

CAFE MURANO
PASTIFICIO

Cafe Murano Pastificio

Private Dining Menus Autumn 2018

We offer a selection of menus that have been created specially by Angela and our Executive Chef, Sam Williams.

Menu option A: £48 per person

3 courses (antipasti, secondi & dolce)

Menu option B: £60 per person

4 courses (antipasti, primi, secondi & dolce)

Menu option C: £72 per person

5 courses (antipasti, primi, secondi, formaggi & dolce)

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

We kindly ask that the host selects two dishes from each course in advance which is all served family style for the entire group. We will be happy to accommodate dietary requirements and can make wine recommendations for your event.

We ask that we receive menu and dish choices at least 72 hours in advance of your booking.

Please note that these dishes are seasonal and subject to change. Upon confirmation of your booking we will be happy to provide confirmed dishes for you.

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Menu Options

Three Courses £48 Four Courses £60 Five Courses £72

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

All tables will receive a complimentary selection of cichetti

Cichetti

Mushroom arancini

Bruschetta, roast fig & goats curd

San Daniele prosciutto, pasta fritti

Antipasti

Butternut, chestnut & treviso salad, Forge farm honey

Cauliflower, lentil, smoked almond & spinach

Smoked duck, hazelnut, beetroot & endive

Beef carpaccio, borretane onions, girolles & cavolo nero

Halibut crudo, chilli, orange & red vein sorrel

Primi

Rigatoni, wild boar ragu

Gnocchi, wild mushroom, spinach & ricotta salata

Risotto, roast cauliflower, tallegio & Autumn truffle (*£5 supplement per person*)

Tagliolini, lobster, tomatoes & sea herbs (*£5 supplement per person*)

Cavatelli, red mullet, radicchio, chilli, garlic & almonds

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Secondi

Monkfish, borlotti bean & nduja stew, pickled red onions

Whole baked plaice, freekeh, hazelnut & orange

Rabbit, carrot, tomato & rosemary stew, orzo & pine nuts

Lamb leg, mash potato, hispi cabbage & salsa verde

Venison rump, red cabbage, golden raisins, thyme & honey parsnips

Formaggi

Selection of three Italian cheeses, London honey & walnut loaf

Dolce

Tiramisu

Pistachio & olive oil cake

Buttermilk panna cotta, poached pears, amaretti

Amarena cherry & chocolate semi freddo

Damson & almond tart, mascarpone