

# MOLTO BICO

## STUZZICHINI SHARED

### GARLIC TUSCAN FLATBREAD

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

WOOD FIRED ROSEMARY FOCACCIA 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** GF/V

COTECHINO 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 ea.** (served with gnocco fritto)

Taleggio | soft

Gorgonzola | soft

Provolone Dolce | hard

Asiago | hard

Aged Parmigiano Reggiano | hard

SALUMI **40g \$12 ea.** (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 Bujjalo Mozzarella delivered weekly from Italy.*

PATATE (V) potato, fior di latte, taleggio cheese & rosemary **\$27**

QUATTRO FORMAGGI (V) mozzarella, gorgonzola, taleggio & parmigiano reggiano **\$27**

SALSICCE Italian sausage, friarielli, black olives & mozzarella **\$29**

REGINA MARGHERITA (V) tomato, buffalo mozzarella, parmesan & basil **\$26**

PUTTANESCA tomato, fior di latte, black olives, capers, sicilian anchovies & oregano **\$28**

DIAVOLA tomato, fior di latte, spicy salami, onion & chilli **\$29**

CAPRICCIOSA tomato, fior di latte, ham, artichokes, olives & mushrooms **\$29**

SAN DANIELE tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes **\$30**

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

VEGETARIANA (V) tomato, fior di latte, with a selection of garden vegetables **\$28**

*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 e pecorino tartufato **\$35** V

CASERECCHE ALLO ZAFFERANO tiger prawn served with zucchini, nduja & pangrattato in a bisque sauce **\$38**

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

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

*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 ITALIAN

## VINO BIANCO

	GLS	CARAFE 500ML	BTL
2021 NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$15	\$42	\$79
2021 MINISTRY OF CLOUDS RIESLING Clare Valley SA			\$87
2018 FIANO 'BIANCO' DI BAAL IGP Campania Italy	\$14	\$38	\$68
2020 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
2020 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$14	\$32	\$55
2021 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
2020 NERO D'AVOLA 'FUNARO' ORGANIC ROSE Sicilia Italy	\$14	\$34	\$65
2020 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$15	\$39	\$69
2021 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$95
2020 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$90
2020 MOLTO 'ROSSO' REFOSCO Friuli Italy	\$14	\$37	\$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			\$75
2016 POGGIO CIVETTA 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$85
2020 MASSO ANTICO PRIMITIVO Puglia Italy	\$15	\$45	\$85
2018 SOBRERO 'LANGHE' NEBBIOLO Piedmonte Italy			\$75
2019 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT	\$15	\$45	\$74
2015 AGLIANICO DI BAAL Campania Italy			\$80
2019 LE MURATE 'NICODEMI' MONTEPULCIANO D'ABRUZZO DOCG Abruzzo Italy			\$89
2018 NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			\$97
2013 TORBECK 'FACTOR' SHIRAZ Barossa Valley SA			\$190
2018 150+1 BARBERA, DOC Piemonte Italy			\$87
2016 1-TERNARIO 'ORGANIC' GRENACHE Almansa Spain			\$85
2018 KILIKANOON 'BLOCK ROAD' CABERNET SAUVIGNON Clare Valley SA			\$90
2017 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
DOM PERIGNON France		\$500

## 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 \$21

### ESPRESSO MARTINI

Vodka, Mr Black, fresh espresso, & sugar syrup \$21

### NEGRONI

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

### APEROL SPRITZ

Aperol, Prosecco and soda \$19

### CLASSIC MARGARITA

Tequila, Cointreau, lemon juice \$21

### MOLTO FASHIONABLE

Bourbon, spiced rum, maraschino cherry \$21

## BIRRE

PERONI on tap \$9.5

BENT SPOKE 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  
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\*SUNDAY SURCHARGE 10% | \*P/H SURCHARGE 15%  
\*VISA/MASTERCARD 1.5% AMEX 1.5% | \*NO SPLIT BILLS