

CAFE MURANO

Cafe Murano Private Dining Menus Autumn 2023

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

Menu option A: £55 per person

3 courses (antipasti, secondi & dolce)

Menu option B: £68 per person

4 courses (antipasti, primi, secondi & dolce)

Menu option C: £78 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 if requested.

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.

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Menu Options

Three Courses £55 Four Courses £68 Five Courses £78

Cichetti on arrival - *supplement of £8pp*

Cafe Murano arancini

Chard & chili bruschetta

Chickpea cracker, pumpkin cream

Antipasti

Pumpkin, roasted shallots, chestnut & chard

Buffalo mozzarella, castelluccio lentils & marjoram

Autumn beetroots, chard & gorgonzola

Beef carpaccio, capers & 24-month parmesan

Sea bream crudo, pepperoncino, fennel & orange

Primi

Rigatoni, lamb ragu, lemon, parmesan & parsley

Gnocchi, cacio e pepe

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

Gnocchetti, cavolo nero pesto & walnuts

Pumpkin tortelli, sage butter & pangrattato

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Secondi

Hake, borlotti bean & n'duja stew, flat leaf parsley

Plaice, lime caper butter & autumn greens

Lamb neck stew, plum tomato & rosemary & orzo

Porchetta, charred hispi cabbage, mustard fruit

Braised venison shoulder, crushed celeriac, spiced pangrattato

Formaggi

Cheese selection from La Fromagerie, fennel crackers & chutney

Dolce

Tiramisu

Pistachio & olive oil cake

Pannacotta, poached autumn fruits

Nougatine semifreddo

Pump street chocolate tart, vanilla cream