

# HORS D'OEUVRES

## VENETIAN APPETIZER

40€

salted creamed cod with crispy *polenta*, fried sardine and lime mayo, "*folpetto conso*" typical boiled marinated musky octopus, spider crab with oil and lemon, prawn tail in sweet&sour Chioggia onion "*saor*"  
(1-2-3-4-7-8-9-10-12-14)

## SEARED SCALLOPS

34€

Seared scallops, almond cream, frozen cucumber granita and coriander oil  
(1-8-12-14)

## OCTOPUS

33€

Double-cooked octopus, its emulsion and potatoes in three textures  
(1-7-9-14)

## BEEF FILLET TARTARE

38€

Irish grass-fed beef fillet tartare with smoked salt, celery, lime, Bloody Mary-flavored gel  
(1-4-9-12)

## VEGETARIAN PROPOSAL

29€

Organic egg 64°, summer *caponata*, yogurt sauce, black Venus rice crispy wafer  
(3-7-9-10)

## VEGAN PROPOSAL

27€

Vegan focaccia buns with avocado cream, oven-roasted *datterino* tomatoes and zucchini flowers  
(1)

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1963

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# FIRST COURSES

## **SPAGHETTI WITH BEVARASSE CLAMS** 38€

*Spaghetti* pasta "Monograno Felicetti" with "bevarasse" small lagoon clams, lemongrass, delicately smoked coral powder (1-9-14)

## **RISOTTO WITH PINK PRAWN** 36€

Sant'Erasmo Island beetroot risotto, pink prawn cooked and raw, burrata cheese (2-7-9-12)

## **FISH SOUP "LA CARAVELLA"** 38€

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

## **RAVIOLI WITH SEA BASS** 38€

Ravioli stuffed with sea bass, lemon and chives with a light whipped butter sauce and candied lemon (1-4-6-7-9-12)

## **BIGOLI PASTA WITH DUCK RAGOUT** 33€

Venetian *bigoli* pasta with duck ragout and Asiago cheese flakes (1-3-7-9-12)

## **VEGAN PROPOSAL** 30€

Spelt *rigatini* pasta, roasted horn pepper cream, toasted almond, confit *datterino* tomatoes, olives crumble (1-8-9-12)

## **VEGAN PROPOSAL** 27€

Lukewarm soup of legumes and Sant'Erasmo Island vegetables (1-9)

# MAIN COURSES

## FISH OF THE DAY

starting from 46€

Fish of the day from Venice fish market  
(2-4-7-14)

## SEA BASS

40€

Sea bass slice, roasted eggplant cream, vegan mayonnaise  
(4-6-10-12)

## TUNA TATAKI

38€

Mediterranean herbs-marinated tuna tataki on "*panzanella*" salad  
(1-4-12)

## IRISH FILLET

50€

Irish grass-fed fillet with pink pepper, blueberry sauce, warm baby potatoes salad, green beans, whole grain mustard dressing  
(9-10-12)

## DUCK

40€

Honey glazed duck breast, lemon mashed potatoes and confit duck leg salad with green apple and cucumber  
(10-12)

## VEAL LIVER "LA CARAVELLA"

36€

(1-7-12)

## VEGAN PROPOSAL

32€

Spiced sweet potatoes and chickpea meatballs, mango and cherry tomato chutney, cashew cream  
(1-8-9-10-11-12)

## SEASONAL VEGGIES

starting from 12€

Seasonal veggies from Sant'Erasmo Island in collaboration with "Osti in Orto"  
(9)

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# SWEET MOMENTS

<b>SUMMER TIRAMISU'</b> (3-7)	16€
<b>MILLE-FEUILLE</b> with dark chocolate ganache and raspberry namelaka (1-3-7)	16€
<b>MERINGA</b> chantilly cream and exotic fruit salad (3-7)	18€
<b>CHEESECAKE</b> with peaches and pistachio crumble (1-7-8)	18€
<b>LA CARAVELLA ROCHER</b> white chocolate, coconut and strawberry (3-7-8)	18€
<b>HOUSE-MADE ICE CREAMS AND SORBETS</b> (3-7-8-12)	12€

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.