

MOLTO BOMBOLINE

STUZZICHINI SHARED

GARLIC TUSCAN FLATBREAD

sea salt schiacciata with sicilian extra virgin olive oil **\$9**

WOOD FIRED ROSEMARY FOCACCIA BREAD served with whipped ricotta **\$12**

WOOD FIRED GAMBERI king prawns butterflied with garlic & chilli oil **\$26** GF

SUPPLI risotto ball with pumpkin, scamorza affumicata & aioli **\$19** v

PORK SHORT RIBS tomato glaze, cauliflower puree & sweet onion **\$24**

POLENTA CHIPS gorgonzola sauce & tuscan salt **\$18** GFV

COTECCHIO pork sausage served with lentils in tomato sauce with pecorino **\$22**

TOMINO cows cheese wrapped with prosciutto served with toasted bread **\$23**

FROM THE MOLTO DELI

MIXED OLIVES marinated in thyme, orange zest, garlic & extra virgin olive oil **\$9**

BUFFALO MOZZARELLA **\$19**

FORMAGGI 40g \$12 (served with gnocco fritto)

Taleggio | soft

Gorgonzola | soft

Provolone Dolce | hard

Asiago | hard

Aged Parmiggiano Reggiano | hard

SALUMI 40g \$12 (served with gnocco fritto)

Italian Artisan Salami Cacciatore | fennel salami

Smoked Pancetta | smoked cured pork belly

Bresaola | air dried beef

Prosciutto San Daniele DOP | 24 month cured pork imported from Italy

Mortadella | pork

SERVED WITH COMPLIMENTARY GNOCCO FRITTO

PIZZE Our dough has been proved for 48 hours in the traditional way. We use San Marzano tomatoes, Fior di Latte and Buffalo Mozzarella delivered weekly from Italy.

PATATE (V) potato, fior di latte, taleggio cheese & rosemary **\$26**

QUATTRO FORMAGGI (V) mozzarella, gorgonzola, taleggio & parmigiano reggiano **\$26**

SALSICCE Italian sausage, friarielli, black olives & mozzarella **\$28**

REGINA MARGHERITA (V) tomato, buffalo mozzarella, parmesan & basil **\$25**

PUTTANESCA tomato, fior di latte, black olives, capers, sicilian anchovies & oregano **\$27**

DIAVOLA tomato, fior di latte, spicy salami, onion & chilli **\$28**

CAPRICIOSA tomato, fior di latte, ham, artichokes, olives & mushrooms **\$28**

SAN DANIELE tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes **\$29**

FRUTTI DI MARE a fresh seafood combination on a tomato base **\$30**

VEGETARIANA (V) tomato, fior di latte, with a selection of garden vegetables **\$27**

Gluten free options available + \$5

PASTA All our pasta is handmade on premises using Italian and local produce.

SPAGHETTI CACIO E PEPE (served at the table) **\$30** v

PAPPARDELLE wild mushroom ragu & casco di bosco **\$35**

CASERECCE ALLO ZAFFERANO tiger prawn served with zucchini pangrattato in a bisque sauce **\$38**

MEZZE MANICHE allo campidanese pork sausage ragu with fennel seed & salsa di pomodoro **\$35**

CAPPELLETTI ripieni di speck parmigiano reggiano served with a pumpkin pure & crispy coppa **\$37** v

Gluten free options available + \$4

SECONDI DAILY MAINS AT MARKET PRICE

PESCE DEL GIORNO \$MP

BISTECCA ALLA FIORENTINA Gippsland Chianina **1kg \$120**

OAKS FARM ON THE BONE RIB-EYE PASTURE FEED w daily contorni **\$60**

MONDAY | Vitello (veal)

TUESDAY | Pollame (poultry)

WEDNESDAY | Maiale (pork)

THURSDAY | Agnello (lamb)

FRIDAY | Pesce (fish)

SATURDAY | Manzo (beef)

SUNDAY | Gnocchi

CONTORNI

RADICCHIO SALAD w fennel & walnuts **\$11**

ROCKET SALAD parmigiano reggiano & IGP balsamic vinegar **\$12**

PATATE FRITTE roasted farm potatoes, rosemary & garlic salt **\$12**

BROCCOLINI roast garlic, peperoncino & toasted almonds **\$11**

FRESH BUFFALO MOZZARELLA with heirloom tomato salad & basil **\$25**

DOLCI E FORMAGGI

PANNACOTTA DEL GIORNO with fresh farm berries **\$18** GF

TORTA DI CIOCCOLATA served with dehydrated raspberries, raspberry compote, fairy floss & sorbet **\$18** GF

BUDINO DI PANETTONE served with vanilla ice cream **\$18**

NONNA'S TIRAMISU **\$18**

TRIO OF HOUSEMADE GELATO **\$17**

AFFOGATO vanilla bean ice cream, coffee & amaretto liqueur **\$18**

FORMAGGI One \$15 | Two \$25 | Three \$31
served with Muscatel grapes & flat crispbread

MOLTO BARBERA

VINO BIANCO

	GLS	CARAFE 500ML	BTL
2021 NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$15	\$42	\$79
2020 MINISTRY OF CLOUDS RIESLING Clare Valley SA			\$87
2018 FIANO 'BIANCO' DI BAAL IGP Campania Italy	\$14	\$36	\$68
2019 MELACCE MONTECUCCO VERMENTINO Tuscany Italy	\$15	\$38	\$69
2019 CASTINO 'LA SERRA' ROERO 'ARNEIS' Piemonte Italy	\$15	\$38	\$67
2021 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$15	\$38	\$68
2016 PETIT CLOS SAUVIGNON BLANC Marlborough NZ			\$82
2020 MATTEO BRAIDOT PINOT GRIGIO Friuli Italy	\$15	\$38	\$69
2018 LUCANO 'VERDICCHIO DEI CASTELLI DI JESI' VERDICCHIO Marche Italy			\$59
2020 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$15	\$44	\$80
2018 LE MURATE 'NICODEMI' TREBBIANO D'ABRUZZO Abruzzo Italy			\$67
2018 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$14	\$32	\$55
2020 DEXTER CHARDONNAY Mornington Peninsula VIC			\$82
2019 SANCERRE 'TERRE DE MAIMBRAY' Maimbray France			\$120
2018 MEURSAULT 'LES COUS' CHATEAU DE BEAUNE Cote d'or France			\$145
2017 CH. DE PULIGNY-MONTRACHET CLOS DE CHATEAU France			\$150

VINO ROSSO

	GLS	CARAFE	BTL
2019 NERO D'AVOLA 'FUNARO' ORGANIC ROSE Sicilia Italy	\$14	\$33	\$65
2020 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$15	\$39	\$69
2020 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$95
2020 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$90
2017 MOLTO 'ROSSO' REFOSCO Friuli Italy	\$14	\$35	\$55
2017 BOCCANTINO 'RISERVA' NERO D'AVOLA Sicily Italy			\$62
2018 SARTORI 'RIPASSO' VALPOLICELLA Veneto Italy	\$15	\$45	\$68
2019 LORENZO MANFREDI TERRA DEI TUSCI CHIANTI DOCG Tuscany Italy	\$15	\$42	\$69
2019 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE) Sardegna Italy			\$70
2015 POGGIO CIVETTA 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$85
2017 MASSO ANTICO PRIMITIVO Puglia Italy	\$15	\$42	\$85
2018 SOBRERO 'LANGHE' NEBBIOLO Piedmonte Italy			\$75
2018 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT	\$15	\$44	\$74
2015 AGLIANICO DI BAAL Campania Italy			\$80
2018 LE MURATE 'NICODEMI' MONTEPULCIANO D'ABRUZZO DOCG Abruzzo Italy			\$89
2018 NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			\$97
2018 TORBECK 'FACTOR' SHIRAZ Barossa Valley SA			\$190
2018 150+1 BARBERA, DOC Piemonte Italy			\$87
2016 1-TERNARIO 'ORGANIC' GRENACHE Almansa Spain			\$85
2017 KILIKANOON 'BLOCK ROAD' CABERNET SAUVIGNON Clare Valley SA			\$90
2016 CLOS SAINT JEAN CHATEAUNEUF DE PAPE France			\$150
2015 CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG Toscana Italy			\$190
2014 CLONAKILLA SHIRAZ 'MUSEUM RELEASE' VIOGNIER Canberra ACT			\$225
2018 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$190
2015 AMARONE DELLA VALPOLICELLA 'CAVOLO' BRIGALDARA Veneto Italy			\$197
2014 SOBRERO BAROLO DOCG Piemonte Italy			\$190
2013 FEYLES 'RISERVA' BARBARESCO DOCG Piemonte Italy			\$190
2015 FRESCOBALDI BRUNELLO DI MONTALCINO 'RISERVA' DOCG Toscana Italy			\$330

ASK OUR STAFF ABOUT OUR CORAVIN SPECIAL WINE OF THE WEEK

FRIZZANTI/CHAMPAGNE

	GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy	\$12	\$55
PROSECCO Veneto Italy	\$15	\$65
ENRICO GATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$115
COLLET Ay Champagne France		\$90
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France		\$155

VINI DOLCI

	GLS	BTL
2009 PICOLIT RONCO DEI TASSI DOC Friuli Italy		\$85
2020 MOSCATO D'ASTI CA DEL BAIO Italy	\$12	\$48
2019 BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		\$39
2013 'PASSITO' DONATO GIANGIROLAMI Lazio Italy	\$14	\$65

APERITIVI

SGROPPINO

Prosecco, Vodka with lemon sorbet \$20

BELLINI

Prosecco with peach puree \$18

AMARETTO SOUR

Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters \$20

ESPRESSO MARTINI

Vodka, Mr Black, fresh espresso, & sugar syrup \$20

NEGRONI

Tanqueray Gin, Campari and Antica Formula vermouth diluted to perfection whilst stirred through ice \$20

APEROL SPRITZ

Aperol, Prosecco and soda \$18

CLASSIC MARGARITA

Tequila, Cointreav, lemon juice \$20

MOLTO FASHIONABLE

Bourbon, spiced rum, maraschino cherry \$20

BIRRE

PERONI on tap \$9.5

BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale \$9

PERONI (500ML) Puro Malto Gran Riserva \$15

PERONI Leggera Lombardia \$7.5

PERONI 0% \$7

MENABREA Lager Piedmont \$9

BALADIN BIRRA Artigianale Nazionale \$12

APPLE CIDER \$8

BIBITE

AQUA MINERALE (500ML) \$8

(750ml) \$12

LIMONATA | CHINOTTO | SOFT DRINKS \$5

DIGESTIVE

30ML

AMARO MONTENEGRO \$12

VECCHIO AMARO DEL CAPO \$14

HENNESSY XO France \$27

1994 JEAN FILLIOUX France \$19

PEDRO XIMENEZ Spain \$12

PENFOLDS GRANDFATHER Australia \$17

1979 ARMAGNAC TENARERE France \$25

ELEMENT BUILDING, EASTLAKE PARADE
KINGSTON FORESHORE, CANBERRA

PH — 02 6140 7039

INSTAGRAM — @MOLTO_ITALIAN
FACEBOOK — /MOLTOITALIAN

MOLTOITALIAN.COM

*SUNDAY SURCHARGE 10% | *P/H SURCHARGE 15%

*VISA/MASTERCARD 1.5% AMEX 1.5% | *NO SPLIT BILLS