

HORS D'OEUVRES

Raw sea food and fruits:

scallops tartare with mango, amberjack carpaccio with raspberry,
king prawns from our Mediterranean Sea and melon

(2-4-12-14)

€ 36

Lime flavored scampi low temperature cooked, on a "bruschetta" basil bread
with red and yellow datterini tomatoes,
mousse of buffalo mozzarella cheese and "busera" sauce

(1-2-7-9)

€ 33

Beef fillet tartare, crunchy organic egg yolk covered in a glorious golden
breadcrumbs, raspberry pickled red onion, dried capers powder

(1-2-3-4-6-10-11)

€ 34

Traditional Venetian Appetizer:

Pan-seared scallops, classic salted creamed codfish with fried polenta chips,
spider crab with lemon scented Evo oil, cuttlefish with black ink polenta,
prawns in saor with sweet&sour red onion

(1-2-3-4-5-7-8-9-14)

€ 40

Watermelon gazpacho, seared tuna, cracker and tomato soft mousse

(1-4-8-12)

€ 29

Vegan proposal

Crunchy raw summer vegetables, cashew nuts cream,
mixed seeds, carrot vinaigrette

(8-11-12)

€ 25

FIRST COURSES

Spaghetti pasta "Monograno Felicetti" with "bevarasse" clams,
tuna bottarga, mint zucchini

(1-4-7-14)

€ 32

Purple potato dumpling with spider crab and roasted yellow cherry
tomatoes

(1-2-3-7)

€ 35

Fresh egg pappardelle pasta with citrus flavored hare ragout
and summer mushrooms

(1-3-7-9-12)

€ 33

Fish soup La Caravella style

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

€ 35

Andrea's Risotto: saffron, liquorice powder and red mullet

(4-7-9)

€ 33

Vegetarian proposal

"It looks like a raviolo"

Fondant organic egg yolk, spinach and ricotta cheese,
Parmigiano Reggiano 36 month aged cheese fondue

(1-3-7)

€ 29

MAIN COURSES

Sea bass fillet, osmotized veggies, seasonal herbs, hollandaise sauce

(4-7-9-12)

€ 38

Turbot fillet cooked with its skin,
peppers sauce, aubergine and "friggiteli" sweet green peppers

(1-3-4)

€ 42

Fish of the day
from Venice fish market

(2-4-7-14)

Starting from 40 €

Stuffed olives and hare roll in crepinette,
herbs and flavors of Sant'Erasmus lagoon island, "water lily" red onion,
smoked mashed potatoes

(1-3-7-9-12)

€ 42

Irish Beef fillet, cherry sauce,
roasted red potatoes, carrots and "taccole" snow peas

(9-12)

€ 48

Vegetarian proposal

Tofu and olives pralines, chopped walnuts
and dehydrated red fruits

(7-8-12)

€ 28

SWEET MOMENTS

Shortbread semifreddo, creamy peach sauce, sous vide peaches and
raspberry coulis

(1-3-7-8)

€ 16

Summer tiramisù

(3-7-8)

€ 16

“Tuning” sacher cake

(1-3-7-8-12)

€ 16

“Chef’s kisses cookies”, lemon curd and red currant

(3-7-8)

€ 15

Our old-fashioned custard pie “La Caravella”

(1-3-7-8-12)

€ 15

Our sorbet

€ 12

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.