



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 semi dried tomato, risotto balls, fior di latte, with a housemade aioli & parmigiano reggiano \$19 V
- FUNGHI RIPIENI portobello mushrooms stuffed with spicy campisi sausage, fior di latte & parmesan sauce \$24
- POLENTA CHIPS served with gorgonzola sauce & tuscan salt \$19 GF/V
- RACLETTE melted served on baked ‘Ingelara Farm’ potatoes \$19
- BURRATA ask for today’s special \$28

FROM THE MOLT DELI

- MIXED OLIVES marinated in thyme, orange zest, garlic & extra virgin olive oil \$9
- BUFFALO MOZZARELLA \$19
- FORMAGGI 40g \$15 ea. (served with gnocco fritto)
Provolone dolce DOP | hard
Taleggio DOP | soft
Gorgonzola DOP | soft
Montegrappa DOP | hard
Aged Parmigiano Reggiano DOP | hard
- SALUMI 40g \$15 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

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.

PIZZE

- PATATE (V) fior di latte, ‘Ingelara Farm’ Bio-Organic potatoes, taleggio cheese & rosemary \$29
- QUATTRO FORMAGGI (V) fior di latte, gorgonzola, taleggio & parmigiano reggiano \$29
- AMANTE DI CARNE fior di latte, napoli sauce, ham, spicy salami & mortadella \$30
- REGINA MARGHERITA (V) fior di latte, napoli sauce, parmesan & basil \$29
- PUTTANESCA fior di latte, napoli sauce, black olives, capers, sicilian anchovies & oregano \$29
- DIAVOLA fior di latte, napoli sauce, spicy salami & onion \$30
- CAPRICCIOSA fior di latte, napoli sauce, ham, artichokes, olives & mushrooms \$30
- SAN DANIELE fior di latte, napoli sauce, prosciutto crudo, arugula, 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 lamb ragu & parmigiano reggiano \$37
 - MEZZE MANICHE con funghi al ragu & pecorino tartufato \$38 V
 - AGNOLOTTI ripieni con ricotta tartufo & a goats cheese mouse \$38 V
 - LINGUINE CON GRANCHIO blue swimmer crab, cherry tomatoes & chilli 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 \$170
- OAKS FARM ON THE BONE RIB-EYE PASTURE FEED w daily contorni \$69
- 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 ‘Ingelara Farm’ Bio-Organic potatoes, rosemary & garlic salt \$14
- BROCCOLINI roast garlic, peperoncino & toasted almonds \$13
- INSALATA DI CAPRESE with heirloom tomato salad & basil \$26

DOLCI E FORMAGGI

- BUDINO DI PANETTONE served with vanilla ice cream \$19
- TORTA DI LAVA AL PISTACCHIO E CIOCCOLATO (GF) bianca with lemon sorbet \$19
- NONNA’S TIRAMISU \$19
- TRIO OF HOUSEMADE GELATO \$17
- AFFOGATO vanilla bean ice cream, coffee & amaretto liqueur \$18
- FORMAGGI One \$18 | Two \$28 | Three \$35
served with Muscatel grapes & flat crispbread



VINO BIANCO

	GLS	^{500ML} CARAFE	BTL
2023 NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$16	\$55	\$90
2021 JEAN-LUC MADER RIESLING Alsace France			\$90
2022 MASSO ANTICO 'FIANO' Puglia Italy	\$15	\$50	\$85
2022 JERZU 'TELAVE' VERMENTINO DI SARDEGNA Sardegna Italy	\$16	\$50	\$85
2021 CASTINO 'LA SERRA' ROERO 'ARNEIS' Piemonte Italy	\$16	\$50	\$80
2023 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$16	\$50	\$80
2018 BIANCO DI BAAL 'COLLI DI SALERNO' Campania Italy			\$85
2020 FALANGHINA FEUDI DI SAN GREGORIO Campania Italy			\$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 IL CASATO PINOT GRIGIO DOC Friuli Italy	\$16	\$50	\$85
2018 MAROTTI CAMPI 'VERDICCHIO DEI CASTELLI DI JESI' Marche Italy			\$70
2022 CANTINA DI SOAVE 'GARGANEGA' Veneto Italy	\$16	\$55	\$88
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
2020 MASSO ANTICO 'PRIMITIVO' ROSE Puglia Italy	\$15	\$55	\$80
2022 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$16	\$55	\$85
2023 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$98
2021 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$97
2020 MOLTO 'ROSSO' REFOSCO Friuli Italy	\$14	\$46	\$60
2018 BOCCANTINO 'RISERVA' NERO D'AVOLA Sicily Italy			\$80
2019 CANTINE DI ORA VALPOLICELLA 'RIPASSO' DOC Veneto Italy	\$16	\$50	\$85
2021 COLI 'CHIANTI CLASSICO' DOCG Tuscany Italy	\$16	\$50	\$85
2020 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE) Sardegna Italy			\$90
2019 COLI 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$95
2021 MASSO ANTICO PRIMITIVO Puglia Italy	\$16	\$55	\$90
2021 SOBRERO 'LANGHE' NEBBIOLO Piemonte Italy			\$97
2022 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT	\$16	\$50	\$85
2021 CERASO 'SAN SALVATORE' AGLIANICO Campania Italy			\$85
2021 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			\$230
2021 150+1 BARBERA, DOC Piemonte Italy			\$95
2016 1-TERNARIO 'ORGANIC' GRENACHE Almansa Spain			\$90
2018 KILIKANOON 'BLOCK ROAD' CABERNET SAUVIGNON Clare Valley SA			\$98
2016 BOScarelli VINO NOBILE DI MONTEPULCIANO 'RISERVA' Abruzzo Italy			\$180
2020 CLOS SAINT JEAN CHATEAUNEUF DU PAPE France			\$190
2016 CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG Toscana Italy			\$195
20XX CLONAKILLA SHIRAZ VIOGNIER Canberra ACT 'ASK FOR AVAILABLE VINTAGE'			POA
2018 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
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

APERITIVI

SGROPPINO

Prosecco, Vodka with lemon sorbet \$21

VIN BRULÉ

red wine cinnamon orange zest, bay leaves & cloves \$17

AMARETTO SOUR

Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters \$21

ESPRESSO MARTINI

Vodka, Kahlua, 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 / LIMONCELLO SPRITZ

Aperol, Prosecco and soda \$19

CLASSIC MARGARITA

Tequila, Cointreau, lemon juice \$21

MOLTO MOJITO

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

CRODINO

Aperitivo Non Alcoholic \$10

BIRRE

PERONI on tap \$10

BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale \$10

GINGER BEER Brookvale Union \$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) \$9
(750ml) \$12

LIMONATA | CHINOTTO | SOFT DRINKS \$6

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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MOLTOITALIAN.COM

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

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