

CAFE MURANO

Reduced A la Carte menu

Menu option A: £63 per person

3 courses (antipasti, secondi & dolce)

Menu option B: £76 per person

4 courses (antipasti, primi, secondi & dolce)

Menu option C: £86 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.

Complimentary menu cards and place cards are provided for each event.

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 a flavourful introduction to the meal ahead.

£3 per piece

Bruschetta, goats curd, fig, balsamic

Arancini, rosemary, parmesan

Deep fried mozzarella, basil pesto mayonnaise

Olive, anchovy & guindilla skewer

Fried spiced maltagliati

Red chicory, preserved lemon, pine nuts, fennel

Chard & rosemary farinata

Grilled polenta, lardo di colanata

Crostini, braised ox cheek, horseradish

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

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Three courses £63, four courses £76, five courses £86

Antipasti

Cured trout, grapefruit, pistachio
La Latteria burrata, Jerusalem artichokes, hazelnuts
Beef carpaccio, pecorino Romano, Italian rocket

Primi

Rigatoni, spicy fennel sausage ragu, radicchio
Tortelli, ricotta & spinach, walnut sauce
Risotto, porcini, parmesan

Secondi

Baked aubergine, fennel salad (VG)
Whole plaice, samphire & caper brown butter, charred lemon
Pork Chop, plum agrodolce, butterbeans stew

Formaggi

Selection of three cheeses, fennel crackers & mustard fruits

Dolce

Tiramisu
Buttermilk & Calvados panna cotta, baked apple
Lemon polenta cake & mascarpone cream