

**Antipasti**

STARTER

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

**Le Paste**

PASTA

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

**Le Carni**

MEAT

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

**Contorni**

SIDE DISHES

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

**I Dolci**

HOMEMADE DESSERTS

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

**95** <sup>AT</sup>  
**MORGENSTER**