

CAFE MURANO

Cafe Murano Private Dining Menus Spring 2025

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

Menu option A: £58 per person

3 courses (antipasti, secondi & dolce)

Menu option B: £71 per person

4 courses (antipasti, primi, secondi & dolce)

Menu option C: £81 per person

5 courses (antipasti, primi, secondi, formaggi & dolce)

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.

CAFE MURANO

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

Cafe Murano arancini

Bruschetta, grilled spring onions, cannellini beans

Meatballs, slow cooked tomato sauce, pangrattato

Antipasti

Buffalo mozzarella, sprouting broccoli, toasted hazelnuts

Seabream, blood orange, pistachio, sorrel leaves

Bresaola, pickled onions, charred artichokes

Charred octopus, potatoes, agretti, parsley, vinaigrette

New season asparagus salad (*subject to availability*)

Primi

Carnaroli risotto, braised rabbit leg, marjoram & lemon

Ravioli, spring greens, Westcombe ricotta, brown butter & sage

Rigatoni, sausage ragu, parmesan, pangrattato

Paccheri, mussels, tomatoes, chili, garlic

Lasagne, bolognese ragout, béchamel

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Secondi

Sea bream, Merinda tomatoes, black olives & anchovy

Porchetta, gratinated fennel, pear mustard fruits

Mackerel, pickled beetroot salad, horseradish cream, chive oil

Chicken cacciatore, rosemary lemon & confit garlic

Rib eye tagliata, wild rocket & parmesan salad, shallot,
watercress (*£5pp supplement*)

Formaggi

Selection of three cheeses, fennel crackers & mustard fruit

Dolce

Tiramisu

Vanilla cheesecake, Yorkshire rhubarb

Chocolate caprese cake, mascarpone cream

Cardamom & orange pannacotta

Lemon almond & polenta cake