

CAFE MURANO

Cafe Murano Private Dining Menus Summer 2019

We offer a selection of menus that have been created specially by Angela and our Executive Chef, Sam Williams.

Menu option A: £46 per head

3 courses (antipasti, secondi & dolce)

Menu option B: £57 per head

4 courses (antipasti, primi, secondi & dolce)

Menu option C: £69 per head

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. A selection of cichetti is served upon arrival.

The entire party must select the same dishes from each course.

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

We ask that we receive menu and dish choices at least 72 hours 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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Menu Options

Three Courses £46 Four Courses £57 Five Courses £69

All tables will receive a complimentary selection of cicchetti

Cicchetti on arrival

Tomato & basil arancini

Prosciutto & melon

Bruschetta, peppers, anchovy & gremolata

Antipasti

Ricotta, broad bean, sprouting broccoli & walnuts

Panzanella, heritage tomatoes, anchovy & basil

Apricot, spinach, sunflower & primo sale

Cured trout, beetroot, spring onion & sorrel cress

Vitello tonnato, capers, rocket & parmesan

Primi

Conchiglione, rabbit, pea & marjoram

Rigatoni, Tuscan sausage ragu & radicchio

Gnocchi, slow roast San Marzano & basil

Swiss chard & ricotta tortelli, sage butter

Orecchiette, courgette & pine nut

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Secondi

Hake, lentil, speck & salsa verde

Pork loin, fennel, samphire & walnuts

Lamb rump, new potato, olive, mint & curd

Whole bream, paprika, spring onion & sweet corn

Bistecca alla fiorentina, rosemary & caper butter, grilled lemon

Formaggi

Selection of three Italian cheeses, London honey,

hazelnut & sultana loaf

Dolce

Tiramisu

Pistachio meringue, cherry compote

Vanilla panna cotta, strawberries & balsamic

Chocolate tart, mascarpone

Hazelnut torrone