



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

Margherita 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

Crocchette di Patate (V)

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

Ravioloni di Burrata (V)

Home-made spinach infused ravioloni filled with parmesan and Puglia burrata cheese, served in a light rosemary, butter and roasted pine nut sauce, finished with parmesan cheese.

OR

Bistecca di Manzo con Salsa di Fichi e Senape

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

OR

Pollo Al Mattone

Tender free-range chicken cooked "under the brick" style served with a rich pizzaiola sauce - tomato, oregano, olives, aubergine, garlic, capers and chilli topped with lemon rocket, accompanied by parmesan fries.

DOLCE

Torta di Ricotta al Cioccolato

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

OR

Semifreddo di Nutella

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

PRICE: **R399.00** PER PERSON (PLEASE NOTE 10% WILL BE CHARGED ON ALL SET MENU BILLS)
