



meloncino  
ristorante • bar • pizzeria italiano

## NEW YEARS EVE MENU 2017

Dinner will be served at 7:30pm or 8:00pm  
Restaurant will open at 7:30pm

### Aperitivo

COMPLIMENTARY APERITIF ON ARRIVAL

### Antipasti

**FOCACCIA BIANCA CON ROSMARINO (V)**

A plain pizza base with olive oil, rosemary and salt.

AND

**CROCCHETTE DI PATATE (V)**

Potato croquettes with Parmesan, ricotta, spinach and nutmeg, served on arrabiata sauce.

AND

**SUPPLI DI POLLO CON SALSA DI CACIO PEPE**

Risotto balls infused with chicken and rosemary. Crumbed and lightly fried, served with a delicate pecorino, Parmesan cheese and black pepper sauce.

### Primi Piatti

**RISOTTO DI CARNAROLI CON ASPARAGI E ZUCCHINE (V)**

Italian carnaroli rice infused with fresh asparagus, served in a creamy baby marrow and Parmesan cheese sauce top with baby marrow chips and fresh ricotta salata.

OR

**TAGLIOLINI ALL 'ASTICE**

Home-made tagliolini served with fresh baby rock lobster (crayfish) and prawns, in a light basil, cognac and ripe cherry tomato sauce.

### Secondi Piatti

**FILETTO DI MANZO CON SALSA DI FICHI E SENAPE**

Tender, oven cooked beef fillet, served with a delicate fig and Dijon mustard sauce topped with potato fritti. Accompanied with Italian oven-roasted potatoes.

OR

**FILETTO DI KINGKLIP CON SALSA DI POMODORI PACHINO E BASILICO SERVITO CON PURÈ DI PATATE**

Fresh fillet of Kingklip, sautéed with garlic infused cherry tomatoes and fresh basil, accompanied with Parmesan infused pomme puree.

OR

**GNOCCHETTI CON FUNGHI (V)**

Home-made potato dumplings served with Italian porcini and wild mushrooms, in a light Parmesan cheese sauce served with fried exotic mushrooms and pancetta chips (optional).

### Dolce

**PANNA COTTA AL LIMONCELLO E VANIGLIA CON SALSA DI FRAGOLE**

Home-made panna cotta infused with vanilla and Italian limoncello liqueur. Served with a rich wild berry confit.

OR

**NUTELLAMISU**

Layers of mascarpone cheese and finger biscuits soaked in Italian espresso, combined with layers of Nutella sauce topped with chocolate crumble.

**Pre-order Moët champagne at R895 per bottle (750ml)  
Menu price on the night R1100**



**MOËT & CHANDON**  
CHAMPAGNE



Price: **R1795.00** per person (excl. Service Charge)

Valid 31/12/2017

All beverage bills will be required to be settled on the evening. Kindly note that we do not offer corkage –  
We have full bar facilities and a selected wine list.



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**NEW YEARS EVE 2017  
DINNER**

**BOOKING REQUEST FORM**

In event of a cancellation, we require 10 days notice, being Thursday 21<sup>st</sup> December 2017. No monies will be refunded unless cancellation is before 21<sup>st</sup> December 2017.

First name: \_\_\_\_\_

Last name: \_\_\_\_\_

Charges:		Quantity	Total
Adults	@ R1795.00	_____	<b>R</b> _____
Kids (under 12 years)	@ R925.00	_____	<b>R</b> _____
Moet Champagne Pre-order (750ml)	@ R895.00	_____	<b>R</b> _____
Moet Brut Menu price on night	@R1100.00		
<b>+ 10% service charge</b>			<b>R</b> _____
<b>TOTAL</b>			<b>R</b> _____

Time (Please select): \_\_\_\_\_ 7:30 pm ( ) or 8:00 pm ( )

Cell phone/Telephone No#: \_\_\_\_\_

Email address: \_\_\_\_\_

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

**EMAIL form back to [paolo@meloncino.co.za](mailto:paolo@meloncino.co.za)**