



# MENÙ

## Hors d'oeuvre

<i>Spider crab in its own shell</i>	€	32,00
<i>Doge's fish starts selection</i>	€	42,00
<i>Octopus salad with celery , boiled potatoes , cherry tomatoes and olives</i>	€	29,00
<i>Wild Salmon marinated with sweet herbs with toasts</i>	€	30,00
<i>Steamed king prawns with artichokes salad</i>	€	34,00
<i>Sardines in saor Venetian style, with onion and vinegar</i>	€	22,00
<i>Creamed salt cod fish with grilled polenta</i>	€	26,00
<i>Parma Ham</i>	€	23,00
<i>Beef Bresaola from Valtellina with rocket salad and parmesan cheese</i>	€	26,00
<i>Goose Fois Gras escalope with Madera sauce</i>	€	38,00
<i>Caviar Tradition Royale (30 gr.)</i>	€	130,00

## Raw Fish

<i>Oysters fine des claires ( 6 pz )</i>	€	33,00
<i>Red Tuna Tartare</i>	€	32,00
<i>Amberjack Tartare</i>	€	34,00
<i>Scampi ( 6 pz )</i>	€	42,00
<i>Red Shrimps Mazara del Vallo ( 6 pz )</i>	€	40,00
<i>Mixed platter with Scampi , Tuna , Red Shrimps and Sea-Bass</i>	€	48,00

**"Do Forni"**

il ristorante di Venezia

Tel. 041-5232148 | Fax. 041-5288132

<http://www.doforni.it> | email: [info@doforni.it](mailto:info@doforni.it)



## First courses

<i>Home –made fresh Tagliolini with scampi and artichokes</i>	€	29,00
<i>Linguine Tintoretto with lobster sauce with pieces</i>	€	29,00
<i>Spaghetti with clams in the shell</i>	€	25,00
<i>Paccheri from Gragnano with fresh tuna and eggplant</i>	€	25,00
<i>Ribbon Noodles Bolognese with meat sauce</i>	€	22,00
<i>Spaghetti Carbonara with bacon and eggs</i>	€	21,00
<i>Risotto Tiziano with scampi and champagne (minimum 2 persons)</i>	€	38,00
<i>Risotto Torcellana with selected vegetables from the islands (min 2 p)</i>	€	32,00
<i>Fish soup from the Adriatic Sea</i>	€	35,00
<i>Grandmother's Tortellini in capon stock</i>	€	25,00
<i>Baked Lasagna with veal ragout</i>	€	22,00
<i>Ravioli stuffed with spinaches and cottage cheese in black butter</i>	€	22,00
<i>Mussels sautéed with spiced cherry tomatoes</i>	€.	20,00

## Main courses

<i>Sauteed monkfish bite with seasonal vegetables</i>	€	36,00
<i>Seabream Gilthead Mediterranean style</i>	€	36,00
<i>Little cuttle – fish Venetian style</i>	€	34,00
<i>Mixed fried fish from the Adriatic sea</i>	€	38,00
<i>Mixed grilled fish ( min 2 persons )</i>	€	48,00
<i>Baked Sea – Bass or Turbot with potatoes cherry tomatoes and black olives</i>	€	44,00
<i>Mediterranean Blue Lobster ( each 100 gr )</i>	€	19,00
<i>Grilled Giant Scampi ( 4 pz )</i>	€	48,00
<i>Baked lamb chops</i>	€	35,00
<i>Sucking calf's liver Venetian style with polenta</i>	€	34,00
<i>Grilled T- Bone steak Fiorentina style ( each 100 gr. min 600gr. )</i>	€	12,00
<i>Beef fillet steak at your own choice</i>	€	41,00
<i>Veal cutlet Milanese ( cooked in eggs and bread crumbs )</i>	€	34,00



## Vegetables

<i>Green asparagus Parmesan style</i>	€	17,00
<i>Buttered Spinaches</i>	€	10,00
<i>Small salads from the islands</i>	€	10,00
<i>French Fries</i>	€	10,00
<i>Baked small artichokes</i>	€	19,00
<i>Grilled Treviso chickory</i>	€	18,00

## Dessert

<i>Grand Marnier soufflé with hot chocolate and vanilla custard</i>	€	17,00
<i>Tiramisù</i>	€	11,00
<i>Cream Pudding with wild berries</i>	€	11,00
<i>Crepes Do Forni</i>	€	15,00
<i>Caramel custard</i>	€	10,00
<i>Fruit Tart</i>	€	11,00
<i>Pineapple with maraschino liquer</i>	€	10,00
<i>Wild stawberries with balsamic vinegar</i>	€	12,00
<i>Selection of cheese</i>	€	20,00

The fish intended to be eaten raw or almost raw was subjected to a pre-cleaning complies with the requirements of CE regulation 853/2004 , attached III , section VIII , chapter 3 , letter D , point 3 .

The information about the presence of products causing allergies or intolerance are available by contacting the staff on duty.

**Service charge 12 %**  
**Prices are per person and taxes included**