

## HORS D'OEUVRE

Steamed spider crab with lemon flavored Evo oil emulsion

(2,4,6,9)

€28,00

Seafood salad "La Caravella" style

(2,4,6,8,9,14)

€26,00

Classic Beef carpaccio with mixed salad and Parmesan flakes

(6,7,9,10)

€28,00

Venetian salted Cod with soft polenta

(1,2,3,4,5,6,7,8)

€ 23,00

## FIRST COURSES

Spaghetti and squid in squid ink sauce

(1,2,3,4,5,6,8,9,10,14)

€23,00

Vegetable Risotto

(5,6,7,8,9)

€22,00

Tagliatelle with rabbit ragu and sauteéd artichokes

(1,3,5,6,7,8,9)

€23,00

## SALADS

Caprese salad, mozzarella cheese, fresh tomato and basil

<sup>(7)</sup>  
€17,00

Caesar salad, green salad, chicken julienne, Parmesan flakes,  
croutons and Caesar sauce

<sup>(1,3,5,6,7,8,9,11)</sup>  
€19,00

Nizzarda salad, mixed salad, boiled potatoes, tomatoes, tuna fish,  
anchovies, olives, cucumber, green beans, eggs

<sup>(2,3,4,5,6,9,10,11)</sup>  
€19,00

Fennel salad with oranges and walnuts, goat cheese  
and basil dressing

<sup>(5,6,7,8,9,11)</sup>  
€14,00

## VEGETARIAN COURSES

Zucchini Soup,  
thyme flavored Evo oil and taleggio cheese

<sup>(7,9)</sup>  
€18,00

Venetian pasta and beans with mixed pasta and  
rosemary flavored oil

<sup>(1,5,6,8,9,10,11)</sup>  
€18,00

## MAIN COURSES

Fish of the day salt crusted, baked or grilled  
with seasonal vegetables

(2,4,6,7,9,14)

€36,00

Ireland beef hamburger and French fries

(1,3,5,6,7,8,9,10,11)

€22,00

Fillet of Beef "La Caravella" with grilled vegetables

(1,3,6,7,9,10,11)

€34,00

## VEGETARIAN COURSES

Parmigiana!

Eggplants, tomato, mozzarella and basil sauce

(1,3,5,7,9)

€ 29,00

Chickpea and spinach burger, mixed salad  
with avocado and smoked tomato sauce

(1,3,5,6,8,9,10,13)

€29,00

Selection of Veneto cheeses served with herbal honey  
and seasonal fruit compote

(1,7,8,10)

€ 20,00

## SWEET MOMENTS

Tiramisù "la Caravella" served with warm coffee sauce

(1,3,7,8)

€15,00

Cream of "Mascarpone" and strawberries

(1,3,7,8)

€9,00

Chocolate mousse

(1,3,5,7,8,11)

€9,00

Warm Chocolate Pie with vanilla sauce

(1,3,5,7,8,11)

€12,00

Vanilla Ice-cream

(1,3,7,12)

€8,00

Classic lemon and vodka sorbet

(12)

€10,00

Seasonal sliced fruit

€16,00

Selection of Veneto cheeses served with herbal honey  
and compote of seasonal fruit

(1,7,8,10)

€20,00

Dear Guests,

We have the pleasure to welcome you and to present you our restaurant service.

We would like to inform you that our carefully chosen and cooked dishes contain ingredients that may cause allergies or food intolerances as follows:

- 1- Cereals containing gluten like wheat, rye, barley, oat, hullend wheat, kamut or their derived products
- 2- Crustacean and products based on crustaceans
- 3- Eggs and products based on eggs
- 4- Fish and products based on fish
- 5- Peanuts and nuts products
- 6- Soy and soy products
- 7- Milk and dairy produce, including lactose
- 8- Nuts such as almonds, hazelnuts, walnuts, pistachio nuts
- 9- Celery and products based on celery
- 10- Mustard and products based on mustard
- 11- Sesame seeds and products based on sesame seeds
- 12- Sulphur dioxide and sulphites in concentration higher than 10/mg/kg or 10ml/l related to the total presence of sulphur dioxide
- 13- Lupin beans and products based on them
- 14- Shellfish and products based on shellfish

Our restaurant Staff will give you all the necessary information about the specific ingredients used to cook our dishes, in conformity with the regulations in force (EU 1169/2011). Eventually we beg you to consider that all the dishes are prepared in the same place so they may contain some tracks of the indicated above ingredients.

