

CAFE MURANO

Cafe Murano Private Dining Menus Autumn 2024

We offer a selection of menus that have been created specially by Angela Hartnett.

Menu option A: £55 per person

3 courses (antipasti, secondi & dolce)

Menu option B: £68 per person

4 courses (antipasti, primi, secondi & dolce)

Menu option C: £78 per person

5 courses (antipasti, primi, secondi, formaggi & dolce)

Complimentary menu cards and place cards are provided for each event.

We ask that we receive menu and dish choices at least 7 days in advance of your booking.

Please note that these dishes are seasonal and subject to change. Upon confirmation of your booking, we will be happy to provide confirmed dishes for you.

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Sharing style

Cichetti on arrival - *available with a supplement of £8pp*

Cafe Murano arancini

Chard & chili bruschetta

Fennel cracker, pumpkin cream

Antipasti

Pumpkin, roasted shallots, chestnut & chard

Buffalo mozzarella, castelluccio lentils & marjoram

Autumn beetroot salad

Beef carpaccio, capers & 24-month parmesan

Sea bream crudo, pepperoncino, fennel & orange

Primi

Rigatoni, lamb ragu, lemon, parmesan & parsley

Gnocchi, cacio e pepe

Cornish shellfish risotto, clams, mussels & cuttlefish (£5 supplement)

Gnocchetti, roasted vegetables & walnuts

Pumpkin tortelli, sage butter & pangrattato

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Secondi

Hake, borlotti bean & pancetta, flat leaf parsley

Plaice, lime caper butter & autumn greens

Lamb neck stew, plum tomato & rosemary & orzo

Porchetta, charred hispi cabbage, mustard fruit

Braised venison shoulder, crushed celeriac, spiced pangrattato

Formaggi

Cheese selection from La Fromagerie, fennel crackers & mustard pears

Dolce

Tiramisu

Pistachio & olive oil cake

Pannacotta, poached autumn fruits

Nougatine semifreddo

Pump street chocolate tart, vanilla cream