

Trading Hours: Tues – Sat:	Lunch 12:00 – 15:30
Tues – Sat:	Dinner 19:00 – 21:00
Sunday:	Lunch 12:00 – 15:30
Monday:	Closed for business

Antipasti
STARTER

L'Insalata di Avocado

Salad of avocado, rocket, cherry tomato, fresh pear, Pecan nuts, blue cheese dressed with Morgenster Olive oil and Fresh lemon juice.

L'Insalata Caprese

Burrata Mozzarella, Italian tomato, fresh basil, capers, Anchovies, Morgenster black olives dressed with Morgenster Olive oil.

L'insalata di Calamari

Fried baby squids, crisp salad, Sugar snap beans, Sprouts, radish, toasted sesame seeds and Dressed with fresh lemon juice and Morgenster Olive oil.

Le Paste
PASTA

I Ravioli di Agnello al Burro e Salvia

Six Pockets of Homemade ravioli of slow baked Karoo Lamb shoulder with sage butter and parmesan cheese.

Le Penne al Sugo di Pomodoro

Penne pasta with slow cooked tomato sauce

I Pesci

Fish (served with choice of side)

Il Salmone Norvegese alla Griglia

Grilled Norwegian Salmon served with Sous vide baby fennel and orange reduction

Il Tonno grigliato all Newyorkese

New York-style tuna, served with tomato, olive and caper sauce

Il Pescato del giorno all "95"

Line fish of the day, our style

Le Carni

MEAT (Served with choice of side)

Gli Scottadito di Agnello all Piemontese

Grilled Karoo lamb chop, served with parmesan crust and Morgenster Olive oil.

Il Roast Beef di Manzo

Beef sirloin, thyme jus with Caramalised onion puree

La Porchetta

Slow cooked pork belly, served with salsa Verde and Celiariac puree

Il Fegato di Vitello con Cipolle Caramellate all'aceto Balsamico

Seared calves liver served with balsamic caramelised onions

Il Petto di Pollo ai Funghi

Free range chicken breast baked with white wine and Mushrooms

Contorni
SIDE DISHES

La Patatine Fritte

Thin cut fries

La Purea di Patate

Mash potato

Gli Spinaci saltati

Sauteed spinach with extra virgin Morgenster olive oil

L'Insalata della Casa

Mixed salad

I Dolci
HOMEMADE DESSERTS

Il Fondente al Cioccolato

Dark Italian chocolate hot fondant with A delectable liquid chocolate center

La Meringa 95

Delicate meringue chunks wrapped in luscious Marsala Zabaglione crème, served with seasonal fruits and berries

La Crème Brûlée

The great classic – vanilla crème beneath a crackling of caramelised sugar

Il Gelato

Real Italian, freshly made, ice-cream

I sorbetti all Frutta

Light and refreshing seasonal fruit sorbets