

# CAFE MURANO

## Cafe Murano 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:           £45 per person**

3 courses (antipasti, secondi & dolce)

**Menu option B:           £56 per person**

4 courses (antipasti, primi, secondi & dolce)

**Menu option C:           £68 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 the antipasti, and one dish from each of the remaining menu 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 £45 Four Courses £56 Five Courses £68**

Please choose two dishes from the antipasti course and one dish from each of the remaining courses 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

Salumi, pane carasau

### 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

Venetian sweet & sour sardines

### Primi

Rigatoni, wild boar ragu

Gnocchi, wild mushroom, spinach & ricotta salata

Risotto, cauliflower, crispy shallots, pancetta & tallegio

Fusilli, ham hock, kale, sweet onions & pistachio

Conchiglione, Genovese pesto, pine nuts & parmesan

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## **Secondi**

Hake, borlotti bean & nduja stew, pickled red onions

Whole plaice, freekeh, hazelnut & orange

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

Porchetta, polenta, hispi cabbage & mostarda

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