



New Year's Eve Dinner

by Emma Villas

Amid laughter, exquisite dishes, and dreams sparkling like fireworks, indulge in an unforgettable and exclusive New Year's Eve in your splendid villa by Emma Villas. To fully experience the magic of this celebration with your loved ones, choose the absolute comfort and the luxury of an exclusive New Year's Eve Dinner by Emma Villas. Choose for yourself and your guests between a refined meat menu or an elegant seafood experience, both crafted with the finest ingredients by a professional chef who will tailor each dish to your preferences. Raise your glass to the new year, embraced by beauty, flavour, and serenity. With Emma Villas, your New Year's Eve becomes a heartfelt experience, where authentic flavours, enchanting atmospheres, and the promise of new, radiant beginnings come together in perfect harmony.

Meat Menu	Seafood Menu
Starters Vol-au-vent with lentil cream and crispy cotechino Crostini with black cabbage and aged lard Porcini mushroom flan with pecorino cheese cream •	Starters Vol-au-vents with creamed salmon, lumpfish roe, and fennel Swordfish caponata Cod and chickpea mousse •
First Courses Caserecce with wild boar ragù, Leccino olives and pine nuts Durum wheat spaghettoni with truffle pecorino cream •	First Courses Seafood-filled handmade ravioli with saffron sauce Durum wheat mezze penne with pink shrimp •
Secondo Piatto Sous-vide pork fillet with a hint of orange, served alongside a delicate spinach flan •	Main Course Baked sea bass “island style” with lemon and rosemary served with fennel, orange, and walnut salad, and oven-baked potatoes •
Dessert Panettone and a glass of Prosecco	Dessert Panettone and a glass of Prosecco

WHAT’S INCLUDED

All ingredients, table mise en place with the villa’s dinnerware, table service, and final kitchen cleanup.

IMPORTANT

A single menu selection is required for the entire group.
Wine list available upon request by writing to experiences@emmavillas.com.

