



STUZZICHINI SHARED

- 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 & sweet onion \$24
- POLENTA CHIPS gorgonzola sauce & tuscan salt \$19 GF/V
- 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 \$14 ea. (served with gnocco fritto)
Provolone dolce | hard
Taleggio | soft
Gorgonzola | soft
Pecorino Al Tartufo | hard
Asiago | hard
Aged Parmigiano Reggiano | hard
- SALUMI 40g \$14 ea. (served with gnocco fritto)
Italian Artisan Salami Cacciatore | salami
Smoked Pancetta | smoked cured pork belly
Bresaola | air dried beef
Prosciutto San Daniele DOP | 24 month cured pork imported from Italy
Mortadella | pork

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) fior di latte, potato, taleggio cheese & rosemary \$28
- QUATTRO FORMAGGI (V) fior di latte, gorgonzola, taleggio \$ parmigiano reggiano \$29
- SALSICCE fior di latte, Italian sausage, friarielli & black olives \$29
- REGINA MARGHERITA (V) fior di latte, tomato, parmesan & basil \$28
- PUTTANESCA fior di latte, tomato, black olives, capers, sicilian anchovies & oregano \$28
- DIAVOLA fior di latte, tomato, spicy salami & onion \$30
- CAPRICCIOSA fior di latte, tomato, ham, artichokes, olives & mushrooms \$29
- SAN DANIELE fior di latte, tomato, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes \$30
- VEGETARIANA (V) fior di latte, tomato, with a selection of garden vegetables \$29

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
- PAPPARDELLE slow cooked beef cheek ragu & Parmigiano Reggiano \$36
- MEZZE MANICHE with a porcini mushroom ragu & truffle pecorino \$35 (V)
- AGNOLOTTI ripieni con ricotta & pecorino formaggio in a burnt butter & sage, basil & walnut pesto with a red wine jus \$37
- LINGUINE ‘VERDE’ ALLA MARINARA mussels, clams, prawns in a tomato bisque \$38

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 \$65
- 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 \$13
- ROCKET SALAD parmigiano reggiano & IGP balsamic vinegar \$13
- PATATE FRITTE roasted farm potatoes, rosemary & garlic salt \$13
- GREEN BEANS roast garlic, peperoncino & toasted almonds \$13
- FRESH BUFFALO MOZZARELLA with heirloom tomato salad & basil \$26

DOLCI E FORMAGGI

- BUDINO DI PANETTONE served with vanilla ice cream \$18
- TORTA DI CIOCCOLATA served with dehydrated raspberries, raspberry compote, fairy floss & sorbet \$18 (GF without Fairy Floss)
- 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

MOLTO BARBERA

FRIZZANTI/CHAMPAGNE

	GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy	\$13	\$60
PROSECCO Veneto Italy	\$16	\$70
ENRICO GATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$120
COLLET Ay Champagne France		\$99
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France		\$160
DOM PERIGNON France		\$550

VINO BIANCO

	GLS	500ML CARAFE	BTL
2022 NICK O’LEARY ‘HEYWOOD’ RIESLING Canberra ACT	\$16	\$55	\$90
2022 MINISTRY OF CLOUDS RIESLING Clare Valley SA			\$95
2021 ASTERIAS ‘FIANO’ TEMPA DI ZOE Campania Italy	\$15	\$50	\$80
2020 MELACCE MONTECUCCO VERMENTINO Tuscany Italy	\$16	\$50	\$80
2019 CASTINO ‘LA SERRA’ ROERO ‘ARNEIS’ Piemonte Italy	\$16	\$50	\$78
2022 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$16	\$50	\$75
2021 PETIT CLOS SAUVIGNON BLANC Marlborough NZ			\$90
2021 MATTEO BRAIDOT PINOT GRIGIO Friuli Italy	\$16	\$50	\$80
2018 LUZANO ‘VERDICCHIO DEI CASTELLI DI JESI’ VERDICCHIO Marche Italy			\$70
2021 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$16	\$55	\$85
2018 LE MURATE ‘NICODEMI’ TREBBIANO D’ABRUZZO Abruzzo Italy			\$70
2020 MOLTO ‘BIANCO’ CHARDONNAY Friuli Italy	\$14	\$50	\$60
2021 DEXTER CHARDONNAY Mornington Peninsula VIC			\$90
2021 SANCERRE ‘TERRE DE MAIMBRAY’ Maimbray France			\$160
2018 MEURSAULT ‘LES COUS’ CHATEAU DE BEAUNE Cote d’or France			\$165
2018 BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE France			\$190

VINO ROSSO

	GLS	CARAFE	BTL
2021 NERO D’AVOLA ‘FUNARO’ ORGANIC ROSE Sicilia Italy	\$15	\$55	\$75
2021 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$16	\$55	\$77
2021 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$98
2020 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$95
2020 MOLTO ‘ROSSO’ REFOSCO Friuli Italy	\$14	\$46	\$60
2017 BOCCANTINO ‘RISERVA’ NERO D’AVOLA Sicily Italy			\$75
2020 ANTOLINI VALPOLICELLA ‘CLASSICO’ Veneto Italy	\$16	\$50	\$80
2020 LORENZO MANFREDI TERRA DEI TUSCI CHIANTI DOCG Tuscany Italy	\$16	\$50	\$80
2020 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE) Sardegna Italy			\$90
2017 POGGIO CIVETTA ‘RISERVA’ CHIANTI CLASSICO DOCG Toscana Italy			\$95
2021 MASSO ANTICO PRIMITIVO Puglia Italy	\$16	\$55	\$90
2020 SOBRERO ‘LANGHE’ NEBBIOLO Piedmonte Italy			\$95
2019 WHITTON FARM ‘ROSSO’ SANGIOVESE SYRAH Canberra ACT	\$16	\$50	\$80
2015 AGLIANICO DI BAAL Campania Italy			\$85
2019 LE MURATE ‘NICODEMI’ MONTEPULCIANO D’ABRUZZO DOCG Abruzzo Italy			\$95
2019 NICK O’LEARY ‘BOLARO’ SHIRAZ Canberra ACT			\$99
2013 TORBECK ‘FACTOR’ SHIRAZ Barossa Valley SA			\$220
2021 150+1 BARBERA, DOC Piemonte Italy			\$90
2016 1-TERNARIO ‘ORGANIC’ GRENACHE Almansa Spain			\$85
2018 KILIKANOON ‘BLOCK ROAD’ CABERNET SAUVIGNON Clare Valley SA			\$95
2011 SCHIOPPETTINO ‘MONTE DEI CARPINI’ Friuli Colli Italy			\$98
2007 CLONAKILLA ‘O’RIADA SHIRAZ’ Canberra ACT			\$125
2019 BOScarelli VINO NOBILE DI MONTEPULCIANO ‘RISERVA’ Abruzzo Italy			\$170
2017 CLOS SAINT JEAN CHATEAUNEUF DE PAPE France			\$180
2016 CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG Toscana Italy			\$195
2009 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$410
2014 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$380
2015 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$350
2016 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$330
2017 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$300
2019 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$290
2015 AMARONE DELLA VALPOLICELLA ‘CAVOLO’ BRIGALDARA Veneto Italy			\$240
2014 SOBRERO BAROLO DOCG Piemonte Italy			\$195
2017 FEYLES ‘RISERVA’ BARBARESCO DOCG Piemonte Italy			\$195
2015 FRESCOBALDI BRUNELLO DI MONTALCINO ‘RISERVA’ DOCG Toscana Italy			\$330

ASK OUR STAFF ABOUT OUR CORAVIN SPECIAL WINE OF THE WEEK

VINI DOLCI

	GLS	BTL
2009 PICOLIT RONCO DEI TASSI DOC Friuli Italy		\$85
2021 MOSCATO D’ASTI CA DEL BAI0 Italy	\$14	\$58
2019 BRACHETTO D’ACQUI ‘BRAIDA’ DOCG Italy		\$39
2013 ‘PASSITO’ DONATO GIANGIROLAMI Lazio Italy	\$12	\$67

APERITIVI

SGROPPINO

Prosecco, Vodka with lemon sorbet \$20

VIN BRULEE

Red wine cinnamon orange zest, bay leaves & cloves \$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 \$21

APEROL SPRITZ

Aperol, Prosecco and soda \$19

CLASSIC MARGARITA

Tequila, Cointreav, lemon juice \$21

MOLTO MOJITO

Rum, lime juice, sugar, soda water & mint \$21

CRODINO

Aperitivo Non Alcoholic \$10

BIRRE

PERONI on tap \$10

BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale \$9

PERONI (500ML) Puro Malto Gran Riserva \$16

PERONI Leggera Lombardia \$9

PERONI 0% \$7

MENABREA Lager Piedmont \$10

BALADIN BIRRA Artigianale Nazionale \$12

APPLE CIDER \$9

BIBITE

AQUA MINERALE (500ML) \$8
(750ml) \$12

LIMONATA | CHINOTTO | SOFT DRINKS \$5.5

DIGESTIVE

30ML

AMARO MONTENEGRO \$12

VECCHIO AMARO DEL CAPO \$14

HENNESSY XO France \$29

1994 JEAN FILLIOUX France \$19

PEDRO XIMENEZ Spain \$12

PENFOLDS GRANDFATHER Australia \$17

1979 ARMAGNAC TENARERE France \$27

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

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