

Antipasti

STARTER

L'Insalata di Avocado	80
Salad of avocado, rocket, cherry tomato, fresh pear, pecan nuts, blue cheese and Morgenster olive oil	
L'Insalata Caprese	95
Burrata Mozzarella with a tomato puree, basil, Morgenster black olives, anchovies, capers and Morgenster extra virgin olive oil	
L'insalata di Trota	95
Smoked salmon trout salad with avocado, tomato, radishes, mixed leaves, capers, Morgenster extra virgin olive oil and olives	
L'insalata di Calamari	120
Fried baby squids, crisp salad with shaved fennel, sugar snaps Bean sprouts, radish, toasted sesame seeds, Morgenster extra virgin olive oil and lime dressing	
Il Salmone Marinato	100
Norwegian Salmon Gravlax served with a grapefruit and mixed leaves salad drizzled with Monte Marcello Morgenster olive oil	
Il Carpaccio di Controfiletto di Manzo	95
Thinly sliced beef sirloin carpaccio drizzled with homemade mayonnaise sauce topped with fresh rocket and shaved parmesan	
La Tartare di Salmone	90
Fresh raw salmon hand chopped with avocado, capers, onions, parsley, crostini and Morgenster extra virgin olive oil	
La Tartare di Manzo	85
Steak tartare: hand chopped raw prime fillet dressed with Morgenster olive oil, onion, egg, capers, crostini and parsley	

Le Paste

PASTA

I Ravioli di Agnello al Burro e Salvia	90/135
Homemade ravioli of slow baked Karoo lamb shoulder with sage butter and parmesan cheese	
Gli Gnocchi al Gorgonzola e Noci	90
Potato gnocchi with gorgonzola cheese sauce and walnuts	
Le Tagliatelle al Ragù	90
Slow cooked beef ragout with handmade Tagliatelle and fresh herbs	
I Ravioli di Spinaci	85/129
Spinach ravioli, with ricotta, topped with sage butter and parmesan	
Le Penne al Sugo di Pomodoro	75
Penne pasta with slow cooked tomato sauce	
I Pesci	
FISH	
Il Salmone Norvegese alla Griglia	180
Grilled Norwegian salmon served with sous vide baby fennel and blood orange reduction	
Il Tonno grigliato alla Newyorkese	170
New York-style tuna, seared rare or medium served tomato, capers sauce	
Il pescato del giorno alla "95"	160
Line fish of the day, our style	

Le Carni

MEAT

La Tagliata al Rosmarino	195
Olive wood smoked, Sliced prime beef fillet grilled with Morgenster extra virgin olive oil, garlic and rosemary	
Gli Scottadito di Agnello alla Piemontese	195
Grilled Karoo lamb chop, served with olive and parmesan crust and pea puree	
Il Roast Beef di Manzo	155
Sous Vide beef Sirloin, Pickled mushrooms, crispy garlic and thyme jus with caramelised onion puree	
La Porchetta	165
Slow cooked pork belly, served with salsa Verde with fresh tomato concasse	
Il Fegato di Vitello con Cipolle Caramellate all'aceto Balsamico	160
Seared calves liver served with balsamic caramelised onions and a Beef Jus	
Il Petto di Pollo ai Funghi	140
Free range chicken breast baked with white wine and mushrooms	
La Cotoletta di Pollo	120
Free range chicken schnitzel served with rocket and tomato concasse	

Contorni

SIDE DISHES

La Patatine Fritte	30
Thin cut fries	
La Purea di Patate	30
Mash potato	
Gli Spinaci saltati	35
Sauteed spinach with extra virgin Morgenster olive oil	
L'Insalata della Casa	40
House side salad	

I Dolci

HOMEMADE DESSERTS

Il Fondente al Cioccolato	65
Dark Italian chocolate hot fondant with a delectable liquid chocolate center	
La Mousse al Limone	55
Lemon mousse, served with passionfruit puree and berries and berry coulis	
La Meringa 95	50
Delicate meringue chunks wrapped in luscious Marsala Zabaglione crème, served with berries	
La Crème Brûlée	45
The great classic - vanilla crème beneath a crackling of caramelised sugar	
Il Gelato	45
Real Italian, freshly made, ice cream	
I sorbetti alla Frutta	45
Light and refreshing seasonal fruit sorbets	
La nostra selezione di Formaggi Italiani e Sudafricani	100
Italian and South African cheese selection	

95 ^{AT}
MORGENSTER