

## HORS D'OEUVRE

Steamed spider crab with lemon flavored Evo oil emulsion

(2,4,6,9)

€ 28,00

Tuna Tartare, green apple chips and mango sauce

(1,4)

€ 26,00

Venetian salted Cod with soft polenta and crispy bread chips

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

€ 24,00

Classic Beef carpaccio with salad, Parmesan flakes,  
and rocket dressing

(7,9,10,12)

€ 27,00

Green asparagus with poached egg and black truffle shavings

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

€ 28,00

## FIRST COURSES

Spaghetti with clams, authentic Venetian recipe

(1,2,4,9,10,12,14)

€ 26,00

Traditional "Risi e Bisi" Venetian risotto with peas

(7,9,12,13)

€ 24,00

Homemade dumplings with crab sauce and wild herbs  
of St. Erasmo Island

(1,2,3,4,7,9,12)

€ 30,00

Garganelli pasta with knife-cut duck ragout and Castelmagno  
cheese flakes

(1,3,7,9,12)

€ 25,00

**Ristorante La Caravella**

via XXII Marzo 2399 Venezia - Italia

tel +39 041 5208901 - fax +39 041 5207131

[www.restaurantlacaravella.com](http://www.restaurantlacaravella.com) [info@restaurantlacaravella.com](mailto:info@restaurantlacaravella.com)

## SALADS

Caprese salad, mozzarella cheese, fresh tomato and basil

(7)  
€ 17,00

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

(1,3,5,6,7,8,9,11)  
€ 19,00

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

(2,3,4,5,6,9,10,11)  
€ 19,00

Greek salad, tomatoes, cucumber, feta cheese,  
red onion rings,  
black olives and pine nuts

(7,8,9,11)  
€ 16,00

Green salad with spinach, avocado prawns and lime

(2,4,9,14)  
€ 19,00

## VEGETARIAN COURSES

Creamy Zucchini soup, fried courgette flower, Evo oil  
and Buffalo ricotta dumpling

(1,5,6,7,8,9,11,12)  
€ 20,00

## MAIN COURSES

Fish of the day with seasonal vegetables

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

€ 36,00

Marinated and seared Tuna with Sardinian fregola

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

€ 38,00

Mixed fried seafood from Adriatic Sea

(1,2,3,4,6,7,9,10,12,14)

€ 34,00

Ireland beef hamburger and French fries

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

€ 24,00

Sliced Beef "La Caravella" with roasted rosemary potatoes

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

€ 34,00

## VEGETARIAN COURSES

Parmigiana! 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

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## SWEET MOMENTS

Tiramisù "la Caravella" served with warm coffee sauce

(1,3,7,8)

€ 15,00

Strawberry Bavarian cream

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

€ 14,00

"Chocolate bonet" pudding with Amaretti biscuits  
and salted caramel sauce

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

€ 16,00

Homemade Ice-cream

(1,3,7,12)

€ 12,00

Classic lemon and vodka sorbet

(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

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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 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.

According to the market's availability some ingredients can be thermally treated.  
Cover charge, service and taxes are included.  
Cell phone use is not welcome