



APPETIZERS

Bruschetta	29ec
Diced fresh tomatoes, red onion, garlic, olive oil and oregano on a crusty garlic baguette.	
Eggplant Parmigiano	38ec
Slices of breaded eggplant, layered with tomato and basil sauce and parmesan cheese. Topped with melted mozzarella cheese.	
Gamberi-Shrimp	48ec
Six jumbo shrimp, breaded, deep-fried and served with tartar sauce.	
Smoked salmon	44ec
Smoked salmon, on a bed of island greens, garnished with red onion and capers.	
Chicken Liver Pate	29ec
Homemade chicken liver pate, with toasted bread and a port wine onion compote	
Escargots	32ec
Six vineyard snails and garlic-herb butter baked in mushroom caps.	
Spring Rolls	29ec
Vegetable spring rolls, served with a sweet Thai chili sauce	
Quesadilla	35ec
Filled with grilled chicken, Mozzarella, onions , tomato and peppers, served with a homemade salsa and sour cream.	
Garlic Bread (With cheese please add \$6.00)	12ec

SALADS

House Salad	26ec
Tossed in homemade citrus vinaigrette.	
Caesar Salad	28ec
Crisp romaine hearts in a homemade Caesar dressing with croutons and Parmesan.	
Caesar Salad with lemon-pepper shrimp	45ec
Caesar Salad with strips of grilled chicken breast	40ec
Caprese Salad	37ec
Slices of fresh tomato and mozzarella drizzled with a balsamic dressing	
Fresh Spinach and mushroom salad	37ec
Fresh spinach, mushrooms and bacon bits tossed in a citrus vinaigrette	

MEAT DISHES

Petto di pollo con crema di Gorgonzola 65ec

Grilled chicken breast in a creamy Gorgonzola cheese sauce.

Pollo Parmegiano 65ec

Breaded chicken scaloppine, layered with marinara sauce and Parmesan cheese.
Topped with melted mozzarella cheese.

Pollo Pomodoro 65ec

Chicken scaloppine, layered with sliced fresh tomato and mozzarella cheese,
baked in the oven and topped with sprigs of fresh basil.

Bisteccha con funghi 90ec

10 -12 oz New York steak grilled to your liking and topped with garlic mushrooms.

FISH/SEAFOOD DISHES

Mahi – Mahi 70ec

Fillet of Mahi baked in a lemon-pepper crust and served in a white wine butter sauce.

Gamberi Provencale 90ec

8 large shrimp seared in a hot skillet with onions, garlic, diced tomato and herbs,
then finished with a dash of Pernod.

Tuna Fillet 72ec

Sushi grade Tuna Fillet grilled to your liking, served in a fresh parsley and lemon butter sauce.

Salmon En Crouete 72ec

Fillet of Salmon topped with fresh asparagus, red onions and fresh dill, wrapped in puff pastry and gently baked in the oven, accompanied by a herb butter sauce.

Scallops di Parma 90ec

Scallops presented atop crispy prosciutto ham and served in a white wine and lime butter reduction. Accompanied by arugula and a sweet onion compote.

Meat and fish dishes are served with vegetables and either rice or potatoes.

PASTA

Spaghetti Napolitana	37ec
Diced Tomato and herb sauce with Parmesan cheese.	
Spaghetti Bolognese	44ec
A rich meat sauce and Parmesan cheese.	
Fettuccine Parisienne	50ec
With sautéed chicken, mushrooms and herbs in a creamy white wine sauce.	
Pasta Aioli	34ec
Pasta of your choice tossed in extra virgin olive oil with fresh garlic and parsley.	
Linguine Bombay	72ec
With pan seared scallops and shrimp in a light curry cream sauce.	
Penne con Salsiccia	44ec
With crumbled Italian sausage in a tomato and herb sauce.	
Pasta Primavera	42ec
Pasta of your choice served with a medley of fresh vegetables in a tomato or cream sauce.	
Pasta al Pesto	42ec
Pasta of your choice, tossed in a homemade blend of fresh basil, garlic, pine nuts and olive oil sprinkled with roasted almonds.	
Lasagna Bolognese	42ec
Layered with meat sauce, spinach, Mozzarella and Parmesan cheese.	

MELINIS PIZZA

Thin crust, stone baked pizza, made to order.

	10"	14"
Melini's- vegetarian	33ec	46ec
That's how pizza started- tomato herb sauce, Mozzarella, oregano and olive oil.		
Tex-Mex	37ec	49ec
Beef taco, peppers, red onions and Mozzarella.		
Tandoori	37ec	49ec
Tandoori chicken, diced ripe tomatoes, red and green onions and Mozzarella.		
Pepperoni	37ec	49ec
Pepperoni sausage, green peppers, red onion and Mozzarella.		
Hawaiian	37ec	49ec
Hickory smoked ham, pineapple, Mozzarella and green onions.		
Salsiccia Italiana	37ec	49ec
Crumbled Italian sausage, onions, peppers and Mozzarella.		
Mixed grill- vegetarian	37ec	49ec
Mixed peppers, mushrooms and onions, topped with Monterey Jack cheese.		
Funghi	37ec	49ec
Mushrooms, green onions and Mozzarella.		
Proscuitto Funghi	37ec	49ec
Proscuitto ham, mushrooms, Mozzarella and oregano.		
All American	49ec	60ec
Tomato herb sauce, ham , pepperoni, chicken, mushrooms, green onions and topped with Monterey Jack and Mozzarella cheese.		
BBQ Chicken	37ec	49ec
BBQ sauce, topped with grilled chicken, onions, peppers and Mozzarella.		

MELINIS SPECIALITY PIZZA

Thin crust, stone baked pizza, made to order.

	10"	14"
Tuna - Sweetcorn	37ec	49ec
Tomato-Herb sauce, Tuna, Sweetcorn, Red Onion and Mozzarella.		
Tomato - Mozzarella	42ec	53ec
Tomato-Herb sauce, Fresh Tomato, Sliced Fresh Mozzarella and Basil.		
Goats Cheese	44ec	55ec
Tomato-Herb sauce, Fresh Tomato, Goats Cheese and Black Olives.		
Stilton - Walnut	46ec	58ec
Tomato-Herb sauce, Fresh Tomato, Crumbled Stilton Cheese and Walnuts.		
Smoked Salmon - Spinach	46ec	58ec
Tomato-Herb sauce, Smoked Salmon, Fresh Spinach and Mozzarella.		
Grilled Steak - Onions	46ec	58ec
Tomato-Herb sauce, Grilled Philly Steak, Peppers, Onions and Mozzarella.		
Seafood	56ec	67ec
Tomato-Herb sauce, Grilled Fish, Shrimp and Mozzarella.		
Crispy Duck	52ec	64ec
Sweet Hoisin sauce, Shredded Roast Duck, Spring Onions and Mozzarella.		

EXTRA TOPPINGS

Ham, pepperoni, mushrooms, sweetcorn, tomato, onion, peppers, tuna, prosciutto		
ham, taco beef, cheese, olives, fresh basil	6ec	10ec
Duck, shrimp, fish, philly steak, smoked salmon, spinach, goat's cheese, fresh mozzarella, stilton cheese, walnuts	12ec	18ec

HOUSE SPECIALITIES – NOT SO ITALIAN

New York Steak Maison **84ec**
10 -12oz New york strip, grilled to your liking, topped with herb butter.

New Zealand Rack of Lamb **112ec**
Roasted with garlic, herb and double mustard crust and served with a rosemary and red wine jus.

Riz Casimir **74ec**
Thinly sliced chicken breast strips in a creamy curry sauce, served with rice, garnished with grilled fruit and a crispy Pappadom.

Liver Swiss style **50ec**
Thin strips of baby beef liver, seared in a smoking hot pan with diced tomatoes and onions and finished in a red wine herb sauce.

Duck A L'orange **70ec**
Double Cooked breast of duck, thinly sliced and drizzled with an orange and brandy reduction.

Ginger Chicken **68ec**
Strips of chicken breast sautéed in sesame seed oil with fresh ginger, garlic, green onions and mixed peppers. Finished in a light soy sauce and sprinkled with sesame seeds.

Medallions of Pork 'Madagascar' **72ec**
Flame grilled medallions of pork tenderloin, finished in a delicate Madeira wine and peppercorn sauce.

Vienna Schnitzel **60ec**
Thinly pounded pork tenderloin, seasoned, breaded and slowly pan-fried.

Schnitzel Parisienne **72ec**
Breaded scaloppini of Pork Tenderloin, pan fried and topped with a creamy white wine and mushroom sauce.

The House Specialty dishes are served with vegetables and either rice or potatoes.

HOMEMADE DESERTS

Crepe Melini	35ec
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A warm crepe filled with Vanilla ice cream. Drenched with an orange and Grand Marnier Sauce, sprinkled with roasted almonds and drizzled with brandy.

Tiramisu	35ec
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Sweet Italian cream cheese and whipped double cream, layered with Espresso and Brandy laced ladyfingers and dusted with powdered cocoa and grated bittersweet chocolate.

Chocolate Indulgence	35ec
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A three layer chocolate terrine. A crisp caramelized Pecan base topped with a layer of chocolate ganache, followed by a layer of chocolate mousse with coffee and Kahlua, then finally a layer of toffee cream.

New York Style Cheesecake	35ec
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Baked cheesecake topped with a fresh blueberry sauce and cream

Chocolate Ganache	26ec
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Crème Brule	26ec
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Various Ice cream	20ec
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LIQUOR COFFEE

House Coffee	Frangelico, Brandy and Cream	20ec
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Irish Coffee	Irish Whiskey and Cream	20ec
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Café Royal Coffee	Cognac and Cream	20ec
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Montecristo Coffee	Bailey's, Grand Marnier, Kahlua and Cream	28ec
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The Nutcracker Coffee	Amaretto, Frangelico and Cream	24ec
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Calypso Coffee	Tia Maria, Rum and Cream	22ec
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