

# CAFE MURANO

## Cafe Murano Private Dining Menu Sample

We offer a selection of menus that have been created specially by Angela

**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 cicchetti 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

Mushroom arancini

San Daniele prosciutto

Crostini, broad bean & lemon

### Antipasti

Buffalo mozzarella, escarole, clementine & pangrattato

Heritage beetroot, goats' cheese, Castelfranco & walnuts

Asparagus, pecorino, dandelion & wood sorrel dressing

Halibut crudo, Spring onion, chilli & sea purslane

Beef carpaccio, black garlic, radish & celery leaves

### Primi

Corteccia, sprouting broccoli, anchovy & pine nut pesto

Ravioli, spring greens, lemon & ricotta

Baked semolina gnocchi, guanciale, baby spinach & taleggio

Linguine, Portland crab, garlic, parsley & chilli (£5 supplement)

Cavatelli, rabbit ragu, chard & pecorino

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## **Secondi**

Sea bream, artichoke, radicchio, anchovy & tomato

Pork belly, fennel, celeriac, apple & raisin slaw

Mackerel, potato, sprouting broccoli, capers & almonds

Spring lamb, freekeh, spinach, mint & pomegranate

Beef tagliata, rocket & parmesan salad (*£10 supplement*)

## **Formaggi**

Selection of three Italian cheeses, London honey,

hazelnut & sultana loaf

## **Dolce**

Tiramisu

Vanilla panna cotta, honeycomb

Amalfi rum baba, rhubarb

Vin santo & cantucci semi freddo

Pistachio & olive oil cake, pomegranate