

# CAFE MURANO

## Cafe Murano Private Dining Menus Winter 2026

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

### Menu option A: £65 per person

3 courses (antipasti, secondi & dolce)

### Menu option B: £75 per person

4 courses (antipasti, primi, secondi & dolce)

### Menu option C: £85 per person

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

Available from 1<sup>st</sup> January 2026 until 28<sup>th</sup> February 2026

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.

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## Cicchetti selection

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

£3 per piece

Goats curd, preserved fig, balsamic bruschetta

Porcini & truffle arancini, aged parmesan

Olive, anchovy & guindilla chilli skewer

Fried spiced maltagliati

Red chicory, preserved lemon, pine nuts & fennel

Grilled polenta, lardo di Colonnata

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

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**Three courses £65, four courses £75, five courses £85**

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

## Antipasti

Beef carpaccio, truffle, aged parmesan, rocket

Buffalo mozzarella, Castelluccio lentils, marjoram

Forge farm pumpkin, toasted walnuts

Rose Veal tonnato, caperberries, rocket & parmesan

Cured sea bream, agrodolce, pine nuts

## Primi

Risotto, Jerusalem artichoke, 48-month aged parmesan

Rigatoni, wild boar ragu, crispy onions

Pumpkin tortelli, sage butter & amaretti

Vincisgrassi, prosciutto, porcini

Gnocchi, cacio e pepe

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## Secondi

Cornish cod, butterbeans, salsa verde

Roasted cauliflower, raisin agrodolce, chicory

Porchetta, hispi cabbage, mustard fruits

Halibut, spinach & caper brown butter, charred lemon

Roasted venison loin, braised red cabbage, parsnip

## Formaggi

Cheese selection from La Fromagerie, fennel crackers & mustard fruits

## Dolce

Tiramisu

Panettone bread and butter pudding, mascarpone

Red wine poached pear, vanilla cream, meringue

Chocolate torta Caprese