

Do Forni's Favourites

\$50 FOR 5-COURSE DINNER MENU | \$75 WITH WINE PAIRING

PRIMO ANTIPASTO

Atlantic King Scallop, Saffron Sauce,
Diamond Sturgeon Caviar, Tomato Salsa,
Dehydrated Olives, Rocket Leaves
Prosecco Siva Extra Dry, Italy



DOLCE

Classic Italian Tiramisu, Double Espresso,
Mascarpone Cream, Coffee Tuile



SECONDO ANTIPASTO

Veal Loin Thin Slices, Tuna Caper Sauce,
Fennel Caper Berries
*Conchay Toro, Casillero del Diablo,
Carménère, Chile*



PRIMO PIATTO

Homemade Black Ink Tagliatelle, AOP Blue River
Langoustine, Green Zucchini, Sardinian Bottarga
É Gòt, Rubicone IGT Trebbiano, Chardonnay, Italy



PORTATA PRINCIPALE

Pistachio Crusted Pacific Tuna Fillet,
Sicilian Sweet and Sour Vegetable Caponata
*Santa Cristina by Antinori "Campogrande",
Orvieto Classico, Procanico/Grechetto, Italy*



GLUTEN DAIRIES EGGS SHELLFISH GROUND NUTS TREE NUTS FISH

Prices are exclusive of 7% service charge and 10% VAT