

# CAFE MURANO

## **Cafe Murano Private Dining Menus Spring 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> March 2026 until 31<sup>st</sup> May 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

Pea & scamorza arancini, aged parmesan

Artichoke, broad bean & pea bruschetta

Olive, anchovy & guindilla chilli skewer

Fried spiced maltagliati

Crispy lasagna, marinara, basil

Chickpea farinata, lardo di colonnata & sage

*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**

Purple sprouting broccoli, Buffalo mozzarella, hazelnut pesto

Chalk stream cured trout with blood orange & agretti

Tender English asparagus, creamy cacio e pepe

Beef carpaccio, pickled artichokes, rocket, aged parmesan

Charred octopus, Nonna's potato salad & confit tomato

## **Primi**

Primavera risotto, Pecorino Romano

Gnocchi, slow braised lamb neck, gremolata

Orecchiette, cime di rapa, chilli, smoked almonds & stracciatella

Tortelli filled with Westcombe ricotta & spinach, pine nuts

Rigatoni, spicy Swaledale sausage & fennel ragù, radicchio

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## **Secondi**

Sea bream, Merinda tomatoes, taggiasca olives & anchovies

Cod with braised butter beans, pancetta, soffritto & flatleaf parsley

Chicken cacciatore with rosemary, lemon & confit garlic

Slow roasted porchetta, green beans & mustard fruits

Beef sirloin tagliata, courgette fritti, green salad (£10 supplement)

## **Formaggi**

Selection of three cheeses, fennel crackers & mustard fruits

## **Dolce**

Tiramisu

Buttermilk panna cotta, roasted English rhubarb

Chocolate torta Caprese with mascarpone

Amalfi lemon polenta cake