

CAFE MURANO

Cafe Murano Private Dining Menus Autumn 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 person

3 courses (antipasti, secondi & dolce)

Menu option B: £57 per person

4 courses (antipasti, primi, secondi & dolce)

Menu option C: £69 per person

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

Gnocchi fritti, prosciutto

Bruschetta, pickled radicchio, primo sale

Antipasti

Squash, chestnut & treviso, Forge farm honey

Cauliflower, raisin, spinach & almond

Vitello tonnato, capers, rocket & parmesan

Smoked duck, beetroot & hazelnuts

Octopus, potato, celery, olive & salsa rosso

Primi

Conchiglione, wild boar ragu

Gnocchi, wild mushrooms, chestnuts & spinach

Risotto osso buco, gremolata

Linguine, pescatore, San Marzano & basil

Orecchiette, Genovese pesto & roast squash

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Secondi

Hake, Swiss chard, bean & nduja stew

Megrim sole, sprout tops & almond

Porchetta, polenta, chanterelles & sage

Venison, cavolo nero, spiced red cabbage

Ischia coniglio, San Marzano, lemon & parsley

Formaggi

Selection of three Italian cheeses, London honey,
hazelnut & sultana loaf

Dolce

Tiramisu

Cinnamon roast pears, vanilla cream

Chocolate tart, hazelnuts

Vanilla panna cotta, black berries & amaretti

Black fig & almond torte, mascarpone