HORS D'OEUVRE

Steamed spider crab with lemon flavored Evo oil emulsion

€ 32,00

Our raw selection from the sea (2,4,6,8,14) €31,00

Fish in the dish Venetian style (1,2,4,5,6,7,8,9,10,11,13,14) €32,00

Classic Beef carpaccio with Parmesan flakes
(7,9,10)
€32,00

Radicchio in two variants, cheese fondue and truffle
(1,3,5,6,7,8,9,10,11)
€29,00

Salted leek tartlet with pumpkin quenelle and ginger flavored oil (1,3,5,6,7,8,9,10,11) € 28,00

Vegetarian Course

Chickpea and spinach burger, mixed salad with avocado and smoked tomato sauce €29,00



FIRST COURSES

"Gerardo di Nola" Spaghetti with spider crab and baby tomatoes €31,00

Traditional fish risotto
(2,4,6,7,8,9)
€30,00

Squid ink ravioli stuffed with cod and sauteéd artichokes (1,2,3,4,6,7,8,9,14) €28,00

Fish soup Venetian style served with tomato croutons
(1,2,4,6,9,10,14)

€42,00

"Felicetti" Conchiglioni with ossobuco ragu and onion fondant (1,3,5,6,7,9) €26,00

Vegetarian Course

Venetian pasta and beans with mixed pasta and rosemary flavored oil €22,00

MAIN COURSES

Turbot with potatoes, olives and black cuttlefish waffle

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

€38,00

Fish of the day salt crusted, baked or grilled with seasonal vegetables

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

€38,00

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

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

€36,00

Scallops au gratin with braised radicchio (3,4,5,6,7,8,9,14) €38,00

Mixed fried fish Venetian style, tartar sauce and grilled polenta
(1,2,3,4,5,6,7,8,12)
€38,00

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

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 €15.00

Black Forest with salted caramel
(1,3,5,6,7,8,11,12)
€15,00

Memory of a story... caramel mousse, peanut crumble and crunchy sugared waffle (1,3,5,6,7,8,10,11) €15,00

Trilogy of Chocolate "Saturnini"
...milk, dark and extra dark

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

€16,00

Vanilla soufflé, Amaretto warm sauce*

* to be asked for with the order

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

€16,00

Warm sabayon with zaletti Venetian biscuits €15,00

> Warm apple fritters (1,3,5,6,7,8,11) €13,00

Vanilla Ice-cream (1,3,7,12) €12,00

Classic lemon and vodka sorbet €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 are 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 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.