



KEEROM



Gli Antipasti

STARTERS

L'Insalata Caprese

caprese salad: Italian tomato, fresh basil, chopped capers and creamy burrata mozzarella

L'Insalata Verde

green salad: mixed leaves with tomato, celery, spring onions and cucumber

Le Verdure alla griglia

grilled vegetables: a selection of grilled peppers, courgettes, aubergine and tomato dressed with a herb, garlic dressing

La Tartare

steak tartare: hand chopped raw prime fillet dressed with olive oil, onion, egg, capers and parsley

L' Insalata di Avocado

avocado salad: avocado, rocket, tomato, blue cheese, fresh pear, walnut, olive oil, salt and pepper

Gli Asparagi alla "95"

steamed green asparagus with hollandaise sauce, shaved parmesan cheese and rocket

La Tartare di Tonno e Salmone

Fresh raw tuna and fresh raw salmon hand chopped with avocado, capers, tomato, onions, parsley and olive oil

La Lingua Scottata

veal tongue with soft parmesan polenta and salsa verde

I Carpacci

THINLY SLICED **RAW** BEEF OR FISH

Il Carpaccio "95"

beef carpaccio drizzled with homemade mayonnaise sauce topped with fresh rocket and shaved parmesan

Il Carpaccio con pomodoro e rucola

beef carpaccio with fresh tomato and rocket

Il Carpaccio con palmito e parmigiano

beef carpaccio with palm hearts and parmesan cheese

Il Carpaccio di Salmone Norvegese

fresh Norwegian salmon carpaccio with extra virgin olive oil and lemon dressing

Il Carpaccio di Pescato del giorno

line fish carpaccio with extra virgin olive oil and lemon dressing

I Carpacci "Scottati"

THINLY SLICED **SEARED** BEEF OR FISH

Il Carpaccio di Pesce scottato alla "95"

line fish carpaccio quickly seared, dressed with fresh tomato and rocket

Il Carpaccio scottato ai 4 formaggi

beef carpaccio quickly seared with 4 cheese topping

Il Carpaccio scottato con pomodoro e rucola

beef carpaccio quickly seared, dressed with fresh tomato and rocket

Le Paste

PASTA

Le Penne al Pomodoro
penne with a light tomato sauce

Gli Spaghetti alle Cozze
spaghetti with fresh mussels and tomato

I Cannelloni al Ragù di Carne
beef-filled cannelloni with ham and cheese

I Ravioli
butternut or spinach ravioli, with ricotta, topped with sage butter and parmesan

I Gnocchi al Gorgonzola e Noci
gnocchi with gorgonzola cheese sauce and walnuts

Le Linguine all' Aragosta
live crayfish linguine with a cherry tomato sauce

All main courses are served with a side dish of your choice

I Pesci

FISH

Il Pescato del giorno alla "95"
linefish of the day, our style

Il Tonno grigliato alla newyorkese
New York-style tuna, seared rare or medium, accompanied by cherry tomatoes, capers and olives

La Zuppa di Cozze alla marinara
steamed mussels in white wine & herbs

Il Salmone Norvegese alla griglia
grilled Norwegian salmon

La Aragoste alla griglia
two crayfish grilled with olive oil and lemon

Piatto di Pesce alla griglia
platter of grilled crayfish, line fish, tuna, Norwegian salmon and steamed Saldanha mussels

Le Carni

MEAT

La Fiorentina 1.2kg
sliced grilled T- bone (for 2 persons)

Il Filetto di Manzo alla griglia 250g
grilled beef fillet

Il Filetto di Struzzo alla griglia
grilled ostrich fillet with marsala sauce

La Tagliata al rosmarino 200g
sliced prime beef fillet grilled with olive oil, garlic and rosemary

L'Osso Buco alla Milanese
stewed veal shanks

Springbok alla Casseruola
springbok meat slow cooked in tomato sauce, carrots, celery and onions

La Tartare
hand-chopped raw prime fillet dressed with olive oil, onion, egg, capers and parsley

Il Petto di Pollo ai funghi
chicken breast baked with white wine and mushrooms

L'Arrosto di Maiale ai funghi
rolled pork filled with ricotta and spinach topped with mushroom sauce

Gli Scottadito di Agnello alla Piemontese 400g
grilled Karoo lamb chop with olive oil and rosemary

La Selvaggina
black wildebeest, kudu and springbok grilled rare or medium rare with olive oil and rosemary

I Contorni

SIDE DISHES

Le Patate alla "95"
oven-baked potato with sage, parmesan cheese and cream

La Purea di Patate
parmesan mashed potato

L'Insalata di Cannellini
Italian bean salad, spring onions and parsley

Gli Spinaci saltati
stir fried spinach

La Nostra Focaccia
home made crisp focaccia

For dinner minimum 2 courses per person
10% Service charge will be added to tables of 6 or more