

# CAFE MURANO

## **Cafe Murano Private Dining Menus Winter 2019**

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

### **Menu option A: £45 per person**

3 courses (antipasti, secondi & dolce)

### **Menu option B: £56 per person**

4 courses (antipasti, primi, secondi & dolce)

### **Menu option C: £68 per person**

5 courses (antipasti, primi, secondi, formaggi & dolce)

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

We kindly ask that the host selects two dishes from each course in advance which is all served family style for the entire group. We will be happy to accommodate dietary requirements and can make wine recommendations for your 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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## **Cicchetti on arrival**

Mushroom arancini

Bruschetta, cannellini bean & nduja

Bagna cauda, winter vegetables, pine nuts

## **Antipasti**

Forge Farm squash, San Daniele & goats curd

Bruschetta, buffalo mozzarella & basil pesto

Vitello tonnato, caperberries, rocket & parmesan

Cod cheeks, Castelluccio lentils & salsa verde

Venison carpaccio, borretane onions, black garlic & celery leaves

## **Primi**

Tortelli, Forge farm squash, sage butter

Agnolotti, braised rabbit & rosemary

Risotto ossobuco, gremolata

Spaghetti, Portland crab, radicchio & chilli

Conchiglione, Swiss chard, confit garlic & ricotta salata

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## **Secondi**

Lamb neck & cannellini bean stew, harissa yoghurt

Hake, celeriac, braised chicory, pine nuts

Sea bream, winter slaw & pickled radishes

Bistecca fiorentina, watercress & caper butter

Porchetta, garlic & lemon potatoes, sage pangrattato

## **Formaggi**

Selection of three Piedmont cheeses, London honey & walnut loaf

## **Dolce**

Tiramisu

Lemon tart, mascarpone

Poached rhubarb, Italian meringue & hazelnuts

Polenta cake, caramelised orange

Chocolate semifreddo, candied pistachio