



PALAZZO DOGLIO  
CAGLIARI

# Gin Dinner Experience

Thursday 16th October

Osteria  
del Forte



## Starters

Oyster with celery and cucumber salad

Red prawn with passion fruit

Scampi with avocado cream and grapefruit

Toasted bread with salted butter and Cantabrian anchovies

*Paired with: French 75*

## First Course

Homemade tagliolini with salted butter and caviar

or

Homemade tagliolini with porcini mushrooms and prawns

*Paired with: Isle of Harris Tonic*

## Main Course

Grilled croaker fillet with roasted cauliflower  
and orange reduction

*Paired with: N3 Martini cocktail*

## Dessert

Gin-infused sorbet



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