

## MELONCINO MENU

### **Antipasti** starters

<b>Pane</b>	12
Freshly baked home-made Italian bread	
<b>Ostriche Fresche (each)</b>	SQ
Fresh Namibian oysters	
<b>Antipasti Misti</b>	75
A selection of antipasti, including rotollo di mozzarella (mozzarella), salmone marinato (salmon), tortino di zucchini (baby marrow) and tronchetto melanzana (eggplant).	
<b>Zuppetta di Mare Mista</b>	79
Mussels, baby octopus, prawns, shrimps, calamari and fresh cherry tomatoes in a fish broth garnished with toasted garlic bread.	
<b>Rotolo di Mozzarella Farcito con Bresaola</b>	75
Layers of mozzarella, rocket and pine nuts wrapped in bresaola (cured beef), sliced and dressed with extra virgin olive oil, black pepper and vintage balsamic.	
<b>Prosciutto di Parma Tagliato a Mano</b>	75
Hand-sliced Parma ham served on a bed of fresh rocket, drizzled with a Balsamic reduction.	
<b>Prosciutto con Gelato di Grana Padano e Mascarpone</b>	85
Hand-sliced prosciutto served with a Grana Padano and Mascarpone ice cream, drizzled with balsamic.	
<b>Misto di Montagna e Formaggi Misti</b>	89
A selection of the finest imported Italian cold meats and cheese.	
<b>Tronchetto di Melanzana alla Parmiggiana</b>	59
Sliced aubergine with ham, mozzarella and a tomato based sauce, topped with Parmesan, fresh basil and oregano.	
<b>Zuppetta di Cozze in Bianca</b>	75
Fresh mussels cooked in an olive oil, garlic and chili sauce garnished with toasted garlic bread.	
<b>Carpaccio di Carne con Sedano e Parmiggiano</b>	70
Beef carpaccio with sliced celery and parmesan dressed with olive oil, lemon and black pepper.	
<b>Tortine di zucchine con crema di formaggio parmigiano</b>	75
Baked tartlet of baby marrow, served with a delicate cream of Parmesan and drizzled with a vintage balsamic.	
<b>Insalate</b> salads	
<b>Grappolo d'Oro</b>	70
Mixed garden herbs with rocket, chicory, carrots, corn, mushrooms, olives and tuna, dressed in Italian dressing.	
<b>Caprese</b>	60
Imported mozzarella served with tomatoes and basil, dressed in Italian dressing and Balsamic reduction.	

<b>Carciofi</b>	79
Artichokes with lettuce, rocket, black olives, mozzarella and sun dried tomatoes, topped in an Italian dressing.	
<b>Primavera</b>	70
A combination of fresh garden herbs, lettuce, shaved Parmesan and grilled chicken, in a honey and chilli dressing.	
<b>Salmone</b>	78
A selection of garden herbs, lettuce, smoked salmon, avocado, cherry tomato and cream cheese, topped with Italian dressing.	
<b>Melone e Gamberi</b>	90
A selection of garden herbs, lettuce, slices of sweet melon and prawns, served on a bed of rocket with a lemon and orange dressing.	
<b>Primi Piatti</b> pasta dishes	
<b>Farfalle con Gamberi, Zucchine e Pecorino</b>	85
Butterfly pasta with sliced baby marrows, prawns, cherry tomato and grated Pecorino.	
<b>Bucatini Amatriciana</b>	79
Traditional roman dish with pancetta (Italian ham), red onions, white wine, chilli and Pecorino in a tomato based sauce.	
<b>Spaghetti Scoglio in Carta Fata</b>	120
Spaghetti with mixed seafood, fresh cherry tomato and chilli, wrapped in a transparent wrapping.	
<b>Tagliolini con Salmone, Radicchio e Speck</b>	85
Home-made pasta cooked with smoked salmon, cognac, red chicory, cream and smoked ham.	
<b>Fettuccine Bolognese</b>	79
Home-made pasta with a beef mince and tomato based sauce, sprinkled with Parmesan cheese.	
<b>Risotto Campagnola</b>	79
Risotto with mixed seasonal vegetables, Pecorino and Parmesan cheese.	
<b>Gnocchetti di Patata e Spinaci al Gorgonzola</b>	79
Home-made potato and spinach gnocchi in a cream and Gorgonzola sauce.	
<b>Tortelloni di Mare</b>	89
Home-made seafood tortelloni in a light cream sauce.	
<b>Ravioloni di Zucca</b>	79
Home-made ravioli (large) of pumpkin in a light cream sauce.	
<b>Spaghetti Carbonara</b>	79
Traditional Roman dish with a bacon, egg, black pepper and Pecorino sauce. (Please note: We do not use cream or mushrooms)	
<b>Risotto alla Pescatora</b>	120
Risotto with mixed seafood, cherry tomato and chilli.	

## **Zuppa** soup

**Minestrone** 55  
Seasonal vegetable soup.

## **Secondi Carne** meat **Cucina** kitchen

**Cotoletta di Vitella alla Milanese** 110  
Crumbed veal, sautéed Milanese style, served with Italian oven roasted vegetables.

**Osso Buco alla Romana** 120  
Veal (on the bone) and mixed vegetables stewed in a tomato and white wine sauce, served with potato purée.

**Millefoglie di Filetto con Funghi Porcini e salsa Tartufata** 149  
Medallions of fillet topped with a creamy truffle and porcini mushroom sauce, served with potato purée.

**Saltimbocca alla Romana** 120  
Sliced veal in a sage, white wine and black pepper infusion, topped with Parma ham, served with seasonal vegetables.

**Scaloppina all 'Agrumi (Arancio e Limone)** 95  
Veal escallops cooked in a butter, brandy and citrus sauce, served with seasonal vegetables.

**Fagottini di Pollo** 115  
Chicken paillard filled with asparagus and smoked Italian cheese, wrapped in Parma ham and cooked in a cream, brandy and mushroom sauce, served with marinated peppers.

## **Alla Brace** open-fire grill

**Tagliata di Manzo alla Righetto** 135  
Slices of grilled sirloin steak topped with fresh rocket, cherry tomatoes, lemon, oregano and shavings of Parmesan. (Prepared medium-rare and served luke-warm)

**Tagliata di Manzo all' Aceto Balsamico Invecchiato 10 Anni** 139  
Slices of grilled sirloin steak topped with salt, black pepper and a 10 year old Balsamic vinegar, served with Italian roast potatoes. (Prepared medium-rare and served luke-warm)

**Abbacchio Scottadito** 135  
Grilled lamb cutlets seasoned with olive oil, lemon, oregano, salt and black pepper, served with Italian roasted potatoes.

**Bistecca di Manzo** 135  
Grain-fed sirloin, grilled and seasoned with olive oil, lemon, oregano salt and black pepper, served with seasonal vegetables.

## **Secondi di Pesce** fish **Cucina** kitchen

**Filetto di Pesce al Pinot Grigio e Pinoli** SQ  
Fillet of line fish poached in Pinot Grigio wine and pine nuts, served with seasonal vegetables.

**Filetto di Pesce in Crosta di Patate** SQ  
Fillet of line fish encrusted with a potato gratin and oven roasted (Preparation time 20min).

**Fileto di Pesce alla Siciliana** SQ  
Fillet of line fish cooked in a tomato, olive and caper sauce, served with seasonal vegetables.

**Calamari Grigliati o Fritti** 115  
Grilled or fried baby calamari, served with rice.

### **Alla Brace** open-fire grill

**Arrosto di Pesce Misto ala meloncino** 550  
Meloncino's finest seafood platter including crayfish, calamari, mussels gratin, prawns and line fish, served with rice and home-made chips.

**Pesce fresco di Giornata alla Griglia** S.Q.  
Grilled line fish with a lemon butter sauce, served with rice.

**Aragosta alla griglia (per 100g)** 95  
Grilled cape rock lobster (crayfish) served with lemon butter, garlic butter, peri-peri, salmoriglio sauce, served with rice.

**Gamberi Grigliati**  
Grilled king prawns, served with rice. S.Q.  
Grilled tiger medium/large prawns, served with rice. S.Q.

### **Contorni** sides

**Patate Fritte** 20  
Thinly sliced homemade potato chips.

**Patate Arrosto** 25  
Roasted potato with salt, black pepper, olive oil and rosemary.

**Insalata di Rucola e Pachino** 29  
Salad of rocket and cherry tomatoes and Parmesan cheese.

**Spinaci Saltati in Padelle con Peperoncino** 30  
Sautéed spinach with olive oil, garlic and chilli.

**Verdure miste al forno** 25  
A selection of mixed vegetables, oven-roasted Italian style.

### **Dolce, Frutta e Caffè** desserts

Danesi Filtro 14  
Danesi Espresso 14  
Danesi Cappuccino 16

**Semifreddo di Nutella** 49  
Semi frozen Nutella mousse.

**Tiramisu** 49  
Layered mascarpone cheese and sponge biscuits soaked in Danessi espresso.

**Panna Cotta alla Crema di Caffè** 47  
Panna cotta with a Danesi coffee sauce.

<b>Torta Strepitosa ai 3 Cioccolati</b>	49
Baked cream pasticciera and white chocolate on a milk chocolate biscuit base topped with seasonal wild berries and a dark chocolate sauce.	
<b>Flan Cioccolato Caldo</b>	49
Home-made Belgian chocolate flan with a melted dark chocolate centre, served served with sorbet. (Preparation time 20min)	
<b>Sorbetti</b>	49
A selection of lemon or strawberry sorbets.	
<b>Sorbetto al meloncino</b>	49
Meloncino's finest melon sorbet.	
<b>Piatto di Frutta Mista</b>	45
An array of fresh, succulent seasonal fruit	
<b>Piatto di Formaggi Misti</b>	63
An assortment of cheeses, served with biscuits and fruit preserves	
 <b>Pizzeria</b>	
<b>Bruschettone</b>	
Toasted bread.	
<b>Al prosciutto</b>	73
Cream cheese, Parma ham, Porcini mushrooms and cherry tomato.	
<b>Quattro stagioni</b>	69
Cream cheese, mortadella, salami, cherry tomato and sliced boiled egg.	
<b>Fagottino Napoletano</b>	
Folded Neapolitan style pizza.	
<b>Ripieno con mozzarella e prosciutto crudo</b>	79
Mozzarella and Parma ham.	
<b>Ripieno con mozzarella e salame</b>	79
Mozzarella and salami.	
<b>Crostini</b>	
Sliced toasted French loaf.	
<b>Mozzarella and smoked salmon</b>	59
<b>Mozzarella and bresaola</b>	59
<b>Calzoni</b>	
Folded Roman style pizza.	
<b>Mozzarella and bacon</b>	75
<b>Mozzarella, chilli and salami</b>	79

## **Pizza**

All our pizzas are served the traditional Roman style (thin base). Neapolitan style (thick base) pizza is available on request.

<b>Focaccia Bianca con Rosmarino</b>	49
Plain base with olive oil and rosemary.	
<b>Margherita</b>	69
Tomato base with mozzarella and basil.	
<b>Capricciosa</b>	89
Tomato base with mozzarella, Parma ham, mushrooms, olives, and boiled egg.	
<b>Boscaiola</b>	79
Plain base with mozzarella, mushrooms and meat sausage (salsiccia)	
<b>Bresaola</b>	84
Tomato base with rocket, cherry tomato, bresaola and shavings of Parmesan.	
<b>Campagnola</b>	79
Tomato base with mozzarella, mushrooms, sliced baby marrow, aubergine, capers, rocket and avocado.	
<b>Veneziana</b>	79
Plain base with mozzarella, spinach, gorgonzola cheese, olive oil and salt.	
<b>Diavola</b>	82
Tomato base with mozzarella, salami and mortadella.	
<b>Provolina</b>	79
Plain base with mozzarella, smoked cheese, speck (smoked ham) and beef.	
<b>Parma</b>	99
Tomato base, mozzarella, rocket, prosciutto and shavings of parmesan.	
<b>Pizza Frutti di Mare</b>	125
Tomato base with mixed seafood.	
<b>Salmonata</b>	95
Plain base with mozzarella, smoked salmon, capers and black pepper.	
<b>meloncino Caldo Napoletana</b>	89
Tomato based Neapolitan pizza with Buffalo Mozzarella, cherry tomatoes, basil, olive oil, salt and oregano. (Hot toppings)	
<b>meloncino Freddo Napoletana</b>	89
Tomato based Neapolitan pizza with Buffalo mozzarella, cherry tomatoes, basil, olive oil, salt and oregano. (Cold toppings)	
<b>PLEASE NOTE:</b>	
Unfortunately we cannot do any "half and half" or sharing of pizza's. There will be a minimum 30 minute preparation time during peak hours.	
<b>Extra Toppings</b>	
Mozzarella	14
Mozzarella di bufala	38
Parmesan cheese	15
Mushrooms	10
Olives	15
Artichoke	10

Avocado (seasonal)	15
Prosciutto	30
Bresaola	30
Salami	17