

# MURANO

BY ANGELA HARTNETT

## Mother's Day Menu

Gnocchi fritti, salumi & coppa

Confit tomato focaccia, rosemary & parmesan grissini

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Wye valley asparagus, wild garlic gribiche

*or*

Beef crudo, Parmigiano Reggiano, caviar, Burford Brown yolk

*or*

La Latteria burrata, Merinda tomato gazpacho, roasted hazelnuts

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Carnaroli risotto porro e patate, Pecorino Romano

*or*

Guinea fowl agnolotti in brodo

*or*

Linguine alla chitarra, basil pesto, green beans

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Braised Hereford beef short rib, baby gem lettuce, pommes purée

*or*

Cornish Red chicken, peas, broad beans & capers

*or*

Roasted halibut, white asparagus, mussels taramasalata

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Amalfi lemon meringue tart

*or*

Rhubarb & custard soufflé

*or*

Pump street chocolate delice, smoked caramel, hazelnut ice cream

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**Add** Cheese selection from La Fromagerie £20 supp per person

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**£105 pp**

# MURANO

BY ANGELA HARTNETT

## Mother's Day Menu

*Vegetarian*

Gnocchi fritti, white bean & confit garlic dip

Confit tomato focaccia, rosemary & parmesan grissini

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Wye valley asparagus, wild garlic gribiche

*or*

La Latteria burrata, Merinda tomato gazpacho, roasted hazelnuts

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Carnaroli risotto porro e patate, Pecorino Romano

*or*

Linguine alla chitarra, basil pesto, green beans

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White asparagus, Sicilian blood orange, chicory & monk's beard

*or*

Artichoke alla Romana, whipped ricotta, mint & oregano

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Amalfi lemon meringue tart

*or*

Rhubarb & custard soufflé

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**Add** Cheese selection from La Fromagerie £20 supp per person

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**£105 pp**