

CAFE MURANO

Cafe Murano Private Dining Menus Winter 2020

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)

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.

CAFE MURANO

Cicchetti on arrival

Mushroom arancini (v)

Fritto misto, preserved lemon mayo

Bruschetta, crushed beans, mint (v)

Antipasti

Honey roast Delica squash, cavolo nero pesto, pecorino (v)

Buffalo mozzarella, pickled Treviso, lemon pangrattato (v)

Vitello tonnato, caperberries, rocket & parmesan

Salt cod, Castelluccio lentils & salsa verde

Grilled leeks, bagna cauda

Primi

Tortelli, squash, sage butter (v)

Risotto Milanese, braised veal neck, gremolata

Linguine, Portland crab, radicchio & chilli

Conchiglione, Swiss chard, ricotta salata & pine nuts (v)

Guinea fowl agnolotti, rosemary sauce

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Secondi

Braised lamb neck, carrots & celery, parmesan polenta

Stone bass, razor clams, kale & smoked almonds

Beef tagliata, grelot onion, Sutton farm salad

Roast pork belly, confit garlic & rosemary potatoes

Delica pumpkin risotto, trumpet mushrooms & pecorino (v)

Formaggi

Selection of three Italian cheeses, London honey & fennel crackers (v)

Dolce

Tiramisu (v)

Chocolate & pistachio tart, mascarpone (v)

Polenta cake, caramelized orange (v)

Chestnut & marsala semi freddo (v)

Forced rhubarb, meringue & hazelnuts (v)