

**Cafe Murano**  
**Private Dining Menus Autumn 2016**

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(Available from 1<sup>st</sup> September 2016 - 30<sup>th</sup> November 2016)

We ask that the entire party selects one dish for each course from the same menu.

Alternatively, for a £5 per person supplement all dishes can be served family style where we ask that the host makes two choices from each course in advance, which will be served in the middle of the table giving all guests a chance to try a wider variety of dishes.

If you have a favourite dish that you have eaten at Cafe Murano previously and would like to serve it to your guests, please let us know and - availability permitting - we will be happy to oblige. We always strive to work within the seasons, however dishes are subject to change seasonality permitting.

Please ask for further details.

We will be happy to accommodate dietary requirements for either of the above options.

Menu Option A: 3 course £40 Lunch / £45 Dinner per person  
*Family style £5 per person supplement*

**Antipasti**

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Buffalo mozzarella, castelluccio lentils, marjoram

Sea bream crudo, clementine, pistachio & chilli

Beef carpaccio, white bean, autumn truffle

**Secondi**

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Cod, Romano pepper, freekeh & goats curd salad

Butternut squash risotto, Gorgonzola Dolce, pumpkin seeds

Lamb shoulder, chickpea & spinach stew, salsa verde

**Dolce**

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Tiramisu

Poached pears, amaretti, almond mascarpone

Amalfi lemon tart

**Menu Option B: 4 courses: £56 per person**

*Family style £5 per person supplement*

**Cichetti on arrival**

**Antipasti**

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Beetroot, spinach, goat's curd & sunflower salad

Halibut crudo, radicchio, shallot & chilli

Vitello tonnato, caper, rocket & aged parmesan

**Primi**

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Chestnut risotto, Jerusalem artichoke crisps

Rigatoni, Tuscan sausage ragu

Orecchiette, tomato, samphire & Bottarga di MugGINE

**Secondi**

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Sea trout, butternut, farro & parsley salad

Lamb shoulder, chickpea & spinach stew, salsa verde

Norfolk chicken cacciatore, cavolo nero

**Dolce**

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Vanilla panna cotta, clementine mostarda

Dark chocolate semifreddo, amaretti biscuits

Damson & almond tart, mascarpone

**Menu Option C: 5 courses: £68 per person**

*Family style £5 per person supplement*

**Cichetti on arrival**

**Antipasti**

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Cured salmon, beetroot, shallot & mustard leaves

Cauliflower salad, golden raisin, parsley & scamorza

Vitello tonnato, rocket & parmesan

**Primi**

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Gnocchi, butternut squash, chestnuts & parsley

Portland crab, tropea onion & radicchio risotto

Portobello mushroom, San Marzano, wild rocket & Gorgonzola Dolce

**Secondi**

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Sea bream, white bean, lemon & rocket

Pork belly, cabbage, raisin & apple salad

Lamb neck, chickpea & tomato stew, lemon & mint

**Formaggi**

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Selection of three Piedmont cheeses, London honey & biscuits

**Desserts**

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Dark chocolate tart, pistachio

Caramel panna cotta & clementine

Pear & almond torta, mascarpone

**Menu Option D: 5 courses: £80 per person**

*Family style £5 per person supplement*

**Cichetti on arrival**

**Antipasti**

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Smoked duck, pear mostarda & radicchio salad

Octopus & chickpea stew, basil pesto

Beef carpaccio, pickled fennel & aged parmesan

**Primi**

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Portland crab, tropea onion & radicchio risotto

Rigatoni, braised rabbit, preserved lemon

Gnocchi, wild mushroom, spinach & Autumn truffle

**Secondi**

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Sea bass, castelluccio lentils & salsa rosso

Beef rib cutlet, farro, butternut & caprini freschi

Porchetta, smoked aubergine, golden raisins & goats curd

**Formaggi**

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Selection of three Piedmont cheeses, London honey & biscuits

**Dolce**

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Vanilla panna cotta, clementine & shortbread crumb

White chocolate & pistachio semifreddo

Muscovado tart, orange cream