

CAFE MURANO

Cafe Murano Private Dining Menus Spring 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)

We kindly ask that the entire party selects two dishes from each course which is all served family style.

We ask that we receive menu and dish choices at least 5 days in advance of your booking.

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

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

Bruschetta, grilled spring onions, cannellini beans

Meatballs, slow cooked tomato sauce, pangrattato

Antipasti

Buffalo mozzarella, sprouting broccoli, toasted hazelnuts

Seabream, blood orange, pistachio, sorrel leaves

Bresaola, pickled onions, charred artichokes

Charred octopus, potatoes, agretti, parsley, vinaigrette

New season asparagus salad (subject to availability)

Primi

Carnaroli risotto, braised rabbit leg, marjoram & lemon

Ravioli, spring greens, Westcombe ricotta, brown butter & sage

Rigatoni, sausage ragu, parmesan, pangrattato

Paccheri, mussels, tomatoes, chili, garlic

Lasagne, bolognese ragout, béchamel

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Secondi

Sea bream, Merinda tomatoes, black olives & anchovy

Lake district Porchetta, gratinated fennel, pear mustard fruits

Mackerel, pickled beetroot salad, horseradish cream, chive oil

Chicken cacciatore, rosemary lemon & confit garlic

Rib eye tagliata, wild rocket & parmesan salad, shallot, watercress (£5 supplement)

Formaggi

Selection of three cheeses, fennel crackers & mustard fruit

Dolce

Tiramisu

Vanilla cheesecake, Yorkshire rhubarb

Chocolate caprese cake, mascarpone cream

Cardamom & orange pannacotta

Lemon almond & polenta cake