

Taking its origins from authentic Milanese cuisine, 95 strives to provide our guests with a glimpse of genuine Italian food, through the use of the highest quality local and imported ingredients.

The secret of our fresh-tasting meals is a result of doing as little as possible to the raw ingredients, allowing the customer to taste exactly what they are looking at on the plate – unpretentious and delicious. From serving only the freshest seafood, to baking bread twice daily, 95 promises to deliver only the finest fare.

The menu contains firm favourites like our seasonal salads, a full list of raw and cooked carpaccios, fresh fish and ample classic Italian meat creations. Desserts like the liquid centre white and dark chocolate fondante are not to be missed.

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 capers, tomato, onions, parsley, olive oil

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 RAGU 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' ARRAGOSTA

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 400gm crayfish grilled with olive oil and lemon

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

LA COTOLETTA

veal cutlet grilled with butter and sage

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

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

homemade crisp Focaccia

LA POLENTA

soft Polenta with Parmesan

For dinner minimum 2 courses per person

10% Service charge will be added to tables of 6 or more