



meloncino
ristorante • bar • pizzeria italiano

VALENTINES DAY MENU

APERITIVO

A glass of Pongracz will be served on arrival.

ANTIPASTI

Focaccia Bianca con Rosmarino

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

AND

Cannelloni con Spinaci e Ricotta

Home-made cannelloni pasta filled with fresh baby spinach, Puglia style ricotta and Grana Padano cheese, served with a sweet basil Napoletana sauce.

OR

Ostriche alla Ceviche

Three fresh West Coast oysters served with a marinated peppers, ginger, lime, garlic and fresh coriander ceviche sauce.

OR

Suppli di Pollo con Salsa di Cacio Pepe

Home-made Italian rice balls infused with chicken and rosemary. Crumbed and lightly fried, served with a delicate Pecorino and Parmesan cheese sauce.

SECONDI PIATTI

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. **(No pancetta for vegetarians)**

OR

Filetto di Manzo con Salsa di Fichi e Senape

Tender, oven cooked beef fillet, served with a delicate fig and Dijon mustard sauce, on a bed of Italian oven-roasted potatoes **(served medium)**.

OR

Filetto di Kingklip con Prosciutto e Pesto di Pomodoro Secco servito con Pure di Patate

Oven baked, fresh fillet of Kingklip, wrapped in Italian Parma ham (prosciutto) and a sun-dried tomato pesto, accompanied with Parmesan infused pommes puree.

DOLCE

Torta di Ricotta al Cioccolato

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

OR

Sorbetti Misti

A selection of our season home-made authentic Italian sorbet.

PRICE: **R390.00** PER PERSON (PLEASE NOTE 10% WILL BE CHARGED ON ALL SET MENU BILLS)
