

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 1st January 2026 until 28th 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