

# CAFE MURANO

## Cafe Murano Private Dining Menus Summer 2024

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)

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.

## Sharing style

Cicchetti on arrival - *available with a supplement of £8pp*

Cafe Murano arancini

Lamb polpette, pangrattato & tomato sauce

Bruschetta, peperonata & basil

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## Antipasti

Cured trout, beetroot & dill crème fraîche

Panzanella, tomatoes, anchovy & basil

Beef crudo, horseradish & watercress

Summer beans, peach & almond salad

Sicilian caponata, golden raisins, pine nuts

## Primi

Rigatoni, spicy sausage ragu & radicchio

Gnocchi, slow roasted tomatoes, basil & olive oil

Cavatelli, pea & broad bean pesto

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

Beef & pork lasagna, béchamel, parmesan

## 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)

Grilled asparagus & courgette salad, new potatoes, lemon vinaigrette  
(*subject to availability*)

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## 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

Summer fruit salad & sorbets