

CAFE MURANO

Reduced A la Carte menu

Winter 2026

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

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

CAFE MURANO

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

Antipasti

La Latteria burrata, treviso, charred grapes, toasted hazelnuts

Squid, friggirelli peppers, preserved lemon, flaked almond

Beef carpaccio, pickled artichokes, rocket & parmesan

Primi

Rigatoni, spicy sausage & fennel ragu

Tortelli, Forge farm pumpkin, sage, walnut

Cavatelli, braised cavolo nero, chilli, chestnuts (VG)

Secondi

Chicken Milanese, Italian rocket, salsa verde

Pork belly, plum agrodolce, Umbrian lentils

Plaice, brown butter, caper sauce, sea vegetables

Formaggi

Selection of three cheeses, fennel crackers & mustard fruits

Dolce

Tiramisu

Poached plums, flaked almonds, lemon sorbet

Lemon polenta cake, mascarpone cream