

HORS D'OEUVRES

VENETIAN APPETIZER

40€

Scallop au gratin, salted creamed cod on grilled yellow polenta, fried sardine, whipped red snapper with crispy white polenta, prawn tail in sweet&sour "saor"
(1-2-4-7-8-12-14)

SPIDER CRAB

34€

Steamed spider crab with oil and lemon
(2)

SALMON

34€

Juniper marinated salmon, quinoa cracker, horseradish sauce, dill
(4-7)

BEEF FILLET TARTARE

37€

Irish grass-fed beef fillet tartare, green apple and whole grain mustard, hazelnuts, rosemary flavored oil
(1-8-10-12)

VEGETARIAN PROPOSAL

27€

Crunchy organic egg, Parmigiano Reggiano cheese fondue, winter black truffle flakes
(1-3-7)

VEGAN PROPOSAL

23€

"Saor" duo: sweet&sour Sant'Erasmo Island pumpkin and Italian red chicory
(1-8-12)

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SINCE
1963

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FIRST COURSES

SPAGHETTI WITH SCAMPI	36€
Spaghetti pasta "Monograno Felicetti" with scampi and Italian red chicory (1-2-7-9-10)	
RISOTTO WITH GOBY FISH	38€
Traditional risotto with goby fish, citrus gel, parsley oil (4-7-9-12)	
FISH SOUP "LA CARAVELLA"	40€
(1-2-4-9-12-14)	
HOMEMADE TAGLIATELLE	33€
Homemade tagliatelle with hand-chopped duck ragù and pecorino flakes (1-3-7-9-12)	
VEGETARIAN PROPOSAL	33€
Spoon-style pumpink gnocchi gratinated with Taleggio cheese and pumpkin seeds (1-3-7)	
VEGAN PROPOSAL	27€
Sant'Erasmo Island vegetable soup (1-9)	

MAIN COURSES

FISH OF THE DAY	50€
Fish of the day from Venice fish market (2-4-7-9-14)	
TURBOT	42€
Fillet of turbot, potato cream, broccoli rabe and leek powder (4-7-9)	
SEA-BASS	42€
Sea-bass confit in citrus-infused oil, Italian red chicory salad with pears and walnuts, crispy artichokes (1-4-12)	
IRISH FILLET	50€
Irish grass-fed fillet with brown butter and thyme, potatoes and melting shallots (7-9-12)	
DUCK	40€
Duck breast, pomegranate jus, smooth celeriac purée, crispy Jerusalem artichokes chips (1-6-7-9-12)	
VEGAN PROPOSAL	28€
Marinated and grilled Sant'Erasmus Island vegetable skewer, chickpea mousse (6-7-9-10-12)	
SEASONAL VEGGIES	starting from 12€
Seasonal veggies from Sant'Erasmus Island in collaboration with "Osti in Orto" (9)	

SWEET MOMENTS

CLASSIC TIRAMISU DECAF (3-7)	18€
VANILLA SOUFFLE' With Amaretto sauce (1-3-7-12)	18€
CHEESECAKE Chestnut cheesecake, crunchy hazelnuts crumble (1-7-8)	16€
LA CARAVELLA ROCHER Vanilla and Tonka bean mousse with a molted mandarin heart, coated in a crisp dark chocolate and almonds shell (3-7-8)	18€
TRADITIONAL VENETIAN FOCACCIA Served with an airy zabaglione foam (1-3-7-8-12)	16€
SELECTION OF LOCAL CHEESE With homemade jam and compotes (1-7-8-12)	30€

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

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.