

CAFE MURANO

Cafe Murano Private Dining Summer 2021

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

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 for the table 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

Summer arancini

Bruschetta, peperonata

Polpetti

Antipasti

Panzanella, tomatoes, anchovy & basil

Cured trout, beetroot & sorrel cress

Beef carpaccio, capers, rocket & parmesan

Sicilian caponata

Green bean, peach & almond salad

Primi

Rigatoni, Tuscan sausage ragu & radicchio

Gnocchi, slow roast San Marzano & basil

Ricotta tortelli, lemon & courgette

Orecchiette, lovage & rocket pesto, toasted walnuts

Rabbit risotto, pecorino & olives

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Secondi

Hake, borlotti beans, salsa verde

Pork rack, roasted fennel, pickled grapes

Lamb rump, puttanesca

Sea bream, braised courgettes, marjoram

Bistecca alla fiorentina, lemon & rocket

Formaggi

Selection of three Italian cheeses, fig chutney, fennel crackers

Dolce

Tiramisu

Pistachio meringue, English strawberries

Vanilla panna cotta, ginger crumb

Chocolate caprese cake

Torrone