



meloncino
ristorante • bar • pizzeria italiano

SET MENU 1

STARTERS

Italian bread basket

A selection of freshly baked home-made Italian bread, consisting of white, brown (contains nuts) and focaccia bread.

AND

Suppli

Home-made Italian risotto balls infused with chicken and rosemary. Crumbed and lightly fried, served with a delicate pecorino, parmesan cheese and black pepper sauce.

OR

Arancini (V)

Crispy risotto balls stuffed with mozzarella and served with a tomato, basil and garlic sauce, topped with freshly grated parmesan cheese.

MAIN COURSE

Penne with Basil Pesto and Chicken

De Cecco penne pasta served in a delicate basil pesto sauce (contains nuts) with cherry tomato, free-range chicken and baby spinach, infused with Puglia style mascarpone and freshly grated parmesan cheese.

OR

Grilled Fish of the Day

Freshly caught fish of the day, cooked with a lemon butter sauce, served with Italian oven-roasted potatoes, lemon rocket, roasted cherry tomato and garlic parsley infused oil.

OR

Saltimbocca

Veal scallops infused with fresh sage and Italian prosciutto (ham), sautéed in a delicate white wine and freshly cracked black pepper sauce, served with a light pommes puree.

DESSERT

Sorbetti

Our home-made sorbet consisting of a seasonal flavour.

OR

Strepitosa

Baked cream pasticciera and white chocolate on a milk chocolate biscuit base, topped with a decadent Lindt dark chocolate sauce infused with Cointreau liqueur. Served with a vanilla bean ice cream.

Price: **R295.00** per person (excluding service charge – 10%)

Valid from 01/10/19 to 30/09/20

(Not valid on 25th and 31st December 2019)



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SET MENU 2

STARTERS

Italian bread basket

A selection of freshly baked home-made Italian bread, consisting of white, brown (contains nuts) and focaccia bread.

AND

Suppli

Home-made Italian risotto balls infused with chicken and rosemary. Crumbed and lightly fried, served with a delicate pecorino, parmesan cheese and black pepper sauce.

OR

Italian Croquettes (V)

Delicate home-made croquettes infused with Italian fontina cheese, Puglia ricotta, spinach and nutmeg, served on a spicy arrabiata sauce.

MAIN COURSE

Rigatoni alla Norma (V)

De Cecco rigatoni pasta, served with fried cubes of aubergine, black olives, tomato sauce and fresh basil, topped with freshly grated Puglia style ricotta cheese.

OR

Chicken Fagotino

Chicken paillard filled with asparagus, smoked scamorza cheese and Italian prosciutto (ham), cooked in a creamy, Klipdrift Gold brandy and mushroom sauce, served with a light pommes puree and zucchini fries.

OR

Grilled Fish of the Day

Freshly caught fish of the day, cooked with a lemon butter sauce, served with Italian oven-roasted potatoes, lemon rocket, roasted cherry tomato and garlic parsley infused oil.

OR

Beef Tagliata Righetto

Slices of grilled matured sirloin steak, cooked on authentic charcoal grill, topped with fresh rocket, cherry tomato, oregano and shavings of parmesan cheese, served with Italian style French fries. (prepared medium-rare and served luke-warm)

DESSERT

Panna Cotta

Home-made panna cotta infused with vanilla and Italian limoncello liqueur. Served with a rich strawberry confit and smashed meringue.

OR

Strepitosa

Baked cream pasticciera and white chocolate on a milk chocolate biscuit base, topped with a decadent Lindt dark chocolate sauce infused with Cointreau liqueur. Served with vanilla bean ice cream.

Price: **R349.00** per person (excluding service charge – 10%)

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SET MENU 3

STARTERS

Italian bread basket

A selection of freshly baked home-made Italian bread, consisting of white, brown (contains nuts) and focaccia bread.

AND

Arancini (V)

Crispy tomato risotto balls stuffed with mozzarella and served with a tomato, basil and garlic sauce, topped with freshly grated parmesan cheese.

OR

Italian Style Fish Cakes

Home-made Italian style fish cakes infused with fresh Kingklip, Norwegian Salmon, parmesan cheese and smoked scarmoza cheese. Served with a rocket, roasted cherry tomato and a lemon aioli.

MAIN COURSE

Seafood Pasta

De Cecco spaghetti with fresh black mussels, prawns, Patagonian calamari, octopus, white bait, fresh linefish, cherry tomato and chili.

OR

Rigatoni with Peas and Mushrooms (V)

De Cecco rigatoni pasta served with fresh peas, button mushrooms, mint and Italian parsley, served in a light Pecorino and Parmesan cheese sauce.

OR

Grilled Fish of the Day

Freshly caught fish of the day, cooked with a lemon butter sauce, served with Italian oven-roasted potatoes, lemon rocket, roasted cherry tomato and garlic parsley infused oil.

OR

Beef Tagliata with Vintage Balsamic

Slices of grilled matured sirloin steak topped with salt, black pepper and a 12 year Balsamic vinegar, served with Italian oven roasted potatoes (prepared medium-rare and served luke-warm)

DESSERT

Panna Cotta

Home-made panna cotta infused with vanilla and Italian limoncello liqueur. Served with a rich strawberry confit and smashed meringue.

OR

Ricotta Cheesecake

Home-made, Sicilian style Italian ricotta cheese cake infused with Lindt chocolate and dusted with confectioners sugar.

Price: **R399.00** per person (excluding service charge – 10%)

Valid from 01/10/19 to 30/09/20

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SET MENU 4

STARTERS

ANTIPASTI MISTI

A collection of Meloncino's finest antipasti, including:

Croquettes (V)

Croquette with fontina, ricotta, spinach & nutmeg, served on a arrabiata sauce.

AND

Beef Carpaccio

Grain fed beef carpaccio served Italian style with sliced celery, fresh rocket and shavings of parmesan cheese. Dressed with extra virgin olive oil, lemon and black pepper.

AND

Suppli

Italian risotto balls infused with chicken and rosemary. Crumbed and lightly fried, served with a delicate pecorino, parmesan cheese and black pepper sauce.

AND

Italian Style Fish Cakes

Home-made Italian style fish cakes infused with fresh Kingklip, Norwegian Salmon, parmesan cheese and smoked scarmoza cheese.

AND TO SHARE ON THE TABLE

Focaccia Pizza

Plain pizza base with olive oil, rosemary and salt

MAIN COURSE

Seafood Pasta

De Cecco spaghetti with fresh black mussels, prawns, Patagonian calamari, octopus, white bait, fresh linefish, cherry tomato and chili.

OR

Mushroom Ravioli (V)

Fresh, home-made ravioli filled with porcini mushroom and parmesan cheese, served in a delicate truffle and sage butter sauce.

OR

Grilled Fish of the Day

Freshly caught fish of the day, cooked with a lemon butter sauce, served with Italian oven-roasted potatoes, lemon rocket, roasted cherry tomato and garlic parsley infused oil.

OR

Beef Sirloin with Fig and Mustard Sauce

Tender, oven cooked beef sirloin, served with a delicate fig and Dijon mustard sauce, wood oven roasted cherry tomatoes, 12 year balsamic vinegar on a bed of Italian oven-roasted potatoes. (prepared medium-rare)

DESSERT

Ricotta Cheesecake

Home-made, Sicilian style Italian ricotta cheese cake infused with Lindt chocolate and dusted with confectioners sugar.

OR

Semifreddo of Nutella

Decadent frozen Nutella chocolate mousse, finished off with a Galliano liqueur cream.

Price: **R489.00** per person (excluding service charge – 10%)

Valid from 01/10/19 to 30/09/20
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