HORS D'OUEVRES

Venetian appetizer:

Venetian style creamed cod, baby octopus in "tecia", sardines and radicchio in classic saor , queen scallops au gratin, mantis prawns "conse", polenta and parsley gel
(1-2-4-7-8-9-12-14)
€ 34

Blue crab salad, Sant'Erasmo lagoon island fennel in green apple osmosis, oranges, Lara nuts from Eraclea, glasswort and its sponge
(1-2-3-8)
€ 34

Squid "taliatelle", carrot and ginger cream, squid ink sauce and almond salad crumble
(1-3-7-8-9-14)
€ 30

Beef fillet tartare with mustard grains, herd bread crumbs, stracciatella cheese foam, mayo and red turnip chips
(1-3-7-10)
€ 30

Vegetarian proposal

Warm tart of delica pumpkin and radicchio, taleggio fondue and caramelized pears
(3-7)
€ 24

Vegan proposal

Red lentil croquettes, chives and turmeric, roasted red pepper cream and asparagus-chicory salad
(1)
€ 24

Ristorante La Caravella
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FIRST COURSES

Double yolk fresh pasta homemade tagliolini, pistachio and marjoram pesto,
raw red prawn marinated in bergamot and burrata cheese
(1-2-3-6-7-8-10)
€ 34

Tortelli with scampi, potatoes and almonds
on black cabbage and leek broth, robiola cheese and scampi essence
(1-2-3-6-7-8-10)
€ 30

Fish soup
La Caravella
(1-2-4-9-12-14)
€ 30

Classic bigoli pasta with local duck ragout orange scented
(1-3-9-12)
€ 28

Vegetarian proposal

Risotto with Valpolicella Ripasso doc, late red radicchio igp, salt marsh honey
from Sant'Erasmo lagoon island and Piave stravecchio cheese dop
(1-6-7-12)
€ 28

Vegan proposal

Venetian-style borlotti bean cream, crispy red onion rings,
smoked paprika bread croutons and rosemary evo oil
(1-9)
€ 22

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MAIN COURSES

Grilled croacker,
Split broad bean puree
(4)
€ 34

Monkfish cooked at low temperature flavored with cumin,
orange and coffee sauce, chard salad
(4-12)
€ 36

Slice of cod cooked in oil, Italian bean,
broccoli fiolaro from Vicenza with lagoon mussels
(4-14)
€ 34

Beef fillet with green pepper gratin crust, chocolate and rum marbled demi-glace, small garden of seasonal vegetables
(1-3-7-10-12)
€ 48

Veal in three consistencies,
endive and potato terrine
(1-3-4-6-7-9-10-12)
€ 36

Vegetarian or vegan proposal

Winter vegetables garden on the table
(1-3-7)
€ 24

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SWEET MOMENTS

Our tiramisu decaf
(3-7-8)
€ 14

Chocolate sufflè,
orange sauce and Grand Marnier
(20 minutes)
(1-3-6-7-12)
€ 15

Craquelin cream puffs on sable biscuit,
Ricotta and pear mousse, pears in red whine
(1-3-7-12)
€ 14

Almond short crust pastry tartlet, eggnog,
cinnamon apples and Chantilly eggnog flavored
(1-3-7-8-12)
€ 16

Bavarian chestnut and rum, vanilla cream,
cocoa crumble and brown choccolate
(1-3-6-7-8-12)
€ 15

Selection of local cheeses with homemade jam and compotes
(1-7-8-10-12)
€ 18

According to the market's availability, some ingredients can be thermally treated.
Service and taxes are included
Cover charge € 3 per person

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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/kh 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 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.

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