LUNCH

12pm | 3.30pm

RESTAURANT
La Caravella
SINCE 1963

HORS D'OEUVRES

SPIDER CRAB 28€

Spider crab, oil, lemon - traditional recipe
(2-8)

TUNA 34€

Tuna tartare, burrata, black tomato, "tarallo" traditional crunchy ring-shaped bread
(1-4-7-8)

CATALANA STYLE SEAFOOD SALAD 38€

Scampi, canned prawns, king prawns, potatoes, celery, datterino tomatoes, carrots, avocado, passion fruit
(2-8-9)

BEEF TARTARE 35€

Classic beef tartare, potatoes focaccia, its garnishes
(1-3-7-10)

VEGETARIAN PROPOSAL 21€

Nasone tomato from Cavallino, smoked burrata, basil
(7-8)

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FIRST COURSES

SPAGHETTI WITH CLAMS 35€

Spaghettini “Monograno Felicetti”, clams and lemon
(1-12-14)

TAGLIOLINI 30€

Bergamot tagliolini, brandy, langoustines and their bisque
(1-2-3-7-12)

PACCHERI 34€

Paccheri with beer-braised beef fillet ragout, smoked ricotta cheese, shiitake mushrooms
(1-7-8-9-12)

VEGETARIAN PROPOSAL 29€

Spaghetti “Benedetto Cavalieri”, burnt cherry tomatoes cream, buffalo milk, pistachio pesto
(1-7-8)

VEGAN PROPOSAL 25€

Summer Sant’Erasmo Island vegetable soup
(9)

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MAIN COURSES

SEA BASS 38€
Pan seared lemon-infused sea bass fillet, crushed potatoes, season vegetables
(4-7-8)

FRIED CALAMARI 32€
Fried local squids, prawns, crunchy vegetables
(1-2-3-4-5-6-8-10)

BEEF FILLET 45€
Beef fillet, summer hay oil, alpine-style jus
(7-8-9-12)

CORN-FED CHICKEN 30€
Sliced corn-fed chicken breast, rocket, black tomato, 36 month Parmigiano Reggiano
(7-8)

VEGETARIAN PROPOSAL 26€
Classic eggplant parmigiana with buffalo mozzarella and basil
(1-7-8)

VEGAN PROPOSAL 24€
Vegetables from the lagoon, seawater guacamole
(8)

SIDEDISHES starting from 10€
Seasonal veggies from Sant' Erasmo Island in collaboration with "Osti in Orto"
(1-3-7-8-9-12)

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SWEET MOMENTS

THE TIRAMISU' 16€
(3-7-8)

TARTE-TATIN 14€
Fig tarte-tatin, cooked wine, vanilla ice-cream
(1-3-7-8-12)

ROCHER 14€
Hazelnut Rocher
(1-7-8)

CHOCOLATE SPHERE 14€
Glazed chocolate sphere with a Dulcey Valrhona chocolate heart, spiced sablé biscuit, caramel
(1-3-7-8-12)

OUR "SWEET CAPRESE" 14€
Buffalo mozzarella mousse, sweet tomato gelée, basil sorbet on a cocoa crumble
(1-3-7-8)

MILLE-FEUILLE 14€
Vanilla and black cherrie mille-feuille
(1-3-7-8)

ASSORTED ICE-CREAMS AND SORBETS 10€
(3-7-8)

SELECTION OF CHEESE 30€
with jam and compotes
(1-7-8-12)

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

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DINNER

6.30pm | 11pm

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HORS D'OEUVRES

VENETIAN TRADITION ON A PLATE 40€
(1-2-4-5-8-14)

RAW SEAFOOD 45€
Chef's selection of raw seafood from the daily catch
(2-4-8-14)

LOBSTER 45€
Catalan-style lobster
(2-9)

STEAMED SEAFOOD SALAD 38€
Steamed seafood salad, shellfish, rock fish, seawater and yuzu mayo
(2-3-4-8-12-14)

CULATELLO 32€
Culatello di Zibello DOP (cured ham), figs, melon and brioches
(1-3-7-8)

VEGETARIAN PROPOSAL 28€
Crispy organic egg, baby vegetables, Parmigian Reggiano cheese cream cand summer black truffle
(1-3-5-7-9)

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Dinner 6.30pm | 11pm

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FIRST COURSES

LINGUINE 48€
Linguine pasta “Benedetto Cavalieri” with lobster
(1-2-7-12)

APEROL SPRITZ RISOTTO 38€
Aperol Spritz risotto with raw and cooked langoustine
(2-7-12)

CHILLED SPAGHETTINO 36€
Chilled spaghettini “Monograno Felicetti”, raw crustaceans and market fish, Giaveri caviar, pistachio pesto
(1-2-4-6-7-8-14)

SEAFOOD SOUP 40€
Chioggia-style seafood raw and cooked soup
(2-4-8-12-14)

RAVIOLI 35€
Veal ossobuco and marrow ravioli, saffron sauce, gremolada
(1-3-7-8-9-12)

VEGETARIAN PROPOSAL 28€
Lemon tagliatelle, Sant’Erasmo zucchini “alla Scapece”
(1-3-5-7)

VEGAN PROPOSAL 25€
Seasonal Sant’Erasmo Island “ribollita” slow cooked vegetables and legumes soup
(8-9)

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MAIN COURSES

LOCAL CATCH EMBERS/ SALT/ SALT AND HAY 45/50€
(4)

TUNA 36€
Bluefin tuna Rossini-style, veal jus, summer “bianchetto” truffle
(4-7-8-9-12)

SOLE 38€
Local sole “meuniere”, naturally fermented lemon
(1-4-7-8-12)

BEEF FILLET 50€
Hay smoked beef fillet, sour cherry sauce
(7-8-9-12)

CHATEAUBRIAND 55€ PER PERSON
Chateaubriand, bérnaise sauce, beef jus (min 2 pax)
(3-7-8-9-10-12)

VEGAN PROPOSAL 28€
Skewer of seasonal Sant’Erasmo vegetables, Cavallino’s bull hearts tomato catalana style
(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

THE TIRAMISU' 18€
(3-7-8)

TARTE-TATIN 16€
Fig tarte-tatin, cooked wine, vanilla ice-cream
(1-3-7-8-12)

ROCHER 16€
Hazelnut Rocher
(1-7-8)

CHOCOLATE SPHERE 16€
Glazed chocolate sphere with a Dulcey Valrhona chocolate heart, spiced sablé biscuit, caramel
(1-3-7-8-12)

OUR "SWEET CAPRESE" 16€
Buffalo mozzarella mousse, sweet tomato gelée, basil sorbet on a cocoa crumble
(1-3-7-8)

MILLE-FEUILLE 16€
Vanilla and black cherry mille-feuille
(1-3-7-8)

ASSORTED ICE-CREAMS AND SORBETS 10€
(3-7-8)

SELECTION OF CHEESE 30€
with jam and compotes
(1-7-8-12)

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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.

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