

MURANO

BY ANGELA HARTNETT

Father's Day Menu

Canapé

Glass of Rock Story MV, Sugrue South Downs, Sussex

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Focaccia, rosemary & Parmigiano Reggiano grissini, salumi

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La Latteria Mozzarella di Bufala & San Marzano tomato gazpacho

Vitello tonnato, fennel salad & capers

Sea bream crudo, Taggiasca olives & aged balsamic vinegar

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Carnaroli risotto, asparagus, lemon & Parmigiano Reggiano

Spaghetti alla chitarra, tomato & sausage ragù

Cornish crab raviolo, basil & langoustine bisque

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Monkfish, salmoriglio & lemon

Hereford beef sirloin, Barolo reduction

Slow-cooked corn-fed chicken, tarragon sauce

Served with rosemary roast potatoes & green beans with basil pesto for the table

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Zeppole di San Giuseppe, crema diplomatica

Caramelised Amalfi lemon tart

Zuppa Inglese, chocolate crema pasticciera

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Cheese selection from La Fromagerie for the table (*£30 supplement*)

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£110 pp

Kindly note dishes are subject to change

If you require a vegan menu please contact us directly

MURANO

BY ANGELA HARTNETT

Father's Day Menu *Vegetarian*

Canapé

Glass of Rock Story MV, Sugrue South Downs, Sussex

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Focaccia, rosemary & Parmigiano Reggiano grissini, butterbean dip

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La Latteria Mozzarella di Bufala & San Marzano tomato gazpacho

Artichokes alla romana, garlic & fresh herbs

Ricotta-filled courgette flower & zucchini alla scapece

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Carnaroli risotto, asparagus, lemon & Parmigiano Reggiano

Cacio e pepe spaghetti alla chitarra

Spinach & ricotta raviolo, butter & sage

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Endive & Taggiasca olive tart

Salt-baked beetroot, tarragon & lemon sauce

Parmigiana di melanzane

Served with rosemary roast potatoes & green beans with basil pesto for the table

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Zeppole di San Giuseppe, crema diplomatica

Caramelised Amalfi lemon tart

Zuppa Inglese, chocolate crema pasticciera

~

Cheese selection from La Fromagerie for the table (*£30 supplement*)

~

£110 pp

Kindly note dishes are subject to change

If you require a vegan menu please contact us directly