

LUNCH

12pm | 3.30pm

RESTAURANT
La
Car
cave
lla
SINCE
1963

HORS D'OEUVRES

SPIDER CRAB

28€

Spider crab, oil, lemon - traditional recipe
(2-8)

TUNA

34€

Tuna tartare, burrata, black tomato, "tarallo" traditional crunchy
ring-shaped bread
(1-4-7-8)

CATALANA STYLE SEAFOOD SALAD

38€

Scampi, canned prawns, king prawns, potatoes, celery,
datterino tomatoes, carrots, avocado, passion fruit
(2-8-9)

BEEF TARTARE

35€

Classic beef tartare, potatoes focaccia, its garnishes
(1-3-7-10)

VEGETARIAN PROPOSAL

21€

Nasone tomato from Cavallino, bufala mozzarella cheese from
Puglia, basil
(7-8)

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Via XII Marzo 2399 San Marco - Venezia
tel +39 041 5208901 | info@restaurantlacaravella.com
www.restaurantlacaravella.com

 [@lacaravellavenice](https://www.instagram.com/lacaravellavenice)  [@lacaravellarestaurantvenice](https://www.facebook.com/lacaravellarestaurantvenice)

FIRST COURSES

SPAGHETTI WITH CLAMS

35€

Spaghetti, clams, lemon, zucchini flowers
(1-12-14)

LINGUINE WITH CARBONARA FOAM

30€

Linguine with wheat germ pasta "Az. Agr. Fracasso", carbonara foam, tuna guanciale, katsuobushi, "cacio e pepe"
(1-3-4-7-8)

PACCHERI

34€

Fresh paccheri in traditional fish stew
(1-2-3-4-8-9-12-14)

VEGETARIAN PROPOSAL

29€

Spaghetto "Benedetto Cavalieri", burnt cherry tomatoes cream, buffalo milk, pistachio pesto
(1-7-8)

VEGAN PROPOSAL

25€

Spring Sant'Erasmo Island vegetable soup
(9)

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MAIN COURSES

GARGANO RED FISH

36€

Seared Gargano Red Fish, *castraure* artichoke, olive oil Cavallino potato focaccia, shiitake mushrooms
(4-8)

FRIED CALAMARI

32€

Fried local squids, prawns, crunchy vegetables
(1-2-4-5-8)

VEAL CUTLET

40€

Deconstructed veal cutlet, lemon mayonnaise, smoked bbq sauce
(1-3-6-7-8-12)

BEEF FILLET

45€

Beef fillet, summer hay oil, alpine-style jus
(8-9-12)

CORN-FED CHICKEN

30€

Sliced corn-fed chicken breast, rocket, black tomato, 36 month Parmigiano Reggiano
(7-8)

VEGAN PROPOSAL

26€

Vegetables from the lagoon, seawater guacamole
(8)

SIDEDISHES

starting from 10€

Seasonal veggies from Sant' Erasmo Island in collaboration with "Osti in Orto"
(1-3-7-8-9-12)

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SWEET MOMENTS

THE TIRAMISU' (1-3-7-8)	14€
TARTE-TATIN Fig tarte-tatin, cooked wine, vanilla ice-cream (1-3-7-8-12)	12€
ECLAIR Eclair with cream, strawberry and meringue (1-3-7-8)	12€
CHOCOLATE SPHERE Glazed chocolate sphere with a Dulcey Valrhona chocolate heart, spiced sablé biscuit, caramel (3-7-8-12)	12€
OUR "SWEET CAPRESE" Buffalo mozzarella mousse, sweet tomato gelée, basil sorbet on a cocoa crumble (1-3-7-8)	12€
PISTACHIO CAKE Pistachio and strawberry cake on chocolate sablé (1-3-7-8-12)	12€
ASSORTED ICE-CREAMS AND SORBETS (3-7-8)	10€
SELECTION OF CHEESE with jam and compotes (1-7-8-12)	30€

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