

HORS D'OEUVRES

VENETIAN TRADITION ON A PLATE

(1-2-4-8-14)

38€

RAW SEAFOOD

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

38€

SMOKED EEL

Smoked eel, red chicory and artichokes saor duo
(4-8-12)

36€

BEEF TARTARE

Beef tartare on the bones, its narrow, anchovy, egg yolk,
mustard
(1-3-7-10)

36€

VEGAN PROPOSAL

Roasted artichoke, almond, dill, pumpkin sauce, Gorizia
radicchio
(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 | 35€ |
| Spaghetti "Benedetto Cavalieri", sea urchin, baby squid, clam essence (1-4-12-14) | |
| LAGOON RISOTTO | 34€ |
| Lagoon style risotto, mantis shrimp, goby fish, small shrimp, lagoon clams (2-4-7-8-12-14) | |
| 30 YOLK TAGLIOLINI | 34€ |
| 30 yolk tagliolini, alpine butter, lemon winter black truffle, pink shrimp tartare (1-2-3-7-8) | |
| PLIN PASTA | 29€ |
| Plin stuffed pasta with a trio of roasted meats, veal jus, raw beef tartare, caramelized chestnut (1-3-7-8-9-12) | |
| CARBONARA RAVIOLI | 29€ |
| Ravioli with liquid carbonara, pecorino cheese, pepper, guanciale (1-3-7-8) | |
| VEGAN PROPOSAL | 25€ |
| Seasonal sant'Erasmus Island vegetable soup (9) | |

MAIN COURSES

LOCAL CATCH EMBERS/ SALT/ SALT AND HAY 45/50€

(4)

TUNA 36€

Bluefin tuna Rossini-style
(4-8-9-12)

SALT COD 33€

Venetian salt cod
(4-7-8)

BEEF FILLET 50€

Hay smoked beef fillet, sour cherry sauce
(8-9-12)

CHATEAUBRIAND 55€

Chateaubrinad, béarnaise sauce, beef jus (min 2 pax)
(3-7-8-9-10-12) PER PERSON

VEGAN PROPOSAL 28€

Skewer of seasonal Sant'Erasmus vegetables, baba ghanoush
cream, pomegranate
(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

| | |
|---|-----|
| IL TIRAMISU' (3-7) | 18€ |
| SOUFFLE' Classic soufflé, vanilla sauce, caramel sauce (1-3-7-8) | 16€ |
| APPLE SOUFFLE Grand Marnier apple soufflé on toffee sauce (1-3-7-8-12) | 16€ |
| TARTE TATIN Sour cherry tarte tain, vanilla gelato (1-3-7-8) | 14€ |
| SWEET CAPRESE Sweet caprese "tomato and mozzarella" (7-8) | 14€ |
| YOGURT GELATO Yogurt gelato, lagoon honey, black truffle (7-8) | 16€ |
| SELECTION OF CHEESE with homemade 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.