

CAFE MURANO

Aperitivo

Seasonal G&T #3 16
Ondina Gin, Fever-Tree Tonic, blood orange & thyme

Ciccheti

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 (V) 16 / 24
Pappardelle, slow braised rabbit, taggiasca olives 17 / 25
Spaghetti carbonara 17 / 25

Secondi

Whole lemon sole, caper butter, lemon 45
Chicken Milanese, green salad, shaved parmesan 25
Hake, sprouting broccoli, mussels, mustard & capers 28
Pork chop, green beans, shallots, mustard 30
Gurnard, spicy chickpea & tomato stew 28

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