



STUZZICHINI SHARED

- WOOD FIRED GARLIC BREAD \$12
- WOOD FIRED ROSEMARY FOCACCIA served with whipped ricotta \$14
- WOOD FIRED GAMBERI butterflied king prawns with garlic & chilli oil \$29 GF
- SUPPLI pumpkin risotto balls, smoked scamorza, aioli & parmesan \$19 V
- PORK SHORT RIBS tomato glaze & caramelized onions \$24
- POLENTA CHIPS served with gorgonzola sauce & tuscan salt \$19 GF/V
- BURRATA ask for today's special \$28

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
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 Bufalo 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
- AMANTE DI CARNE fior di latte, napoli sauce, ham, spicy salami & mortadella \$29
- REGINA MARGHERITA (V) fior di latte, napoli sauce, parmesan & basil \$28
- PUTTANESCA fior di latte, napoli sauce, black olives, capers, sicilian anchovies & oregano \$29
- DIAVOLA fior di latte, tomato, spicy salami & onion \$30
- CAPRICCIOSA fior di latte, napoli sauce, ham, artichokes, olives & mushrooms \$30
- SAN DANIELE fior di latte, napoli sauce, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes \$30
- VEGETARIANA (V) fior di latte, napoli sauce, 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) \$33 V
- PAPPARDELLE slow cooked beef cheek ragu & Parmigiano Reggiano \$37
- MEZZE MANICHE with a porcini mushroom ragu & truffle pecorino \$36 V
- AGNOLOTTI ripieni con ricotta & pecorino formaggio in a burnt butter & sage, basil & walnut pesto with a red wine jus \$37 V
- LINGUINE CON GRANCHIO blue swimmer crab, cherry tomatoes in a tomato bisque with pangrattato \$39

Gluten free options available + \$4

SECONDI DAILY MAINS AT MARKET PRICE

- PESCE DEL GIORNO \$MP
- BISTECCA ALLA FIORENTINA Gippsland Chianina 1kg \$150
- OAKS FARM ON THE BONE RIB-EYE PASTURE FEED w daily contorni \$66
- MONDAY | Vitello (veal)
- TUESDAY | Pollame (poultry)
- WEDNESDAY | Maiale (pork)
- THURSDAY | Agnello (lamb)
- FRIDAY | Pesce (fish)
- SATURDAY | Manzo (beef)
- SUNDAY | Gnocchi

CONTORNI

- MISTICANZA SALAD pine nuts, orange, goat cheese & honey mustard dressing \$13
- ROCKET SALAD parmigiano reggiano & IGP balsamic vinegar \$13
- PATATE FRITTE roasted farm potatoes, rosemary & garlic salt \$13
- BROCCOLINI 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



VINO BIANCO		GLS	^{500ML} CARAFE	BTL
2022	NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$16	\$55	\$90
2021	JEAN-LUC MADER RIESLING Alsace France			\$90
2021	ASTERIAS 'FIANO' TEMPA DI ZOE Campania Italy	\$15	\$50	\$80
2020	'UDUS' VERMENTINO DI SARDEGNA Sardegna Italy	\$16	\$50	\$80
2021	CASTINO 'LA SERRA' ROERO 'ARNEIS' Piemonte Italy	\$16	\$50	\$78
2022	HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$16	\$50	\$75
2018	BIANCO DI BAAL 'COLLI DI SALERNO' Campania Italy			\$85
2021	PETIT CLOS SAUVIGNON BLANC Marlborough NZ			\$90
2022	PERMANI SAUVIGNON BLANC DOC Friuli Italy			\$77
2022	SANCERRE 'TERRE DE MAIMBRAY' France		375ML	\$59
2021	SANCERRE 'TERRE DE MAIMBRAY' Maimbray France			\$160
2021	MATTEO BRAIDOT PINOT GRIGIO Friuli Italy	\$16	\$50	\$80
2020	FILODIVINO 'MATTO' VERDICCHIO DEI CASTELLI DI JESI 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
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
2022	SIDEWOOD PINOT NOIR Adelaide Hills SA	\$16	\$55	\$77
2022	HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$98
2021	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
2022	LORENZO MANFREDI TERRA DEI TUSCI CHIANTI DOCG Tuscany Italy	\$16	\$50	\$80
2018	CHATEAU LES GRANDS MARÉCHAUX Bordeaux France			\$85
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
2022	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
2021	NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			\$99
2015	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
2021	SCHIOPPETTINO TOBLAR 'UVE ROSSE' Friuli Italy			\$98
2019	BOSCARELLI VINO NOBILE DI MONTEPULCIANO 'RISERVA' Abruzzo Italy			\$170
2020	CLOS SAINT JEAN CHATEAUNEUF DU PAPE France			\$180
2016	CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG Toscana Italy			\$195
20XX	CLONAKILLA SHIRAZ VIOGNIER Canberra ACT 'ASK FOR AVAILABLE VINTAGE'			POA
2015	AMARONE DELLA VALPOLICELLA 'CAVOLO' BRIGALDARA Veneto Italy			\$240
2018	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 BAIO Italy	\$14	\$58
2019	BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		\$39
2013	'PASSITO' DONATO GIANGIROLAMI Lazio Italy	\$12	\$67
FRIZZANTI/CHAMPAGNE		GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy		\$13	\$60
PROSECCO Veneto Italy		\$16	\$70
ENRICOGATTI BRUT FRANCIACORTA Lombardy Italy		\$22	\$120
COLLET Ay Champagne France			\$99
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France			\$160
DOM PERIGNON France			\$550

APERITIVI	
SGROPPINO Prosecco, Vodka with lemon sorbet \$21	
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	
CHARLIE CHAPLIN Sloe Gin, creme de Apricot & lime juice \$22	
NEGRONI Tanqueray Gin, Campari and Antica Formula vermouth diluted to perfection whilst stirred through ice \$22	
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 \$10	
PERONI (500ML) Puro Malto Gran Riserva \$16	
PERONI Leggera Lombardia \$9	
PERONI 0% \$7	
MENABREA Lager Piedmont \$11	
BALADIN BIRRA Artigianale Nazionale \$12	
APPLE CIDER \$9	
BIBITE	
AQUA MINERALE (500ML) \$8 (750ml) \$12	
LIMONATA CHINOTTO SOFT DRINKS \$5.5	
DIGESTIVE	
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	
PH — 02 6140 7039	
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MOLTOITALIAN.COM	
*SUNDAY SURCHARGE 10% *P/H SURCHARGE 15% *VISA/MASTERCARD 1.5% AMEX 1.5% *NO SPLIT BILLS	