

CAFE MURANO

COVENT GARDEN

Sunday Lunch menu £30

Served family style

Antipasti

Prosciutto di Parma

Gnocco fritto

Torta d'erbe

Peperonata

Primi

Tagliatelle alla bolognese

Tortelli di zucca

Secondi

Pollo alla cacciatora

Dolce

Torta di mandorlini

Recommended wines

Fondo San Giuseppe - "Terà" Trebbiano Ravenna IGT 2015 £32.00
bottle/ £24.00 carafe/ £8.50 glass

San Patrignano - "Aulente Rosso" Sangiovese Rubicone Rosso IGT
2015 £31.00 bottle/£23.50 carafe/ £8.00 glass

Sunday A la Carte

Aperitivo: 'Sorso Forestale'	9.5
East London gin, Contratto, blackberries, sweet & sour, tonic water	
Cichetti	
Truffle arancini	4.5
Salt cod fritters, parmesan, lemon	6
Bruschetta, stracciatella, roasted grapes	6
Pugliese olives & almonds	4.5
Antipasti	
Burrata, Romano peppers, chilli oil & basil	9
Squash, chestnut & Treviso salad, Pecorino	9
Beef carpaccio, parsley, pickled girolle, pecorino	11
Salmon ceviche, pink grapefruit, chilli, capers & basil	10
Primi	
Tortelli, spinach & ricotta, lemon thyme butter	11/17
Italian sausage ragu, conchiglioni, treviso & hazelnut	10/16
Risotto, courgette, fontina & basil	11/17
Tagliatelle, braised rabbit leg, green olive	12/18
Secondi	
Grilled Tuna, Tropea onion, pistacchio & mint pesto	18.5
Sea trout, coco bean, 'Nduja, samphire & datterini	17
Lamb chops, pea, fennel, anchovy & gremolata	19
Grilled quail, radicchio, pinenuts & guanciale	17
Porchetta, potato fritti & heritage beetroot salad	20
<i>2015 Nero d'Avola, 'Tre Filari', Sicily 500ml- £19.50 175ml-£7.00</i>	
Contorni	
Roasted potatoes ~ Mixed leaf Salad ~ Cavolo Nero	
Dolce	
Baked ricotta lemon cheesecake, pine nuts, Limoncello	6.5
Plum & almond crostata, mascarpone	6.5
Tiramisu	6.5
Homemade ice creams & sorbets - <i>Please ask for today's selection</i>	
Per scoop	2
Formaggi	
(Served with London honey & raisin, cranberry & walnut bread)	
Please ask for today's selection	
Per piece	7
Selection of three	12