

CAFE MURANO

Cafe Murano Private Dining Menus Autumn 2025

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

Menu option A: £61 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)

We will be happy to accommodate dietary requirements and can make wine recommendations for your event.

All dishes are served family style – minimum table of 8 guests

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.

CAFE MURANO

Cicchetti selection

Inspired by Venice's tradition of cicchetti, these two-bite canapes offer an introduction to the meal ahead.

£3 per piece

Bruschetta, goats curd, fig, balsamic

Arancini, white onion & rosemary

Deep fried mozzarella, marinara sauce

Olive, anchovy & guindilla skewer

Fried spiced maltagliati

Red chicory, preserved lemon, pine nuts, fennel

Chard & rosemary farinata

Grilled polenta, lardo di colanata

Crostini, wild mushroom

Please note: a minimum of one cicchetti per guest must be selected for each chosen cicchetti type

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Three courses £61, four courses £71, five courses £81

Please choose two dishes from each course which will be served family style for the entire group.

Antipasti

Pumpkin, roasted shallots, chestnuts & chard

Buffalo mozzarella, castelluccio lentils & marjoram

Autumn beetroot salad, chicory

Beef carpaccio, capers & 24-month parmesan & rocket

Sea bream crudo, pepperoncino, fennel & orange

Primi

Rigatoni, spicy sausage ragu

Gnocchi, cacio e pepe, pecorino romano

Risotto, porcini, wild mushrooms, parmesan

Spinach lasagne, basil

Pumpkin tortelli, sage butter, parmesan

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Secondi

Cod, coco beans, salsa verde

Seabass, puttanesca, olives & capers

Lamb osso bucco, creamy polenta

Porchetta, hispi cabbage, mustard fruit

Braised ox cheek, crushed celeriac, spiced pangrattato

Formaggi

Cheese selection from La Fromagerie, fennel crackers & mustard pears

Dolce

Tiramisu

Pistachio & olive oil cake

Buttermilk & Calvados panna cotta, baked apple

Nougatine semifreddo

Pump street chocolate tart, vanilla cream