

## HORS D'OEUVRES

Venetian appetizer:

scallop au gratin, salted creamed cod "in carrozza", prawn and zucchini  
"in saor", cuttlefish eggs, spider crab with lemon and evo oil  
(1-2-3-4-7-12-14)

€ 40

Pink prawn carpaccio, spring salad and pineapple, evo oil ice cream  
(2-7)

€ 40

Double-cooked octopus, its emulsion and potatoes in three textures  
(1-7-9-14)

€ 33

Irish grass-fed beef fillet tartare,  
roasted hazelnuts and smoked burrata cheese foam  
(1-3-7-12)

€ 37

*Vegetarian proposal*

Asparagus crudités, chickpea hummus,  
organic crunchy egg and black rice chips  
(1-3-11)

€ 29

*Vegan proposal*

Vegan focaccia bun with avocado cream,  
oven- roasted datterino tomatoes and beetroot gel  
(1)

€ 27

## FIRST COURSES

Spaghetti pasta "Monograno Felicetti" with "bevarasse",  
peas and mint from Sant'Erasmo Island

(1-14)

€ 36

Risotto with lobster and wild herbs

(2-7-9-12)

€ 42

Fish soup "La Caravella"

(1-2-4-9-12-14)

€ 38

Beetroot ravioli stuffed with goat cheese and aromatic herbs,  
artichokes cream and crispy "guanciaie"

(1-3-7)

€ 32

Venetian bigoli pasta with duck ragout  
and flakes of Vezzena cheese

(1-3-7-8-9-10-12)

€ 33

### *Vegetarian proposal*

Fresh tagliolini pasta lime flavoured, asparagus,  
pistachios and stracciatella cheese

(1-3-7-8)

€ 32

## MAIN COURSES

Fish of the day  
from Venice fish market

(2-4-7-14)

starting from 42 €

Cod with potato and baby spinach crust,  
its mayonnaise and shellfish meunière sauce

(1-4-7-14)

€ 36

Crustaceans catalan

(2-9-12)

€ 70 (for 1 person)

€ 130 (for 2 people)

Irish grass-fed beef fillet, black truffle sauce,  
seasonal veggies, hazelnut like potatoes and artichokes

(9-10-12)

€ 50

Veal liver "La Caravella"

(1-7-12)

€ 36

*Vegetarian proposal*

Red lentils cutlet, ginger, sunflower seeds,  
potatoes chips and ketchup

(1-7-12)

€ 29

Seasonal veggies from Sant'Erasmo Island  
in collaboration with "Osti in Orto"

(9)

starting from 12 €

## SWEET MOMENTS

Tiramisu decaf

(3-7)

€ 16

Dark chocolate and hazelnuts brownie with coffee cream,  
chocolate sorbet

(1-3-7-8)

€ 18

Meringue,  
chantilly cream and exotic fruit salad

(3-7)

€ 16

Cheesecake  
with pistachio sbrisolona crumble and cherries

(1-7-8)

€ 18

"La Caravella Rocher"  
white chocolate, coconut and raspberry

(3-7-8)

€ 18

Selection of local cheese with homemade jam and compotes

(1-7-8-10-12)

€ 30

According to the market's availability,  
some ingredients can be thermally treated.

Service and taxes are included

Cover charge € 5 per person

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.