



# “ DO FORNI ”

il ristorante di Venezia

Tel. 041-5232148 Fax. 041- 5288132

<http://www.doforni.it> - e-mail: [info@doforni.it](mailto:info@doforni.it)

## NEW YEAR'S EVE GRAN GALA'

### HORS D'OEUVRE

Oysters Belon

Pink and black ( Salmon and Iranian caviar )

The Raw of Sea Bass , Tuna and scampi with sweets herbs

On New Year's Eve Doge Manin used to advise : scampi and scallops  
( lightly grilled in a rocket bed )

Delights from the Adriatic sea (spider crab , shrimps and squills)

Spider crab in its own shell

Lobster salad with crispy vegetables

Larded scallops served on a bed of marinated Treviso chicory

Royal Shrimps in an artichokes mosaic

Pheasant Paté with white truffle

Carpaccio Tintoretto with steak sauce ( thin slices of raw beef fillet )

Smoked Goose breast with Nasso's figs and Attica's almonds with balsamic vinegar dressing

### FIRST COURSES

Ricotta cheese and spinaches ravioli with white truffle

Sea Bass Ravioli with baby shrimps fume

Great fish soup Bouillabaisse

Risotto Tiziano with scampi and champagne

Tagliolini Tiepolo style with scampi and asparagus tips



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Tortellini in capon consommè

Linguine Serenissima style with lobster sauce

Fresh Garganelli pasta with wild duck sauce

And for the vegetarians...

Tagliolini ( noodles ) Torcellana style with selected vegetables from the islands

## **MAIN COURSE**

Lobster and Rock lobster Catalana style

Adriatic Sea Bass in a delicate stew

Giant scampi Armoricana style with rice pilaf

Monk-fish tidbits fish sautéed with thin and crispy vegetables

Baked Turbot in a Sauvignon blanc sauce with taggiasche olives

Seared Tuna in a pistachio's crust with broccoli puree

Dory from Mediterranean in paper bag with seafood

Baked Lamb chops with aromatic breading served with mint and wild blueberry sauces

Tournedos Rossini style with black truffles

Chianina beef fillet in Barolo sauce

Stuffed wild duck ( flavoured with our garden's spices )



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## **SIDE DISHES**

Little artichokes from the Estuary Giudea style

Mixed vegetables ( boiled and grilled )

Fancy salads

Pommes Parisiennes

## **DESSERTS**

San Silvester cake

Stuffed Panettoni

Frivolezze Veneziane

Fruit tarts

Mostarda and creamy mild cheese

Assorted sweets from Do Forni Pastry

## **AFTER MIDNIGHT**

Pasta and Beans

Bigoli in salsa ( pasta with onion and anchovies)

Trotter with lentil

Cotillons and presents to the ladies

There will be two Orchestras , an international one and one from South America.

The price of the menu is € . 270,00 ( wine excluded )

The direction of Ristorante Do Forni Wish to the kind Customers an Happy

# 2019