

HORS D'OEUVRE

Steamed spider crab with lemon flavored
Evo oil emulsion
(2,4,6,9)
€ 32,00

Tuna Tartare, green apple chips and
mango sauce
(1,4)
€ 28,00

Fish in the dish Venetian style
(1,2,4,7,8,12,14)
€ 32,00

Classic Beef carpaccio with salad,
Parmesan flakes, and rocket dressing
(7,9,10,12)
€ 29,00

Cooked and raw artichokes, Burrata cheese
and dry tomatoes
(7)
€ 25,00

Vegetarian Course

Green asparagus with poached egg and
black truffle shavings
(1,3,6,7,9,10)
€ 30,00



FIRST COURSES

Spaghetti with clams, authentic
Venetian recipe
(1,2,4,9,10,12,14)
€ 27,00

Seafood risotto Venetian style
(2,4,6,7,8,9,12,14)
€ 31,00

Homemade dumplings with crab sauce
and wild herbs of St. Erasmo Island
(1,2,3,4,7,9,12)
€ 32,00

Fish soup Venetian style 2.0
served with tomato and squid ink croutons
(1,2,4,9,14)
€ 42,00

Ravioli stuffed with scampi,
stew of saffron and vegetables
(1,2,3,4,7,9,12)
€ 28,00

Garganelli pasta with
knife-cut duck ragout
and Castelmagno cheese flakes
(1,3,5,7,8,9,11)
€ 26,00

Vegetarian Course

Creamy Zucchini soup,
fried courgette flower, Evo oil
and Buffalo ricotta dumpling
(1,5,6,7,8,9,11,12)
€ 22,00

MAIN COURSES

Fish of the day
with seasonal vegetables
(2,4,6,7,9,14)
€ 38,00

Marinated and seared Tuna
with Sardinian fregola
(1,2,4,6,7,9,14)
€ 38,00

Mixed fried fish Venetian style,
Tartar sauce and grilled polenta
(1,2,3,4,6,7,8,9,10,12,14)
€ 39,00

Fillet of beef "La Caravella",
Dijon sauce and vegetables
(1,3,6,7,9,10,11)
€ 39,00

Stuffed breast of guinea fowl
with aromatic herbs,
guinea fowl leg confit and potatoes
(1,2,7,8,9,12)
€ 35,00

Vegetarian Courses

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

Tiramisù "la Caravella"
served with warm coffee sauce
(1,3,7,8)
€ 15,00

Vanilla soufflé, Amaretto warm sauce*
* to be asked for with the order
(1,3,5,6,7,8,12)
€ 16,00

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

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