

# CAFE MURANO

## Cafe Murano Private Dining Menus Winter 2023

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.

We ask that we receive menu and dish choices at least 5 days in advance of your booking.

Complimentary menu cards and place cards are provided for each event.

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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## **Cichetti on arrival**

Mushroom arancini

Bruschetta, cannellini bean & n'duja

Giardiniera house pickles

## **Antipasti**

Roasted squash, radicchio, honey & goat curd

Buffalo mozzarella & hazelnut pesto

Vitello tonnato, caperberries, rocket & parmesan

Cod cheeks, Castelluccio lentils & salsa verde

Beef carpaccio, black garlic mayo & crispy kale

## **Primi**

Gnocchi, Forge farm squash & wild mushroom

Agnolotti, braised rabbit & rosemary butter

Risotto ossobuco, gremolata

Rigatoni, spicy sausage ragu & radicchio

Conchiglioni, Swiss chard, confit garlic & ricotta salata

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## **Secondi**

Ox cheek, parmesan polenta & salsa verde

Hake, braised chicory, golden raisin & pine nuts

Sea bream, winter slaw & pickled radishes

Beef tagliata, watercress & caper butter (£5 supplement)

Porchetta, garlic & lemon potatoes, sage stuffing

## **Formaggi**

Selection of three cheeses, fennel crackers & mustard fruit

## **Dolce**

Tiramisu

Chocolate & hazelnut tart, mascarpone

Poached rhubarb, meringue & vanilla cream

Polenta cake, caramelised orange

Cherry semifreddo, candied pistachio