

CAFE MURANO

Aperitivo

Seasonal G&T #3 16

Ondina Dry Gin, Fever-Tree Tonic, blood orange & thyme

Cicchetti

Focaccia & olive oil 4.5

Cafe Murano arancini, cacio e pepe 7

Salami, mortadella, coppa, carta di musica 14

Bruschetta, gorgonzola dolce, toasted walnuts (V) 10

Roasted Italian peppers, anchovy, pickled chilli 10

Antipasti

Cured trout, blood orange, pistachio 16

Sprouting broccoli, stracciatella, pickled chilli (V) 15

La Latteria burrata, slow roasted Merinda tomatoes, basil (V) 16

Porchetta tonnato, caperberries, rocket leaves 18

Primavera salad, asparagus, courgette, broad beans, peas, radish (VG) 15

Primi

Rigatoni, spicy fennel sausage ragu, radicchio 17 / 25

Risi e bisi (V) 14 / 20

Tortelli, spinach & ricotta, sage, pine nuts 16 / 24

Pappardelle, slow braised rabbit, taggiasca olives 17 / 25

Penne carbonara 17 / 25

Secondi

Hake, sprouting broccoli, mussels, mustard & capers 28

Gurnard, spicy chickpea & tomato stew 28

Chicken Milanese, rocket & parmesan salad 25

Pork chop, green beans, shallots, mustard 30

Rib-eye steak, rosemary potatoes, salsa verde 36

Contorni

Roast potatoes, rosemary, garlic (V) 7 / Green herb salad (VG) 6.5 / Spring greens, butter, black pepper (V) 7 / Sprouting broccoli, toasted hazelnuts (VG) 6.5