# CAFE MURANO

# Cafe Murano Private Dining Menus Spring 2022

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

#### Menu option A: £52 per person

3 courses (antipasti, secondi & dolce)

#### Menu option B: £65 per person

4 courses (antipasti, primi, secondi & dolce)

#### Menu option C: £75 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 7 days 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 $\pounds 52$ Four Courses $\pounds 65$ Five Courses $\pounds 75$

All tables will receive a complimentary selection of cicchetti

#### Cichetti on arrival

Pea and smoked mozzarella arancini Salumi & carta di musica Bruschetta, tuna, beans & caper pesto

### Antipasti

Mozzarella, sprouting broccoli, hazelnut pesto Octopus, chickpea, fennel & blood orange Bresaola, caper & rocket Roasted fennel, apple, radicchio & pine nuts Cured cod, spring onion, chilli & monks beard

## Primi

Cavatelli, rabbit ragu, chard & pecorino Ravioli, spring greens, lemon & ricotta Risotto, Portland crab & fennel (£5 supplement) Gnocchi, guanciale, baby spinach & taleggio Rigatoni, beef shin ragu, parmesan pangrattato



#### Secondi

Sea bream, artichoke, radicchio, anchovy & tomato Porchetta, roasted fennel & spring vegetables Mackerel, potato, sprouting broccoli, capers & almonds Lake district lamb, freekeh, spinach & mint salad Beef tagliata, rocket & parmesan salad (£10 supplement)

## Dolce

Tiramisu Vanilla panna cotta, rhubarb Polenta cake, caramelized orange Caprese cake, mascarpone Amalfi rum baba & rhubarb

# Formaggi

Cheese selection from La Fromagerie, fennel crackers & chutney