

## HORS D'OEUVRES

Raw sea food on fresh fennels from Sant'Erasmus Island,  
tangerine and seeds

(2-4-5-6-10-14)

€ 36

Venetian appetizer:

seared scallop, shrimp in saor, creamed cod venetian-style, blue crab  
meatball with lime mayonnaise,

"schie" (small lagoon shrimp) and corn foam

(1-2-3-4-10-14)

€ 40

Musky octopus stew, crispy stuffed raviolo and spiced veggies

(1-9-14)

€ 33

Irish grass-fed beef fillet tartare, crunchy organic egg yolk,  
Parmigiano Reggiano 36 months fondue, red onion in different textures

(1-3-4-6-7-10-11)

€ 37

*Vegetarian proposal*

Organic egg 64°, Mornay sauce foam, artichokes, black truffle flakes  
and a crumbly wafer smoked paprika flavored

(1-3-7-8)

€ 29

*Vegan proposal*

Vegan Venetian appetizer:

red radicchio in "saor", pumpkin and coffee powder mousse,

cabbage and chestnuts roll, "pasta and beans" meatball

(1-9)

€ 27

## FIRST COURSES

Spaghetti pasta "Monograno Felicetti" with sea cicada,  
"bevarasse" clams and herring caviar

(1-2-4-14)

€ 34

Ravioli filled with Vicenza-style salted cod  
on a cacio cheese and pepper sauce

(1-4-7-9-12-14)

€ 32

Fish soup "La Caravella" style

(1-2-4-9-12-14)

€ 40

Ancient traditional recipe: risotto with "secoe",  
radicchio and umami of carrots

(9-12)

€ 34

Double yolk and chocolate tagliatelle pasta, duck ragout  
and flakes of Vezzena cheese

(1-3-7-8-9-10-12)

€ 33

### *Vegetarian proposal*

Onions and chestnuts soup with Asiago DOP cheese

(1-7-9)

€ 29

### *Vegan proposal*

Pot pourri of beans, legumes,  
pumpkin and vegetables from Sant'Erasmus Island

(1-9)

€ 27

## MAIN COURSES

Fish of the day  
from Venice fish market

(2-4-7-14)

starting from 42 €

Sea-bass fillet, purée and chips of Jerusalem artichoke, winter veggies

(4-10)

€ 40

“Milanese” for every taste, all served with fries:

- meat version: classic Milanese cutlet

(1-3)

€ 48

- sea version: swordfish cutlet

(1-3-4-6-10)

€ 38

- vegan version: red lentils, potatoes and turmeric cutlet

(1-9)

€ 33

Grass-fed Irish beef fillet flavored with mustard and honey from our lagoon,  
its sauce with Porto, rustic mashed potatoes, sweet and sour radicchio  
and romanesco broccoli

(9-10-12)

€ 50

“La Caravella” Venetian-style liver

(1-7-12)

€ 36

Seasonal veggies from Sant’Erasmus Island  
in collaboration with “Osti in Orto”

(9)

starting from 12 €

## SWEET MOMENTS

Classic tiramisu decaf

(3-7)

€ 16

Vanilla soufflé, Grand Marnier sauce

(20 minutes of prep time)

(1-3-7-125)

€ 18

Dark chocolate, Catalan cream and semi-candied pumpkin

(1-3-7-8-12)

€ 16

Tarte Tatin in a different way

(1-3-7-12)

€ 18

“La Caravella Rocher”

(3-7-8)

€ 18

Selection of local cheese with home-made jam and compotes

(1-7-8-10-12)

€ 30

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

Service and taxes are included

Cover charge € 5 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.