

MOLTO BELLO

STUZZICHINI SHARED

WOODFIRED BREAD \$10

WOODFIRED GARLIC BREAD \$12

WOOD FIRED ROSEMARY FOCACCIA served with whipped ricotta \$14

WOOD FIRED GAMBERI king prawns butterflied with garlic & chilli oil \$29 GF

SUPPLI risotto ball with saffron, mozzarella napoli sauce & aioli \$19 V

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

POLENTA CHIPS gorgonzola sauce & tuscan salt \$19 GF/V

CARPACCIO di manzo with citrus olive oil confit beetroot & parmigiano reggiano \$26

BURRATA ask for today's special \$27

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 Buffalo 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) \$32 V

MACCHERONI guanciale, friarielli, garlic, chilli, anchovies pecorino & pangrattato \$36 V

LINGUINE AL NERO DI SEPIA CUTTLEFISH served with zucchini, nduja & almond in a bisque sauce \$38

MEZZE MANICHE served with pork sausage ragu \$35

AGNOLOTTI ripieni con ricotta & pecorino formaggio in a burnt butter & sage sauce with parmesan chip & dried coppa \$37

Gluten free options available + \$4

SECONDI DAILY MAINS AT MARKET PRICE

PESCE DEL GIORNO \$MP

BISTECCA ALLA FIORENTINA Gippsland Chianina 1kg \$140

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

ENDIVE SALAD pickled onions, orange & lemon dressing \$12

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

NONNA'S TIRAMISU \$18

TRIO OF HOUSEMADE GELATO \$17

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

FORMAGGI One \$16 | Two \$26 | Three \$32
served with Muscatel grapes & flat crispbread