

HORS D'OEUVRE

Scampi, sardines and pumpkin in classic Venetian *saor*, raspberry dressing
(1,2,4,5,8,12)
€ 27,00

Seared scallops on courgette cream,
thin cuttlefish marinated with beetroot and black coral
(1,5,14)
€ 26,00

Venetian style creamed cod, lagoon mussels coulis and fried polenta
(1,4,5,7,9,12,14)
€ 23,00

Sorana beef tartare, rocket emulsion,
pecorino and thyme mayonnaise, sweet and sour sauce
(1,3,7,11,12)
€ 24,00

✓ Pumpkin and goat cheese pie,
Parmigiano Reggiano cream and black truffle
(1,3,7)
€ 20,00

FIRST COURSES

Fresh egg tagliolini with scampi, black truffle and regional pecorino sauce
(1,2,3,7,12)
€ 24,00

Lobster ravioli on a seafood and shellfish soup
(1,2,3,7,8,9,12,14)
€ 26,00

Carnaroli risotto with prawns, clams, baby octopus,
potatoes and flavored oil
(2,5,7,9,12,14)
€ 25,00

Fish soup La Caravella style
(1,2,4,7,9,12,14)
€ 28,00

Bigoli pasta with duck ragout orange scented
(1,3,7,9,12)
€ 23,00

✓ Quenelle of ricotta and spinach,
Taleggio DOP sauce and Treviso's red radicchio
(3,7,12)
€ 21,00

✓✓ Semi wholemeal carnaroli rice sautéed with saffron pistils,
mixed vegetables from Sant'Erasmo island and lentils
(9)
€ 21,00

MAIN COURSES

Roasted umbrine on organic chickpea cream,
spinach sautéed and rosemary scented evo oil

(4,9)

€ 30,00

Pistachio-crusted tuna,
potato salad with a cream of egg, capers and anchovies

(3,4,8,10,12)

€ 30,00

Salt cod in cooking glass pot, restyling of a classic regional recipe

(1,4,7)

€ 29,00

Braised pork cheeks in balsamic vinegar,
celeriac puree and herbs from the Venetian lagoon Sant'Erasmo island

(1,7,9,12)

€ 28,00

Sorana beef fillet, mashed potatoes, mixed seasonal vegetables
and reduction of red wine "Ripasso della Valpolicella"

(3,5,6,7,8,9,10,12)

€ 32,00

SWEET MOMENTS

Tiramisu,
English coffee flavored cream and mascarpone ice cream

(1,3,7,8,12)

€ 13,00

Saturnia
chocolate sphere, warm raspberry sauce with golden leaf

(1,3,7,12)

€ 14,00

✓ Chocolate and caramel panna cotta, berry soup and hazelnut brittle

(3,7,8)

€ 13,00

✓ Vanilla soufflé La Caravella,
amaretto warm sauce (with the order)

(1,3,7,8,12)

€ 14,00

✓ Marsala zabaglione with Venetian biscuits

(1,3,7,12)

€ 12,00

✓ Selection of local cheese, home-made jams and fruit compote

(1,7,8,10,12)

€ 17,00

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

Ristorante La Caravella

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✓ vegetarian option

✓✓ vegan option

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.