

Antipasti

I Carpaccio di Controfiletto di Manzo

Thinly sliced beef sirloin, rocket, parmesan, extra virgin Morgenster olive oil

La Tartare di Manzo ai tre sapori

Trio of beef tartare, served with anchovies, salsa verde, Morgenster olive oil and lemon

Le Animelle di Vitello in Padella al Vino Bianco, Burro e Salvia

Pan fried sweetbreads with white wine, butter and sage

L'Insalata Caprese

Salad of tomato, burrata mozzarella, capers, fresh basil and extra virgin Morgenster olive oil

L'Insalata di Manzo

Salad of seared beef, rocket, cherry tomato, radishes, cucumber and Morgenster balsamic vinegar dressing

L'Insalata di Pollo

Salad of pan fried free range chicken breast, cos lettuce, cherry tomato, baby zorn, emmentaler cheese and Morgenster olive oil

L'Insalata di Avocado

Salad of avocado, rocket, cherry tomato, fresh pear, pecan nuts, blue cheese and Morgenster olive oil

La Terrina di Verdure

Terrine of aubergine, tomato and baby marrow

Primi

Ravioli di Agnello al Burro e Salvia

Homemade ravioli of slow baked Karoo lamb shoulder with sage butter and parmesan cheese

Le Penne al sugo di Pomodoro

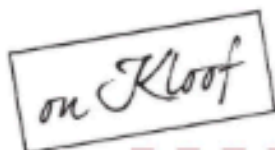
Penne pasta with slow cooked tomato sauce

Ravioli Di Zucca

Butternut ravioli with ricotta topped with sage butter and parmesan cheese

Gnocchi di Polenta al Gorgonzola

Polenta gnocchi with gorgonzola cheese sauce



CARNE SA

T: 021 426 5566

E: carnekloof@carne-sa.com

W: www.carne-sa.com

Dalla Griglia

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

La Fiorentina - 1.2 kg

1.2 kg beef t-bone (for 2 persons)

Il Roast Beef di Manzo - 300g

Beef sirloin

La Bistecca Carne - 250g

Beef spider steak

La Lombatella - 250g

Beef hanger steak

Il Filetto di spalla di Manzo - 450g

Beef flat iron steak

Il Controfiletto di Agnello - 350g

Free range Karoo dorper lamb loin

La Costata di Maiale con l'Osso - 600g

Free range pork sirloin on the bone

Il Petto di Pollo ai funghi

Chicken breast baked with white wine and mushrooms

La Svizzera di Manzo

Beef hamburger with cos lettuce, onions, tomato and emmentaler cheese

Contorni

La Patatine Fritte

Thin cut fries

La Purea di Patate

Mash potato

Gli Spinaci saltati

Sauteed spinach with extra virgin Morgenster olive oil

Le Cime di Broccoli

Steamed broccoli with extra virgin Morgenster olive oil

L'Insalata della Casa

House side salad

Contorni Da Dividere

Osso Buco alla Griglia

Roasted Marrow bones

La Focaccia

Extra focaccia bread

Salse

Salsa ai Funghi e Brandy

Mushroom and brandy sauce

Salsa Verde

Green parsley sauce

Salsa Bernese

Béarnaise sauce

Salsa al Pepe Verde

Green peppercorn sauce

Dolci

Il Fondente al Cioccolato

Dark Italian chocolate hot fondant with a delectable liquid chocolate centre

Il Tiramisu

A combination of everything rich and delicious with a dash of black coffee for good measure

Il Gelato

Homemade ice cream

Il Sorbetto

Fresh fruit sorbet

STEAK TEMPERATURES

| | |
|---------------------|-----------------------|
| Blue: | Very Red, Cold Centre |
| Rare: | Red, Cool Centre |
| Medium Rare: | Red, Warm Centre |
| Medium: | Pink, Hot Centre |
| Medium Well: | Dull Pink Centre |
| Well Done: | Dull Gray |

