

Cafe Murano Private Dining Menus Summer 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. 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.

CAFE MURANO

Menu Options

Three Courses £52 Four Courses £65 Five Courses £75
All tables will receive a complimentary selection of circhetti

Cichetti on arrival

Cafe Murano arancini

Lamb polpette, pangrattato & tomato sauce

Bruschetta, peperonata & basil

Antipasti

Cured salmon, beetroot & dill crème fraîche
Panzanella, tomatoes, anchovy & basil
Beef crudo, horseradish & watercress
Summer bean, peach & almond salad
Sicilian caponata, golden raisins, pine nuts

Primi

Rigatoni, spiced sausage ragu & radicchio

Gnocchi, slow roasted tomatoes, basil & olive oil

Cavatelli, rocket & walnut pesto

Cornish shellfish risotto, clams, mussels & cuttlefish (£5 supplement)

Rabbit risotto, lovage & pangrattato

CAFE MURANO

Secondi

Pork chop, borlotti bean ragu, sage & lemon

Lake district lamb, puttanesca & roasted fennel

Cornish seabream, courgettes, marjoram & chili

Bistecca alla Fiorentina, new season garlic, lemon & rosemary (£5 supplement)

La Latteria burrata, summer salad, herbs & olive oil

Formaggi

Cheese selection from La Fromagerie, fennel crackers & chutney

Dolce

Tiramisu

Peach & almond tart, vanilla ice cream

Chocolate caprese cake, mascarpone cream

Pistachio meringue, English strawberries, vanilla cream

Summer fruit salad, mint