

HORS D'OEUVRES

VENETIAN TRADITION ON A PLATE

(1-2-4-8-14)

40€

RAW SEAFOOD

Chef's selection of raw seafood from the daily catch
(2-4-8-14)

45€

STEAMED SEAFOOD SALAD

Steamed seafood salad, shellfish, rock fish, seawater and yuzu
mayo
(2-3-4-8-12-14)

38€

RABBIT

Slow-cooked rabbit in oil with "salsa tonnata" (tuna sauce)
(3-4-8-9-12)

36€

VEGETARIAN PROPOSAL

Sant'Erasmo artichoke variation raw and cooked, mint and
Pecorino cheese
(7-8)

28€

**La
Car
ave
lla**
SINCE
1963

Dinner 6.30pm | 11pm

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

 [@la_caravella1963](https://www.instagram.com/@la_caravella1963)  [@lacaravellarestaurantvenice](https://www.facebook.com/@lacaravellarestaurantvenice)

FIRST COURSES

- SPAGHETTI WITH SEA URCHIN** 31€
Spaghetti with wheat germ "Az. Agr. Fracasso", sea urchin, baby squid, clam essence, zucchini flowers
(1-4-8-12-14)
- LAGOON RISOTTO** 34€
Lagoon style risotto, mantis shrimp, goby fish, small shrimp, lagoon clams, squids
(2-4-7-8-9-12-14)
- CHILLED SPAGHETTINO** 36€
Chilled spaghettino "Monograno Felicetti", raw crustaceans and market fish, Giaveri caviar, pistachio pesto
(1-2-4-7-8-14)
- SEAFOOD SOUP** 40€
Chioggia-style seafood raw and cooked soup
(2-4-8-12-14)
- PLIN PASTA** 29€
Plin stuffed pasta with a trio of roasted meats- napkin served, demiglace, seasonal mushrooms sauce
(1-3-7-8-9-12)
- VEGETARIAN PROPOSAL** 32€
Amarone-infused tagliatelle, seasonal vegetable ragout, morel mushrooms and blue cheese foam
(1-3-7-8-12)
- VEGAN PROPOSAL** 25€
Seasonal Sant'Erasmo Island "ribollita" slow cooked vegetables and legumes soup
(8-9)

MAIN COURSES

LOCAL CATCH EMBERS/ SALT/ SALT AND HAY 45/50€
(4)

TUNA 36€
Bluefin tuna Rossini-style, veal jus, summer "bianchetto" truffle
(4-8-9-12)

SOLE 38€
Local sole "meuniere", naturally fermented lemon
(4-7-8-12)

BEEF FILLET 50€
Hay smoked beef fillet, sour cherry sauce
(7-8-9-12)

CHATEAUBRIAND 55€
Chateaubriand, béarnaise sauce, beef jus (min 2 pax) PER PERSON
(3-7-8-9-10-12)

VEGAN PROPOSAL 28€
Skewer of seasonal Sant'Erasmus vegetables, Cavallino's bull
hearts tomato catalana style
(8-9-11)

SIDEDISHES starting from 12€
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)	18€
TARTE-TATIN Fig tarte-tatin, cooked wine, vanilla ice-cream (1-3-7-8-12)	16€
ECLAIR Eclair with cream, strawberry and meringue (1-3-7-8)	14€
CHOCOLATE SPHERE Glazed chocolate sphere with a Dulcey Valrhona chocolate heart, spiced sablé biscuit, caramel (3-7-8-12)	16€
OUR "SWEET CAPRESE" Buffalo mozzarella mousse, sweet tomato gelée, basil sorbet on a cocoa crumble (1-3-7-8)	14€
PISTACHIO CAKE Pistachio and strawberry cake on chocolate sablé (1-3-7-8-12)	16€
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.*

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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.