

HORS D'OEUVRES

Venetian Appetizer:

salted creamed cod with crispy polenta, fried sardine and lime mayo, "folpetto conso" typical boiled marinated musky octopus, spider crab with oil and lemon, prawn tail in sweet&sour Chioggia onion "saor"

(1-2-3-4-7-8-9-10-12-14)

€ 40

Seared scallops, almond cream, frozen cucumber granita and coriander oil

€ 34

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

€ 33

Irish grass-fed beef fillet tartare with smoked salt, celery, lime, Bloody Mary-flavored gel

€ 38

Vegetarian proposal
Organic egg 64°, summer caponata,
yogurt sauce, black Venus rice crispy wafer
(3-7-9-10)

€ 29

Vegan proposal

Vegan focaccia buns with avocado cream,

oven-roasted datterino tomatoes and zucchini flowers

€ 27



FIRST COURSES

Spaghetti pasta "Monograno Felicetti" with "bevarasse" small lagoon clams, lemongrass, delicately smoked coral powder

(1-9-14)

€ 38

Sant'Erasmo Island beetroot risotto, pink prawn cooked and raw, burrata cheese (2-7-9-12)

€ 36

Fish soup "La Caravella" (1-2-4-9-12-14) € 38

Ravioli stuffed with sea bass, lemon and chives with a light whipped butter sauce and candied lemon (1-4-6-7-9-12)

€ 38

Venetian bigoli pasta with duck ragout and Asiago cheese flakes (1-3-7-9-12)

€ 33

Vegan proposals

Spelt rigatini pasta, roasted horn pepper cream, toasted almond, confit datterino tomatoes, olives crumble (1-8-9-12)

€ 30

Lukewarm soup of legumes and Sant'Erasmo Island vegetables (1-9)

€ 27



MAIN COURSES

Fish of the day from Venice fish market (2-4-7-14) starting from € 46

Sea bass slice, roasted eggplant cream, vegan mayonnaise (4-6-10-12)

€ 40

Mediterranean herbs-marinated tuna tataki on "panzanella" salad

€ 38

Irish grass-fed fillet with pink pepper, blueberry sauce, warm baby potatoes salad, green beans, whole grain mustard dressing

€ 50

Honey glazed duck breast, lemon mashed potatoes and confit duck leg salad with green apple and cucumber

(10-12)

€ 40

Veal liver "La Caravella"

(1-7-12)

€ 36

Vegan proposal
Spiced sweet potatoes and chickpea meatballs,
mango and cherry tomato chutney, cashew cream
(1-8-9-10-11-12)

€ 32

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

starting from € 12,00





SWEET MOMENTS

Summer tiramisu

(3-7)

€ 16

Mille-feuille with dark chocolate ganache and raspberry namelaka

(1-3-7)

€ 16

Meringue,

chantilly cream and exotic fruit salad

(3-7)

€ 18

Cheesecake

with peaches and pistachio crumble

(1-7-8)

€ 18

"La Caravella Rocher"

white chocolate, coconut and strawberry

(3-7-8)

€ 18

House-made ice creams and sorbets

(3-7-8-12)

€ 12

According to the market's availability some ingredients can be thermically treated. Cover charge €5, service and taxes included.



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.