



meloncino
ristorante • bar • pizzeria italiano

NEW YEARS EVE MENU 2011

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

Aperitivo

COMPLIMENTARY APERITIF ON ARRIVAL

Antipasti

FOCACCIA BIANCA CON ROSMARINO

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

AND

Antipasti Misti

A collection of Meloncino's finest antipasti, including:

OSTRICHE ALLE CERVICHE

Freshly shucked oysters, marinated with lemon and lime juice, flavoured with garlic, fresh coriander and a hint of chilli, served with a creamy avocado salsa.

AND

ROTOLO DI MOZZARELLA

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.

AND

CARPACCIO DI TONNO AFFUMICATO

A carpaccio of smoked tuna topped with Italian olive oil, lemon, salt and black pepper

AND

PROSCIUTTO CON GELATO DI GRANA PADANO E MASCARPONE

Hand-sliced Parma ham served with a Grana Padano and Mascarpone ice cream, drizzled with balsamic.

Primi Piatti

RAVIOLINI CON FUNGHI PORCINI E PARMIGIANO SERVITO CON SALSIA TARTUFATA E SALVIA

Home-made raviolini filled with porcini mushrooms and Parmesan cheese, served with truffle, butter and sage sauce.

OR

LINGUINE CON ARAGOSTA IN SALSIA DI PACHINO E BASILICO

Linguine served with fresh red rock lobster, in a basil, cognac and cherry tomato sauce.

Secondi Piatti

TAGLIATA DI MANZO CON SALSIA TARTUFATA, SERVITA CON PATATE ARROSTO AL FORNO

Slices of grilled sirloin steak topped with a creamy black truffle sauce, accompanied with Italian oven-roasted potatoes. (Prepared medium-rare and served luke-warm)

OR

FILETTO DI KINGKLIP CON SALSIA DI POMODORI PACHINO E BASILICO SERVITO CON PURÉ DI PATATE

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

OR

RAVIOLONI DI ZUCCA

Home-made ravioloni filled with pumpkin, Parmesan, ricotta and amaretti, then cooked and served in a Parmesan cheese, butter and sage sauce.

Dolce

PANNA COTTA ALLA VANILIA E LIMONCELLO CON SALSIA DI FRAGOLE

Home-made vanilla and limoncello infused panna cotta served with a strawberry confit.

OR

SEMIFREDDO AL CROCCANTE DI MANDORLE

Home-made semifreddo of caramelised almonds served with a almond tuile.

FONDÉ  EN 1743

MOËT & CHANDON
CHAMPAGNE



Price: R995.00 per person (incl. Service Charge)

Valid 31/12/2011

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 2011 ***DINNER***

CREDIT CARD AUTHORISATION FORM
(DEBIT CARDS NOT ACCEPTED)
FAX BACK TO +27 21 419-5559

I, the undersigned, accept that R995.00 (incl. service charge) will be charged upfront against the specific credit card for each member of the party to secure my New Years Eve 2011 reservation. Kids 12 years and under, will be charged R600.00 (incl. service charge)

In event of a cancellation, we require 10 days notice, being Wednesday 21st December 2011. No monies will be refunded unless cancellation is before 21st December 2011.

Reservation Name : _____

Total Persons : _____

Time (Between 7:30-8:30pm) : _____

Cell phone/Telephone No. : _____

Card holder Name : _____

Type of card : _____

Credit card number : _____

Expiry Date : _____

CVC/Security number : _____

Date : _____

Signature : _____