ARMONICO

restraint · light · memory

‘I like Venice very much’

New Year’s Eve at Palazzo Giovanelli, 31 December 2026

Venice, February 1771.

Shortly before midnight, Wolfgang Amadeus Mozart
and his father Leopold cross Piazza San Marco on their way to the Ridotto.

They arrived the day before and are staying at Palazzo Giovanelli.

The following day, Wolfgang writes to his friend Johann Nepomuk Hagenauer
about the dinner and the dancing.
Before signing off, he adds in Italian:

«Venezia mi piace assai».

Leopold writes to his wife of lunches with the Cornaro family and at the
Patriarch’s table, of balls and of gondolas waiting on the canal.

On the last evening of the year, the sixteenth-century Palazzo Giovanelli,
once home to the two travellers, opens its piano nobile to all its guests.

Murano crystal is reflected in the Venetian terrazzo floor.
Sala Mozart overlooks the Grand Canal.

Here, amid stuccowork and frescoes, we await midnight.

ARMONICO

restraint · light · memory

Programme

‘I like Venice very much’

New Year’s Eve at Palazzo Giovanelli, 31 December 2026

7.30pm Aperitifs in Sala Nobile

Armonico canapés served from trays,
Champagne by the glass and cocktails.
A classical prelude is played live as the first glasses are poured.

8.30pm Armonico dinner in Sala Mozart

Four courses inspired by the Venetian lagoon.
The wine list offers a selection chosen for the evening.
Over dinner, the live music continues with instrumental works from the classical repertoire.

11pm Pan de Toni

In Sala Mozart we serve artisan sourdough panettone with port zabaglione.

11.59pm The countdown

At midnight we toast 2027.
Champagne à la carte.
Music accompanies the countdown.

All hotel guests are invited to the aperitif with the compliments of the management.
Dinner, including dessert, €260 per person. Wine charged separately.
Midnight Champagne à la carte.

ARMONICO

restraint · light · memory

Aperitif 7.30pm
Sala Nobile

‘I like Venice very much’

New Year’s Eve at Palazzo Giovanelli, 31 December 2026

Armonico canapés

Ancient-grain crostini

Marinated Scottish salmon
King crab and wild salmon roe

Savoury tartlets

Venetian whipped cod
Quail’s egg, hollandaise, Norcia black truffle

Blinis

Beluga caviar, soured cream, dill
Mazara red prawn, avocado

Brioche

Foie gras pâté, caramelised figs

Champagne and cocktails

Champagne by the glass

Il giardino di Susanna · non-alcoholic cocktail

Ginger ale, lime, mandarin, lemon tea

Il capriccio di Figaro · alcoholic cocktail

Pineapple juice, mandarin, Peachtree, vodka, crème de cassis

Live music

A classical prelude

The hotel management and heads of department welcome you to wish you a happy New Year.

ARMONICO

restraint · light · memory

Dinner 8.30pm
Sala Mozart

‘I like Venice very much’

New Year’s Eve at Palazzo Giovanelli, 31 December 2026

The chef’s inspirations

Adriatic spider crab
Pink grapefruit segments, salmon roe, samphire
and a clarified fish fumet.

Venetian brodetto
Red scorpionfish, monkfish, scallop, red prawn
and mantis shrimp in a reduced fish stock.

Langoustine and Champagne risotto
Carnaroli rice, Sicilian langoustines, Ruinart Blanc de Blancs Champagne,
leek broth, Échiré butter and lime zest.

Spiny lobster Thermidor
The meat is baked au gratin with Gruyère Mornay sauce and Dijon mustard,
and served on a smooth potato purée.

Wines
The wine list offers a selection chosen for the evening.

Live music
Instrumental works from the classical repertoire
accompany dinner.

New Year’s Eve dinner, €260 per person. Wine charged separately.

ARMONICO

restraint · light · memory

Dessert 11pm

Sala Mozart

'I like Venice very much'

New Year's Eve at Palazzo Giovanelli, 31 December 2026

Pan de Toni

Artisan panettone.

The legend begins one Christmas night in the kitchens of Ludovico il Moro.
The dessert for the banquet had burnt.
Toni, the kitchen boy, brought out a sweet loaf fragrant with butter
and citrus peel. Tonight we share it.
Our sourdough panettone is served with port zabaglione.

The toast 11.59pm

Sala Mozart

The midnight toast

At midnight we raise our glasses to 2027.
Music accompanies the countdown.
For the midnight toast, our restaurant team will advise you
on your choice from the Champagne list.