

Antipasti

Il Carpaccio di Controfiletto di Manzo Thinly sliced beef sirloin, rocket, parmesan, extra virgin olive oil	85
La Tartare di Manzo Beef tartare with onion, capers, eggs, parsley and extra virgin olive oil	85
Il Prosciutto e Melone 24 month reserve DOC Parma Ham with melon	125
La Terrina di Verdure Terrine of tomato, grilled aubergine and baby marrow	75
La Tartare e Salmone Fresh raw salmon hand chopped with avocado, capers, onions, parsley, sprouts and extra virgin olive oil	90

Insalata

L'insalata Caprese Burrata mozzarella with a salad of tomatoes, anchovies, capers, olives, fresh basil and extra virgin olive oil	90
L'insalata di Calamari Fried baby squids, crisp salad, sugar snaps, bean spouts, radish, toasted sesame seeds, garlic mayo dressed with extra virgin olive oil and fresh lemon juice	120
L'insalata di Pollo Salad of pan fried free range chicken breast, cos lettuce, cherry tomato, cucumber emmentaler cheese dressed with extra virgin olive oil and fresh lemon juice	90
L'insalata di Quinoa Quinoa salad, pomegranate, avocado, kale, cherry tomato, toasted almond flakes dressed with extra virgin olive oil and fresh lemon juice	120
L'insalata di Avocado Avocado, rocket, cherry tomato, blue cheese, fresh pear, toasted pecan nuts dressed with extra virgin olive oil and fresh lemon juice	90
L'insalata di Lenticchie Steamed lentils, cucumber, mixed leaves, carrots, parsley, dressed with extra virgin olive oil and fresh lemon juice	80

Primi

La Pasta del giorno Fresh pasta of the day	SQ
I Ravioli di Agnello al Burro e Salvia Homemade ravioli of slow baked Karoo lamb shoulder with sage butter and parmesan cheese	90
Le Penne al sugo di Pomodoro Penne pasta with slow cooked tomato sauce	80
Gli Gnocchi al Gorgonzola e Noci Potato gnocchi with gorgonzola cheese sauce and toasted pecan nuts	80
Gli Gnocchi alle Cozze Potato gnocchi with mussels, fresh tomato, fresh herbs and toasted bread crumbs	120
Gli Spaghettoni ai Frutti di Mare Large Spagetti with mussel, clam, prawns, baby calamari and linefish on a light tomato base	145
I Ravioli di Zucca Butternut ravioli, with ricotta, topped with sage butter and parmesan	85

Pesce

All mains are served with a complimentary side dish from the Contorni section

Il Pescato del giorno alla "95" Grilled linefish	150
Il tonno ai due sesami Grilled tuna steak coated with black and white toasted sesame seeds	180
Il Salmone Norvegese alla griglia grilled Norwegian salmon with a orange reduction and braised fennel	185
La Zuppa di Cozze alla marinara Steamed mussels in tomato, white wine and fresh herbs	100

Contorni

La Patatine Fritte Thin cut fries	30
La Purea di Patate Mash potato	30
Gli Spinaci saltati Sautéed spinach with extra virgin Morgenster olive oil	35
I Broccoli alla Griglia Char grilled Broccoli	35
L'Insalata della Casa House side salad	40
La Focaccia Extra focaccia bread	25

Salse

Salsa Bernaise Bernaise Sauce	25
Salsa al Pepe Verde Green peppercorn sauce	25

Le Carni

La Fiorentina - 1.2 kg 1.2 kg beef 1-bone (for 2 persons)	690
Il Filetto di Manzo alla griglia 250g Grilled beef fillet with bernaise and green peppercorn sauce	230
Il Roast Beef di Manzo - 300g Grilled beef sirloin	160
Gli Scottandito di Agnello all Piemontese 400g Grilled Karoo lamb chop with olive oil and rosemary	230
Il Petto de Pollo ai funghi Chicken breasts baked with white wine and mushroom	125
Il Fegato di Vitello con Cipolle Caramellate all'aceto Balsamico Calves liver, balsamic caramelised onions	140
L'Ossobuco alla Milanese Veal shanks slow cooked in tomato, carrot, celery, onions and herbs	185
La Costata di Manzo Beef prime rib on the bone	(SQ)
Le Costine di Manzo Slow cooked short ribs with baby root vegetables	190
La Costata di Maiale con l'Osso Grilled free range pork cutlet on the bone	170

Dolci

Il Fondente al Cioccolato Dark Italian chocolate hot fondant with a delectable liquid chocolate centre	65
Il Tiramisù A combination of everything rich and delicious with a dash of black coffee for good measure	55
La Meringa 95 Delicate meringue chunks wrapped in luscious Marsala Zabaglione crème, served with berries and fresh seasonal fruits	55
La Crème Brûlée The great classic - vanilla crème beneath a crackling of caramelised sugar	45
Il Gelato Real Italian, freshly made, ice cream	55
I Sorbetti alla Frutta Light and refreshing seasonal fruit sorbets	55



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