

HORS D'OEUVRE

Grilled scallops on white beans cream, lard "l'Arnaiot du pays" and herb infused oil
(4,14)
€ 25,00

Sardines breaded with black olives
tomato soup, Buffalo ricotta cheese, and basil dressing
(1,3,4,5,7,9,12)
€ 25,00

Steamed spider crab, lemon flavored Evo oil emulsion and parsley mousse
(2,4,6,9,12)
€ 29,00

Creamed cod Venetian style with mussels coulis,
crispy polenta chips and turnip tops
(4,5,7,9,12,14)
€ 26,00

Sea Selection Caravella style: sea-bass, typical "scampi in saor", stuffed squid, scallop, octopus,
broccoli pesto, salmon caviar, soft pumpkin cream ginger scented
(1,2,3,4,5,7,9,12,14)
€ 31,00

Fried "Sorana" Beef tartare
with soy and capers mayonnaise, anchovies, organic olive oil and pomegranate
(1,3,4,5,6,7,8,10,12)
€ 27,00

Vegetarian Course

Pumpkin and goat cheese pie on a Parmigiano Reggiano cream and black truffle flakes
(1,3,7)
€ 23,00



FIRST COURSES

Ravioli filled with lobster served on a shellfish and crustaceans stew and broccoli
(1,2,3,4,7,8,9,12,14)
€ 29,00

"Senatore Cappelli" organic Spaghetti with spider crab, lemon grass scented
(1,4,7,12)
€ 28,00

Risotto with clams, potatoes, scallops and chervil reduction
(4,7,10,12,14)
€ 29,00

Egg noodles with scampi, black truffle and Pecorino di Fossa cream
(1,2,3,4,7,12)
€ 31,00

Maltagliati pasta with lamb ragout on a cream of black cabbage and cheese sauce
(1,3,7,9,12)
€ 26,00

Vegetarian Course

Pumpkin quenelle au gratin with Raboso red wine reduction,
red chicory of Treviso and Taleggio cheese cream
(1,3,7,12)
€ 24,00



OUR SOUPS

Artichoke soup with scampo, Topinambur and black truffle
(2,4,5,7,8)
€ 24,00

Traditional fish soup "La Caravella" style
(1,2,4,7,9,12,14)
€ 33,00

OUR VEGAN OPTIONS

Broccoli, potato and dry tomato pie on a legumes cream
(9)
€ 23,00

Sautéed Rice with saffron, lentils and organic olive oil
(9)
€ 20,00



MAIN COURSES

Tuna cutlet with potato salad Mediterranean style, tomatoes and black olives
(1,3,4,5,6,8,10,12)
€ 34,00

Turbot fillet, shellfish dressing with vegetables brunoise,
pioppini mushrooms and clams
(2,4,5,7,8,9,12,13)
€ 36,00

Wild sea-bass slice on a potatoes cream, sautéed broccoli,
hazelnuts and spadone red chicory
(4,5,7,8,9)
€ 37,00

Salt cod in cooking pot with Taggiasca olives (restyling of classic Vicenza recipe)
(1,4,7,12)
€ 32,00

Lacquered duck breast with orange caramel, pumpkin purea, crunchy Topinambur
and Porto reduction
(5,7,9,12)
€ 32,00

Braised pork cheeks with balsamic vinegar, celeriac purée and aromatic herbs
from our Sant'Erasmo Island
(5,7,9,12)
€ 29,00

"Sorana" Beef fillet in pistachios and almonds crust,
veggies and Valpolicella red wine reduction
(3,5,6,7,8,9,10,12)
€ 36,00



SWEET MOMENTS

Warm pears & chocolate strudel with Zabaglione sauce
(1,3,7,8,12)
€ 15,00

Panna cotta with lavender flowers, strawberries coulis, hazelnut and Porto crunchy biscuit
(3,7,8,12)
€ 11,00

Dark chocolate "mousse cake" with rhum and caramelized banana
(1,3,7,8,12)
€ 14,00

Two versions of Tiramisù... classic and innovative
(1,3,7,8,12)
€ 15,00

"Saturnia" chocolate and raspberry sphere with gold leaf
(3,4,7,8,12)
€ 15,00

Rhum and hazelnut nougat semifreddo, warm black chocolate sauce and caramelized orange
(1,3,7,8,12)
€ 15,00

Vanilla soufflé, Amaretto warm sauce*
* to be asked for with the order
(1,3,5,6,7,8,12)
€ 15,00

Our ice-creams
(7,12)
€ 9,00

Selection of local cheeses with home-made jams and seasonal fruit compote
(1,7,8,10,12)
€ 19,00

According to the market's availability some ingredients can be thermally treated.
Cover charge, service and taxes are included.

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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.

