



"Do Forni"

il ristorante di Venezia

Tel. 041-5232148 | Fax. 041-5288132

<http://www.doforni.it> | email: info@doforni.it

MENÙ

STARTERS

Manin prawns and scallops (on a bed of rocket)	30,00
Doge's starter (shrimps, crab and mantis shrimp)	30,00
Seasoned shrimps	28,00
Crab served in shell	28,00
Mantis shrimps with lemon	27,00
Casanova scallops	27,00
Smoked salmon	26,00
Octopus and celery salad	25,00
Steamed king prawns on a bed of raw artichokes	30,00
Crayfish salad with crunchy vegetables	32,00
Octopus <i>carpaccio</i> with balsamic vinegar	25,00
Salted cod mousse with polenta	20,00
Iranian caviar (50 g)	160,00
<i>Saor</i> (marinated) prawns	31,00
<i>Saor</i> (marinated) sardines	19,00
San Daniele Ham	19,00
Hand sliced San Daniele Ham	20,00
Casanova Carpaccio "with Casanova sauce"	27,00
Dried salted beef with rocket salad and parmesan	20,00
Caprese (with buffalo mozzarella and tomato)	18,00
Nicoise salad	19,00
"Assorted" vegetables from our garden	19,00
"Butter and egg" asparagus Bismarck-style	22,00

RAW FISH

Oysters (6 pieces)	30,00
Tuna tartare	27,00
Prawns and sea bass with herbs	32,00
Giant prawns	38,00
Mixed tuna, prawns and sea bass	35,00



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FIRST COURSES

<i>Serenissima</i> spaghetti (with shelled clams and courgettes)	23,00
Seafood spaghetti (clams)	21,00
<i>Gradese</i> spaghetti with mussels, cherry tomatoes and herbs	20,00
Spaghetti carbonara	19,00
Spaghetti all'isolana (island-style spaghetti)	21,00
Vermicelli with garlic, oil, chili pepper	17,00
Fresh Tagliolini pasta with prawns and asparagus spears	26,00
Bucatini pasta with Amatriciana sauce	19,00
Tintoretto linguine (with crayfish sauce)	26,00
Tagliatelle with Bolognese sauce	19,00
<i>Dogaressa</i> Tortellini (with vegetables)	20,00
Agnolotti filled with ricotta and spinach in black butter	21,00

RISOTTOS

Black ink risotto with harbour cuttlefish	27,00
Titian risotto with prawns and champagne	33,00
Seafood risotto	30,00
Torcellana risotto (with legumes from the lagoon)	27,00
Risotto with St. Erasmus artichokes	28,00

GRATINS

Lasagna bake with veal ragù sauce	20,00
Ortolana tagliolini (<i>au gratin</i> with vegetables from the lagoon)	20,00
Aubergine parmigiana bake	20,00

SOUPS

Adriatic Sea fish soup	30,00
Mussel soup	19,00
Vegetable soup	16,00
Onion soup au gratin	21,00
Venetian-style pasta and bean soup	20,00
"Grandma's tortellini"	21,00
Cup of consommé	16,00
Porcini mushroom soup	25,00



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FOOD OF GODS

Grilled sirloin steak (per 100 g.) min. 600 g.	10,00
Maitre d'Hotel grilled beef sirloin	29,00
Grilled beef fillet steak	33,00
Beef fillet Voronoff-style	35,00
Beef fillet Tartare	32,00
Beef fillet Stroganoff	35,00
Chateaubriand	37,00
Sliced beef with rosemary	28,00
Milanese cutlet	28,00
Milanese-style veal cutlet	28,00
Roasted veal shanks	30,00
Braised veal shanks (osso buco) Senator-style	33,00
Roast lamb	31,00
Venetian-style liver	29,00
Provence-style chicken breasts	25,00
Sautéed kidneys with "black mustard"	29,00

FISH

Mediterranean-style sea bream	32,00
Baked turbot or sea bass with potatoes, cherry tomatoes and black olives (per 100 g.)	12,00
Rockfish stew (per 100 g.)	12,00
Breton prawns (with pilaf rice)	37,00
"Ducale" John Dory fillets	30,00
"Ca d'Oro" sole fillets	30,00
Venetian-style harbour cuttlefish	30,00
Sea bass baked in salt (per 100 g.)	14,00

FRIED DELICACIES

Do Forni fried delicacies	35,00
Golden fried giant prawns Fantin-style	35,00
Local squid	28,00



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BOILED FISH

Steamed sea bass (per 100 g.)	12,00
Giant prawns on a bed of artichoke	37,00
Lobster or crayfish (per 100 g.)	17,00

GRILLED FISH

Sea bass (per 100 g.)	12,00
Mixed grilled fish	39,00
Monkfish	30,00
Adriatic Sea sole - grilled or <i>meunière</i>	30,00
Giant prawns	37,00
Lobster or crayfish (per 100 g.)	17,00
Sliced yellow fin tuna steak	29,00

VEGETABLES

Mixed salad	9,00
Green salad (radicchio and rocket)	9,00
Tomato salad	9,00
Crudités with dip	10,00
Rocket salad from our garden	9,00
Freshly picked salad	9,00
French fries	9,00
Spinach	9,00
Peas from our garden with butter	9,00
Green asparagus with Parmesan cheese	15,00
<i>Sautéed</i> mushrooms	19,00
St. Erasmus artichokes	11,00
Selection of cheeses from the cart	19,00



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DESSERTS

Grand Marnier Soufflé with vanilla and chocolate (min. 2 people - cooking time 45 minutes)	15,00
"Do Forni" crepes	13,00
Dessert trolley cakes from the Do Forni patisserie (fruit tarts, Sachertorte, Do Forni meringues, "Veneziana" cake)	10,00
Fior di Latte ice cream with hot chocolate	10,00
Tiramisu	9,00
Creme caramel	8,00
Fruits of the forest Bavarois	9,00
Amor di Pera (pear dessert)	10,00
Wild strawberries with lemon sauce	12,00
Wild strawberries with balsamic vinegar	12,00
Azorean pineapple with Maraschino liqueur	10,00
Assorted fruit sorbets	9,00
Peach Melba	10,00

coperto €. 5,00 servizio 12%