

HORS D'OEUVRE

Our raw selection from the sea*
according to market's availability
(2,4,6,8,14)

€ 31,00

Venetian style in the dish*
selection of typical Venetian "sea and land" cicchetti
(1,2,4,6,7,9,10,14)

€ 29,00

Saor ...
between tradition and game of flavors
(1,2,3,4,6,7,8,9,12)

€ 30,00

Cuttlefish in black
on creamy sweet potatoes
(1,2,4,6,7,14)

€ 29,00

Razor clams, porcini cream
and polenta
(1,2,4,7,9,14)

€ 31,00

Beef carpaccio, Parmesan flakes,
emulsion of Evo oil and lemon
(7)

€ 32,00

Vegetarian course

Chickpea and spinach burger, salad with
avocado and smoked tomato sauce
(1,3,5,6,8,9,10,13)

€ 29,00



FIRST COURSES

Spaghetti "Gerardo di Nola"
busara style of scampi and chanterelles
and smoked provola cheese

(1,2,4,6,7,10)

€ 29,00

Typical risotto with goby fish (gò)

(1,2,4,6,7,9)

€ 27,00

Ravioli stuffed with artichokes
and marjoram,
mussels and "bottarga"

(1,2,3,4,6,7,9,14)

€ 27,00

Fish soup Venetian style
served with tomato croutons

(1,2,4,6,9,10,14)

€ 42,00

Whole-wheat tagliatelle "Felicetti",
knife-cut duck ragout*
and smoked ricotta cheese flakes

(1,7,9)

€ 23,00

Vegetarian course

Venetian pasta and beans
with mixed pasta and rosemary flavored oil

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

€ 22,00

MAIN COURSES

Sea-bass slice with leeks, pesto sauce
and candied red king-prawn*

(1,2,4,6,7,8,9)

€ 36,00

Fish of the day grilled
its stew and seasonal vegetables

(4,6,7,9,14)

€ 36,00

Scalded scallops, thin sliced potatoes
and chicory braised and au gratin

(3,4,5,6,7,8,9,14)

€ 38,00

Deep fried "moeche" soft crabs
and artichokes

(1,2,3,4,5,6,7,8,12)

€ 42,00

Fillet of beef "La Caravella",
mustard sauce and vegetables

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

€ 39,00

Venetian style liver cooked in salted onion,
polenta and bitter salads with a
balsamic vinegar dressing

(7,8,9,11)

€ 35,00

Vegetarian course

Parmigiana !
Eggplants, tomato, mozzarella
and basil sauce

(1,3,5,7,9)

€ 29,00

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

(1,7,8,10)

€ 20,00

SWEET MOMENTS

Pistachio in two consistencies:

mousse and truffle,
coffee sauce and fruit pochè

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

€ 16,00

Apple:

mille-feuille with Calvados flavored apples,
cinnamon ice-cream and sabayon sauce

(1,3,5,6,7,8,12)

€ 14,00

Memory of a story...

caramel mousse, peanut crumble
and whipped cream with "storti"

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

€ 14,00

Vanilla soufflé, Amaretto warm sauce*

* to be asked for with the order

(1,3,5,6,7,8,12)

€ 16,00

Tiramisù "la Caravella"

served with warm coffee sauce

(1,3,7,8)

€ 14,00

Duo of chocolate cakes:

soft cake of chocolate and rum with citrus sauce;
chocolate and hazelnut tart with bitter orange
marmalade and salted caramel

(1,3,5,6,7,8,11,12)

€ 16,00

Our home made sorbets...

pink grapefruit, Williams pear and grappa

(1,12)

... and home made ice-creams

ricotta and thyme, walnut, ginger and cinnamon

(1,2,5,6,7,8,12)

€ 12,00

Seasonal sliced fruit

€ 16,00

Selection of Veneto cheeses

served with herbal honey
and compote of seasonal fruit

(1,7,8,10)

€ 20,00

According to the market's availability some ingredients
can be thermally treated.

Cover charge, service and taxes included.
Cell phone use is not welcome

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 intolerance as following:

- 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 restaurant Staff will give you all the necessary information about the specific ingredients used for cooking 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.