

LUNCH

12pm | 3.30pm

RESTAURANT
La
Car
cave
lla
SINCE
1963

HORS D'OEUVRES

SPIDER CRAB Spider crab, oil, lemon - traditional recipe (2-8)	28€
TUNA Tuna tartare, burrata, black tomato, "tarallo" traditional crunchy ring-shaped bread (1-4-7-8)	34€
CATALANA STYLE SEAFOOD SALAD Scampi, canned prawns, king prawns, potatoes, celery, datterino tomatoes, carrots, avocado, passion fruit (2-8-9)	38€
BEEF TARTARE Classic beef tartare, potatoes focaccia, its garnishes (1-3-7-10)	35€
VEGETARIAN PROPOSAL Nasone tomato from Cavallino, smoked burrata, basil (7-8)	21€

FIRST COURSES

SPAGHETTI WITH CLAMS

35€

Spaghettoni "Monograno Felicetti", clams and lemon
(1-12-14)

TAGLIOLINI

30€

Bergamot tagliolini, brandy, langoustines and their bisque
(1-2-3-7-12)

PACCHERI

34€

Paccheri with beer-braised beef fillet ragout, smoked ricotta
cheese, shiitake mushrooms
(1-7-8-9-12)

VEGETARIAN PROPOSAL

29€

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

VEGAN PROPOSAL

25€

Summer Sant'Erasmo Island vegetable soup
(9)

MAIN COURSES

SEA BASS 38€
Pan seared lemon-infused sea bass fillet, crushed potatoes,
season vegetables
(4-7-8)

FRIED CALAMARI 32€
Fried local squids, prawns, crunchy vegetables
(1-2-3-4-5-6-8-10)

BEEF FILLET 45€
Beef fillet, summer hay oil, alpine-style jus
(7-8-9-12)

CORN-FED CHICKEN 30€
Sliced corn-fed chicken breast, rocket, black tomato, 36 month
Parmigiano Reggiano
(7-8)

VEGETARIAN PROPOSAL 26€
Classic eggplant parmigiana with buffalo mozzarella and basil
(1-7-8)

VEGAN PROPOSAL 24€
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)

SWEET MOMENTS

THE TIRAMISU' (3-7-8)	16€
TARTE-TATIN Fig tarte-tatin, cooked wine, vanilla ice-cream (1-3-7-8-12)	14€
ROCHER Hazelnut Rocher (1-7-8)	14€
CHOCOLATE SPHERE Glazed chocolate sphere with a Dulcey Valrhona chocolate heart, spiced sablé biscuit, caramel (1-3-7-8-12)	14€
OUR "SWEET CAPRESE" Buffalo mozzarella mousse, sweet tomato gelée, basil sorbet on a cocoa crumble (1-3-7-8)	14€
MILLE-FEUILLE Vanilla and black cherrie mille-feuille (1-3-7-8)	14€
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.