

# MURANO

RESTAURANT

## DINNER MENU

### APPETIZERS

**TUNA** 19.00 €  
Yellowfin tuna tartare, tuna bottarga and smoked tomato mousseline  
Cured tuna with fried celery and rosemary oil  
Fried tuna with smoked oyster and egg emulsion and pickled onion

**SCALLOPS** 23.00 €  
Seared scallops, quail eggs, cauliflower purée, twice cooked pork belly,  
rosemary crumbs, marinated asparagus

**LOBSTER RILLETTES** 25.00 €  
Lobster rilletes, apple slices, amaretto jelly, walnut and anchovy crème,  
tangerine foam

**BEEF TARTARE** 19.00 €  
Salted and smoked beef tartare, sweet red onions, smoked cream cheese,  
poached quail egg, preserved lemon, thyme and vinegar snow, crispy brioche

**CAPRESSE - TWIST OF A CLASSIC (V)** 15.00 €  
Pickled cherry tomatoes, buffalo mozzarella mousse, basil ice cream,  
aged balsamic gel, rye bread crumbs

**STURIA VINTAGE CAVIAR** 110.00 €  
*Served with*  
Chives, scallion, egg yolk, egg white, capers  
Fluffy blinis, sour cream

### SOUPS

**SUMMER GREEN PEAS** 13.00 €  
Summer green pea soup, mint  
Pan fried Foie gras, kajmak powder

**LOBSTER** 25.00 €  
Lobster bisque, shrimp and fennel cake  
Mussels, basil powder

### PASTA AND RICE

**BEETROOT RISOTTO** 23.00 €  
Beetroot risotto, grilled scallops, pickled fennel  
Orange tuile, marinated asparagus

**LINGUINE** 26.00 €  
Homemade three colored linguine  
Adriatic shrimps, peach, fresh summer truffles

**GNOCCHI (V)** 18.00 €  
Basil gnocchi, Pecorino cheese  
Crispy kale cabbage, pine nuts

Prices in Euro, inclusive of VAT, subject to 10% service charge

May 2019

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### FISH

**OCTOPUS SMOKED BUZARA** 25.00 €  
Smoked ragout of mussels, octopus  
Polenta gnudi pasta with Ricotta cheese and sage chips

**SOLE** 38.00 €  
Pan fried sole, glazed summer vegetables  
Leek croquet, wild garlic hollandaise

**MONKFISH** 32.00 €  
Rosemary grilled monkfish, sautéed green vegetables  
Lobster flavored broth, cress salad

**RED MULLET** 28.00 €  
Grilled red mullet fillet, spinach risotto  
Preserved lemon oil, marinated carrots

**SEA BASS FROM THE OVEN FOR TWO** 58.00 €  
Sea Bass baked in the oven with Mediterranean herbs  
Glazed organic vegetables  
Creamy polenta, Prosecco and thyme sauce

### MEAT

**VEAL** 28.00 €  
Slow cooked veal fillet, chicken liver and mushroom pie  
Parsnip, parsley and garlic purée, veal leg jus

**DUCK** 32.00 €  
Lavender infused duck breast, chocolate gastrique, pain d'épices crumbs  
Carrot purée

**RABBIT** 35.00 €  
Stuffed rabbit loin with capers, pancetta, fork crushed La Ratte potatoes  
Green garlic, radish salad, rabbit juice

#### FLAME GRILLED

Fillet of Mackerel (180g)	25.00 €
Fillet of Red Mullet (180g)	27.00 €
Fillet of Adriatic Sea Bream (180g)	30.00 €
Fillet of Dentex (180g)	48.00 €
7 Days Aged Montenegrin Fillet Mignon (250g)	32.00 €
Veal Chop (300g)	40.00 €
French Lamb Racks (300g)	42.00 €
Australian "Jacks Creek" Black Angus Ribeye (300g)	55.00 €
Chile Wagyu, Entrecote (300g)	120.00 €

#### Served with a choice of

Organic potato purée with Croatian truffles  
or  
Creamy polenta infused with Mediterranean herbs  
or  
Grilled Organic Summer Vegetables  
or  
Eggplant from the oven with tomato and garlic

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