

# CAFE MURANO

## Cafe Murano Private Dining Menus Summer 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.

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

Artichoke, broad bean & pea bruschetta

Olive, anchovy & guindilla chilli skewer

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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, aubergine, peppers, golden raisins

## Primi

Rigatoni, spicy sausage ragu & radicchio

Gnocchi, slow roasted tomato, 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 & chilli

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 & mustard pears

## Dolce

Tiramisu

Peach & almond tart

Chocolate caprese cake, mascarpone cream

Pistachio meringue, English strawberries, vanilla cream

Summer fruit salad, mint & sorbets