



meloncino

ristorante • bar • pizzeria italiano

ANTIPASTI | STARTERS

FOCACCIA BIANCA CON ROSMARINO - 59

Plain pizza base with olive oil, fresh rosemary and salt.

PROSCIUTTO CRUDO CON RUCOLA, PACHINO E SCAGLIE DI PARMIGIANO - 135

Shavings of Italian prosciutto (ham) served on a bed of fresh rocket, cherry tomato and slices of Parmesan cheese, drizzled with Italian extra virgin olive oil.

🍷 MARGHERITA ARANCINI - 89

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

CARPACCIO DI CARNE CON SEDANO E PARMIGIANO - 125

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

MISTO DI MONTAGNA E FORMAGGI MISTI (For 1 - 2ppl) - 189

Our selection of the finest imported cold meats (Italian prosciutto (ham), salame Felino and coppa) and Italian cheeses (Parmesan, gorgonzola, ricotta and Fior di Latte Mozzarella) served with olives, Roman artichokes, chilli jam, pickles and freshly baked focaccia bread.

CALAMARI - 104

Succulent Patagonian calamari tubes lightly fried to perfection. Served with Italian savoury rice and a home-made garlic aioli. (Grilled available on request).

TORTE DI PESCE ITALIANE - 115

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.

🍷 GNOCCHI FRITTI CON SALSA DI GORGONZOLA - 89

Home-made potato dumplings lightly fried served with a gorgonzola sauce, crushed oven roasted walnuts and fresh onion chives.

🍷 MINISTRONE - 85

Italian diced seasonal vegetable soup infused with basil pesto (contains nuts) and pasta, served with grated parmesan cheese and Italian focaccia bread.

SUPPLI DI POLLO CON SALSA DI CACIO PEPE - 95

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.

INSALATE | SALADS

🍷 CAPRESE - 135

Puglia fior di latte mozzarella cheese, ripe tomato and fresh basil, drizzled with an basil infused olive oil and a 12 year balsamic vinegar.

🍷 CARCIOFI - 159

Marinated Italian artichokes with mixed lettuce, fresh rocket, black olives, cucumber, Puglia mozzarella, Italian style peppers and home-made sun dried tomato, topped with an Italian dressing and shavings of Parmesan cheese.

SALMONE - 179

A selection of mixed lettuce, smoked Norwegian salmon, avocado (in season), fresh rocket, cucumber, tomato, fresh dill, capers, thinly sliced red onion and cream cheese, drizzled with an Italian dressing.

PRIMAVERA - 149

A combination of mixed lettuce, cucumber, tomato, fresh rocket, olives, boiled egg, chopped dill, grilled chicken breast and shavings of Parmesan cheese, lightly tossed in a sweet chili dressing.

PRIMI PIATTI | PASTA

Gluten-free pasta - 19 | Vegan cheese - 20

BOLOGNESE - 155

Fresh, home-made fettuccine pasta or gnocchi served with a slow cooked Italian meat ragu and tomato based sauce, sprinkled with a 12 month matured Parmesan cheese.

SPAGHETTI CARBONARA - 149

A traditional Roman dish. De Cecco spaghetti pasta with pancetta (Italian ham), free-range egg, freshly cracked black pepper and Pecorino cheese. (Please note: We do not use cream or mushrooms)

SPAGHETTI SCOGLIO IN CARTA FATA - 235

De Cecco spaghetti with fresh black mussels, prawns, Patagonian calamari, octopus, fresh linefish, cherry tomato and chili, served in a transparent wrapping.

TAGLIOLINI CON SALMONE, RADICCHIO E SPECK - 179

Home-made tagliolini pasta cooked with smoked Norwegian salmon, cognac, radicchio (Italian red chicory) and speck (smoked ham) in a light creamy sauce.

BUCATINI AMATRICIANA - 149

A traditional Roman dish. De Cecco bucatini pasta with pancetta (Italian ham), red onions, white wine, chili and pecorino cheese in a tomato based sauce.

RAVIOLI DI PROSCIUTTO COTTO E MASCARPONE CON SALSA DI FUNGHI PORCINI - 165

Home-made ravioli filled with Italian cooked ham and mascarpone cheese served in delicate porcini mushroom sauce, finished with Parmesan cheese.

TAGLIOLINI CON PESTO DI BASILICO E POLLO - 169

Home-made tagliolini 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.

SPAGHETTONI ALLA GRICIA CON CARCIOFI - 165

De Cecco spaghettoni pasta with pancetta (Italian ham), Italian Roman style artichoke, white wine and freshly cracked black pepper, served in a delicate pecorino and Parmesan cheese sauce, with a touch of chili.

PENNE ALFREDO - 149

De Cecco penne pasta tossed with butter, fresh cream, button mushrooms and Parmesan cheese. Choose between free-range chicken strips or cooked Italian ham.

LINGUINE ALL'ASTICE R149 per 100g

De Cecco linguine served with fresh rock lobster (crayfish), in a fresh basil, cognac and exotic cherry tomato sauce.

🍷 GNOCCHI CON GORGONZOLA - 139

Fresh home-made gnocchi (potato dumplings) served with a creamy Gorgonzola cheese, toasted pecan nuts, raisons, freshly cracked pepper and onion chives.

🍷 RAVIOLI CON FUNGHI PORCINI CON SALSA DI TARTUFO E SALVIA - R179

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

🍷 PENNE ARRABIATA - 129

A classic slow-cooked imported pomodoro sauce, with garlic, chilli and fresh Italian parsley.

CONTORNI | SIDES

PATATE ARROSTO - 39

Italian style oven-roasted potatoes infused with salt, freshly cracked black pepper, olive oil and fresh rosemary.

INSALATA DI RUCOLA E PACHINO - 59

A light salad of fresh rocket, cherry tomatoes and shavings of Parmesan cheese, drizzled in Italian olive oil.

VERDURE MISTE AL FORNO - 59

A selection of oven-roasted seasonal vegetables, infused with fresh rosemary, garlic and freshly cracked black pepper.

PATATE FRITTE - 35

Lightly salted potato chips. **Add: Parmesan and truffle - 25**

BROCCOLETTO CON PINOLI E PEPEROCINO - 55

Fresh broccoli sautéed with roasted pine nuts, butter and a touch of chilli.

SPINACI SALTATI IN PADELLA CON PEPERONCINO - 59

Sautéed baby spinach infused with olive oil, fresh garlic and a pinch of chili.

POLENTA FRITTI - 49

Home-made crispy polenta chips served with rosemary and parmesan cheese.

JOIN US FOR APERITIVO HOUR

50% OFF ALL COCKTAILS EVERYDAY FROM 4 - 6PM.

SUBJECT TO LOCKDOWN RULES AND REGULATIONS. T'S & C'S APPLY.

PIZZA

Roman style - Thin base

Neapolitan style - Thin base, thick crust - 10

Gluten-free base - 40

Vegan cheese - 20

PARMA - 169

Tomato base with fresh fior di latte mozzarella, fresh rocket, slices of Italian prosciutto (ham) and grated Parmesan cheese.

PESTO PARMA - 169

Plain base with buffalo mozzarella, home-made basil pesto (contains nuts), oven-roasted cherry tomato, topped with fresh basil and sliced Italian prosciutto (ham).

PESTO - 149

Tomato base with fresh fior di latte mozzarella, cream cheese, home-made basil pesto (contains nuts), oven-roasted cherry tomato and fresh basil.

DIAVOLA - 149

Tomato base with fresh fior di latte mozzarella, Italian salami and sliced mortadella ham. Finished off with a drizzle of Calabrian style chili oil

RUSTICA - 155

Tomato base with fresh fior di latte mozzarella, speck (smoked ham), pancetta (Italian ham) and mushrooms.

FRUTTI DI MARE - 155

Tomato base with fresh fior di latte mozzarella, mixed Italian style seafood, chargrilled courgettes and lemony rocket.

MELONCINO NAPOLETANA - 139

Tomato base with fresh buffalo mozzarella, grated Parmesan cheese, olive oil and fresh basil.

CAPRICCIOSA - 169

Tomato base with fresh fior di latte mozzarella, sliced Italian prosciutto (ham), mushrooms, olives, and topped with a sliced boiled egg.

BOSCAIOLA - 149

Plain base with fior di latte mozzarella, sliced mushrooms, Italian meat sausage (salsiccia). **Add: Avocado (in season) - 32**

SALMONE - 179

Plain base with Puglia style mascarpone cream, pickled red onions, Norwegian smoked salmon, fresh rocket, capers and grated lemon zest.

CAMPAGNOLA - 149

Tomato base with fresh fior di latte mozzarella, mushrooms, sliced baby marrow, grilled aubergine, capers, fresh rocket and avocado (in season).

GORGONZOLA - 149

Plain base with fresh fior di latte mozzarella, sliced oven roasted potatoes, Italian Gorgonzola cheese, fresh baby spinach, toasted walnuts and a 10 year vintage balsamic vinegar.

PESCE | SEAFOOD

PESCE FRESCO DI GIORNATA ALLA GRIGLIA - 235

Freshly caught linefish of the day, cooked on an open-fire grill, with a lemon butter sauce, served with seasonal Italian oven-roasted potatoes, lemon rocket and garlic parsley infused oil.

SALMONE ALLA GRIGLIA CON SALSA DI SALMORIGLIO - 259

Grilled, fresh Norwegian salmon basted in a light salmoriglio sauce, served on a bed of pommes purée and sautéed broccoli. (Prepared medium-rare)

ARROSTO DI PESCE MISTO ALA MELONCINO - 559

Meloncino's finest seafood platter cooked on an open-fire grill, consisting of Patagonian calamari, gratin of fresh black mussels, queen prawns and fresh linefish, served with Italian savoury rice and fries. (For one person)
Add: Whole rock lobster (crayfish) - 149 per 100g

GAMBERI GRIGLIATI - 315

Six grilled queen prawns cooked on an open-fire grill, in a lemon butter sauce. Served with Italian savoury rice and fries.

CALAMARI ALLA GRIGLIA - 220

Succulent Patagonian calamari tubes grilled to perfection in a light garlic and butter infused sauce. Served with Italian savoury rice and fries. **(Fried available on request).**

PESCE BASIL - 249

Fresh fillet of Kingklip, sautéed with garlic infused heirloom cherry tomatoes and fresh basil, accompanied with Parmesan infused pommes purée.

FRITTO MISTO AL CARTOCCIO - 199

A selection of mixed seafood consisting of prawns, Patagonian calamari and fresh linefish, deep fried in a light Italian batter and served the traditional Italian way – al cartoccio (in a paper bag). Accompanied with a home-made lemon aioli. (Preparation time: 20 min)

CARNE | MEAT

TAGLIATA DI POLLO ALLA GRIGLIA - 179

Slices of grilled chicken breasts infused with rosemary, garlic and lemon, topped with salt, cracked black pepper and Italian olive oil. Served with Italian oven-roasted seasonal vegetables.

FILETTO DI MANZO CON SALSA DI FICHI E SENAPE - 299

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.

TAGLIATA DI MANZO CON SALSA DI TARTUFO BIANCO - 269

Slices of grilled matured sirloin steak topped with salt, cracked black pepper and a creamy white truffle sauce, served with Italian oven-roasted potatoes and sautéed porcini mushrooms. (Prepared medium-rare and served luke-warm)

FILETTO DI MANZO CON SALSA DI PORTO E PEPE VERDE - 299

Export quality beef fillet, sautéed in fresh thyme and served with an Allesverloren vintage port and Madagascan green peppercorn jus served on a bed of Italian oven-roasted potatoes and sautéed broccoli.

FAGOTTINI DI POLLO - 189

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 purée, topped with zucchini fries.

SALTIMBOCCA ALLA ROMANA - 189

Veal scallops infused with fresh sage and Italian prosciutto (ham), sautéed in a delicate white wine and freshly cracked black pepper sauce, served with polenta chips. (Please note: contains toothpicks)

BISTECCA DI MANZO - 169

35-Day matured grass-fed beef sirloin, grilled and seasoned with olive oil, lemon, oregano, salt and cracked black pepper, served with Italian oven-roasted potatoes and lemon rocket.

Add: Mushroom/Pepper sauce - 29

FILETTO DI MANZO - 235

Grilled beef fillet seasoned with olive oil, lemon, oregano, salt and freshly cracked black pepper, served with Italian oven-roasted potatoes, roasted cherry tomatoes and zucchini fries.

Add: Mushroom/Pepper sauce - 29

STINCO D' AGNELLO CON PATATE AL FORNO - 269

Italian style, slow oven roasted lamb shank cooked in a garlic, rosemary and thyme sauce, accompanied with pommes boulangerie style potatoes.

TAGLIATA DI MANZO ALL' ACETO BALSAMICO INVECCHIATO 12 ANNI - 259

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

DOLCI | DESSERTS

TORTA DI RICOTTA AL CIOCCOLATO - 79

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

SEMIFREDDO DI NUTELLA CON PANNA DI GALLIANO - 79

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

FLAN CIOCCOLATO CALDO - 79

Decadent soufflé with a soft Lindt chocolate outside and molten chocolate centre. Served with sorbet of the day. (Preparation time: 20 min).

NUTELLAMISU - 79

Layers of mascarpone cheese and finger biscuits soaked in Italian espresso, combined with layers of Nutella sauce topped with chocolate crumble.

PANNA COTTA AL LIMONCELLO E VANIGLIA CON SALSA DI FRAGOLE - 79

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

SORBETTI MISTI - 79

A selection of our home-made sorbet consisting of three seasonal flavours.

TORTA STREPITOSA AI 3 CIOCCOLATI - 79

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 ice cream.