

HORS D'OEUVRES

Venetian proposal:

classic salted creamed cod fish (baccalà mantecato), sardines in traditional saor,
spider crab salad with lemon flavored veggies, king prawn tail fried in corn flakes,
mussels mitilla, green apple, raddish and fried polenta
(1-2-4-5-6-7-8-9-10-12-14)
€ 32

Raw scampi, sea bass carpaccio and swordfish tartare with raspberry,
melon and yoghurt sauce
(2-4-6-7-10)
€ 28

Seared scallops, zucchini and carrots julienne
on raw tomato soup and strawberries
(7-9-12-14)
€ 34

Octopus carpaccio prawns salad and mixed sour veggies
(2-9-12-14)
€ 26

Beef fillet tartare, ancient mustard
and Parmesan mousse with honey from Sant'Erasmus
(1-6-7-10-12)
€ 28

Vegetarian proposal

Gazpacho of peppers and nasone tomato, vegetable pinzimonio and Evo oil with
basil
(9)
€ 24

FIRST COURSES

Double yolk fresh pasta tagliolini with scampi, black summer truffle and Veneto pecorino cream
(1-2-3-4-7-12)
€ 34

Spaghetti Senatore Cappelli
with clams, squid ragout and zucchini
(1-7-8-9-12-14)
€ 36

Homemade maltagliati fresh pasta
with cuttlefish, prawns, tuna and mullet bottarga
(1-2-3-4-7-9-12-14)
€ 28

Fish soup
La Caravella
(1-3-7-9-12)
€ 30

Homemade ravioli stuffed with veal and veggies, Parmesan cream
And pearls of balsamic vinegar from Modena
(1-3-7-9-12)
€ 28

Vegetarian proposal

Sautéed rice with saffron,
aubergines and fresh tomato sauce
(9)
€ 24

MAIN COURSES

Croaker steak with creamed mussels of our lagoon
and veggies with Evo oil
(4-9-12-14)
€ 34

Seared tuna with sesame, avocado sauce,
Cuttlefish ink and osmosis veggies and fruits
(4-6-9-12-14)
€ 34

Turbot au gratin with tomato,
Lyonnais-style ratte potatoes and datterino tomato dressing
(3-4-5-8-9-12)
€ 40

Fillet of beef with Valpolicella Ripasso sauce,
potatoes and aubergines with basil
(3-4-5-7-9-12)
€ 48

Duck breast glazed with Sant'Erasmo island honey,
chickpea purée, Port sauce and potato pie
(3-7-9-12)
€ 32

Vegetarian proposal

Vegan cous cous with pine nuts and rocket salad pesto
(1-8)
€ 28

SWEET MOMENTS

Our tiramisu decaf
with coffee cream and cocoa bean

(3-7)

€ 14

Chocolate emotion

(1-3-7-9-12)

€ 13

Mille-fuille, lemon cream and strawberries

(1-3-7-12)

€ 15

Cheese cake raspberries and meringue

(1-3-7-8)

€ 14

Semifreddo with a heart of chocolate,
rum and honey from the island of Sant'Erasmo

(3-7-8-12)

€ 13

Spritz cup:

Valdobbiadene prosecco sorbet with Aperol gelée

(12)

€ 16

Selection of local cheeses with home made jams

(1-7-8-10-12)

€ 18

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

Service and taxes are included

Cover charge € 3 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.