

# CAFE MURANO

## Cafe Murano Private Dining Menus Summer 2026

We offer a selection of menus that have been created specially by Angela Hartnett & Cafe Murano team.

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)

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

# CAFE MURANO

## Cicchetti selection

*Inspired by Italian aperitivo tradition, these two-bite canapes offer an introduction to the meal ahead.*

*£3 per piece*

Cafe Murano arancini

Lamb polpette, slow cooked tomato sauce & pangrattato

Bruschetta, roasted peperonata & torn basil

Chard farinata & rosemary

Fried spiced maltagliati

Olive, anchovy & guindilla chilli skewer

Grilled polenta & lardo di Colonnata

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

# CAFE MURANO

3 courses £65 | 4 courses £75 | 5 courses £85

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

## Antipasti

Prosciutto di Parma & Zerbinati melon

Panzanella, tomatoes with torn focaccia, anchovies & basil

Beef carpaccio, horseradish & watercress

Summer beans, grilled peach & almond salad (VG)

Buffalo mozzarella with Sicilian caponata & olive oil

## Primi

Rigatoni, spicy Swaledale sausage & fennel ragu, radicchio

Gnocchi, slow roasted tomato sauce, basil & olive oil

Cavatelli, pea & basil pesto with lemon & garlic (VG)

Cornish shellfish risotto, clams, mussels & cuttlefish (£5 supplement)

Lasagna verde with veal & pork ragu, béchamel, parmesan

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## Secondi

Swaledale pork chop with butter bean & vegetable soffrito, sage & lemon

Lake district lamb, puttanesca & roasted fennel

Roasted Cornish seabream, Romana courgettes, marjoram & chili

Bistecca alla Fiorentina, new season garlic & rosemary (*£5 supplement*)

Roasted trout with beetroot salad & dill mayonnaise

Courgettes, summer beans, pea & broad bean salad with cashew cream (VG)

## Formaggi

Cheese selection from La Fromagerie, fennel crackers & apricot chutney

## Dolce

Tiramisu

Peach & almond tart

Chocolate & vanilla semifreddo & amaretti biscuits

Melon & mint salad with grappa granita

Summer pudding