capacity of the villa, permission from Emma Villas must be requested.

The wine list is available on request by writing to experiences@emmavillas.com

