

## HORS D'OEUVRE

Venetian style creamed cod  
with fennel foam and fried polenta

(4,5,7,9,12)

€ 22,00

Grilled scallops medallions and cuttlefish noodles, peas cream  
and a crispy black chip

(1,4,5,14)

€ 26,00

"Sorana" Beef tartare with thyme and lemon emulsion,  
caramelized tomato sauce and bread crouton

(1,4,5,7,9,12)

€ 24,00

Swordfish carpaccio with melon, a yoghurt lime and ginger cream  
served with crispy vegetable julienne

(4,7,12)

€ 26,00

Cold tomato soup with vegetable crudité  
and Taggiasca olives

(12)

€ 19,00

## FIRST COURSES

"Senatore Cappelli" organic Spaghetti  
with spider crab and its coral, lemon grass scented

(1,2,7,9,12)

€ 26,00

Semi whole grain carnaroli rice  
with prawns, clams and potatoes

(2,5,7,9,12,14)

€ 24,00

Tagliolini with shrimps, black truffle  
and "pecorino Veneto" cheese sauce

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

€ 24,00

Garganelli pasta with lamb ragout  
and "ubriaco" cheese flakes

(1,3,5,7,9,12)

€ 22,00

Traditional fish soup "La Caravella style"

(1,2,4,7,9,12,14)

€ 28,00

**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)



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[@la\\_caravella1963](https://www.instagram.com/la_caravella1963)

## MAIN COURSES

Sea bass fillet on a potato cream with green beans,  
toasted hazelnuts and bisque sauce  
(2,4,5,7,8,9,12)  
€ 31,00

Breaded tuna cutlet and potato salad  
with anchovies and capers emulsion  
(1,3,4,5,6,7,8,10,12)  
€ 32,00

Guinea fowl breast stuffed with goat cheese,  
Sant'Erasmo Island vegetables and demi glacé sauce  
(5,7,9,12)  
€ 29,00

"Sorana" Beef fillet on a potato cream,  
seasonal vegetables and Valpolicella red wine reduction  
(3,5,6,7,8,9,10,12)  
€ 33,00

## SWEET MOMENTS

Two versions of Tiramisù  
...classic and innovative  
(1,3,7)  
€ 14,00

Panna cotta with lavender flowers,  
strawberries coulis and hazelnut crunchy biscuits  
(3,7,8,12)  
€ 13,00

Rhum and hazelnut nougat semifreddo  
With a warm black chocolate sauce  
(1,3,7,8,12)  
€ 13,00

Marsala zabaglione cup with Venetian biscuits  
(1,3,7,12)  
€ 12,00

Selection of local cheeses with home-made jams  
and seasonal 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.

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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.

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