



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 AL TELFONO porcini mushroom risotto balls, truffle aioli and parmigiano reggiano **\$19**

TUNA TARTARE sashimi grade tuna, onion, avocado mousse, lemon gel with beetroot mozzarella crisp **\$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, star anise, cinnamon & 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

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, 'Ingelara Farm' Bio-Organic potatoes, taleggio cheese & rosemary **\$30**

QUATTRO FORMAGGI (V) fior di latte, gorgonzola, taleggio & parmigiano reggiano **\$30**

AMANTE DI CARNE fior di latte, napoli sauce, ham, spicy salami & mortadella **\$32**

REGINA MARGHERITA (V) fior di latte, napoli sauce, parmigiano reggiano & basil **\$30**

PUTTANESCA fior di latte, napoli sauce, black olives, capers, sicilian anchovies & oregano **\$30**

DIAVOLA fior di latte, napoli sauce, spicy salami & onion **\$32**

CAPRICCIOSA fior di latte, napoli sauce, ham, artichokes, olives & mushrooms **\$32**

SAN DANIELE fior di latte, napoli sauce, prosciutto crudo, arugula, shaved parmigiano reggiano & cherry tomatoes **\$32**

VEGETARIANA (V) fior di latte, napoli sauce, with a selection of garden vegetables **\$30**

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

PACCHERI slow cooked wild boar ragu with red wine napoli and parmigiano reggiano **\$37**

CONCHIGLIETTE basil and pinenut pesto, stracciatella, semi-dried tomato granules and pinenuts **\$38** v

CAPPELLETTI filled with potato, mortadella & parmigiano reggiano served with truffle sauce, smoked provolone crisp, mortadella and pistacchio **\$38**

LINGUINE SQUID INK with prawns, zucchini ribbons, tomato bisque and 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 **\$15**

ROCKET SALAD parmigiano reggiano & IGP balsamic vinegar **\$14**

PATATE FRITTE roasted 'Ingelara Farm' Bio-Organic potatoes, rosemary & garlic salt **\$14**

BROCCOLINI roast garlic, peperoncino & toasted almonds **\$15**

INSALATA DI CAPRESE with heirloom tomato, buffalo mozzarella & basil **\$28**

DOLCI E FORMAGGI

TORTA DI LAVA AL PISTACCHIO E CIOCCOLATO (GF) bianca with lemon sorbet **\$19**

DARK CHOCOLATE ZABAGLIONE with marsala wine, coconut almond crumble, fresh raspberry and cantucci biscuit **\$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



FRIZZANTI/CHAMPAGNE

	GLS	BTL
BUGNO MARTINO LAMBRUSCO MANTOVANO Lombardy Italy	\$13	\$60
PROSECCO Veneto Italy	\$16	\$70
ENRICO GATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$120
COLLET Ay Champagne France		\$110
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France		\$170
DOM PERIGNON France		\$550

VINO BIANCO

	GLS	CARAFE 500ML	BTL
2023 NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$16	\$55	\$95
2021 JEAN-LUC MADER RIESLING Alsace France			\$95
2022 MASSO ANTICO 'FIANO' Puglia Italy	\$15	\$50	\$88
2022 JERZU 'TELAVE' VERMENTINO DI SARDEGNA Sardegna Italy	\$16	\$50	\$87
2021 CASTINO 'LA SERRA' ROERO 'ARNEIS' Piemonte Italy	\$16	\$50	\$85
2023 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$16	\$50	\$85
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	\$88
2023 PECORINO 'UNICO' TERRE DI CHIETI Abruzzo Italy			\$85
2018 MAROTTI CAMPI 'VERDICCHIO DEI CASTELLI DI JESI' Marche Italy			\$75
2022 CANTINA DI SOAVE 'GARGANEGA' Veneto Italy	\$16	\$55	\$88
2018 LE MURATE 'NICODEMI' TREBBIANO D'ABRUZZO Abruzzo Italy			\$75
2020 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$14	\$50	\$65
2021 DEXTER CHARDONNAY Mornington Peninsula VIC			\$90
2022 TYRRELLS VAT 47 CHARDONNAY Pokolbin NSW			\$120
2018 TYRRELLS VAT 1 SEMILLON Pokolbin NSW			\$130
2023 TERRE DEI MITI 'ETNA BIANCO' Sicily Italy			\$95
2018 MEURSAULT 'LES COUS' CHATEAU DE BEAUNE Cote d'or France			\$170
2018 BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE France			\$190

VINO ROSSO

	GLS	CARAFE	BTL
2023 GIASIRA 'TERRE SICILIANE' ROSATO Sicily Italy	\$15	\$55	\$85
2022 LE GRAND CROS 'L'ESPRIT DE PROVENCE' ROSE Provence France			\$95
2022 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$16	\$55	\$88
2023 GHOST ROCK 'BONADALE' PINOT NOIR TAS			\$98
2021 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$97
2020 MOLTO 'ROSSO' REFOSCO Friuli Italy	\$14	\$46	\$65
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			\$97
2021 MASSO ANTICO PRIMITIVO Puglia Italy	\$16	\$55	\$90
2021 CASALE DEL BARONE NEBBIOLO Piedmonte Italy			\$97
2022 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT	\$16	\$50	\$88
2021 CERASO 'SAN SALVATORE' AGLIANICO Campania Italy			\$85
2021 TERRE DEI MITI 'ETNA ROSSO' Sicily Italy			\$95
2021 LE MURATE 'NICODEMI' MONTEPULCIANO D'ABRUZZO DOCG Abruzzo Italy			\$97
2021 NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			\$99
2015 TORBECK 'FACTOR' SHIRAZ Barossa Valley SA			\$240
2021 150+1 BARBERA, DOC Piemonte Italy			\$97
2016 1-TERNARIO 'ORGANIC' GRENACHE Almansa Spain			\$90
2021 TYRRELLS VAT 9 SHIRAZ Pokolbin NSW			\$130
2018 KILIKANOON 'BLOCK ROAD' CABERNET SAUVIGNON Clare Valley SA			\$98
2021 TYRRELLS VAT 8 SHIRAZ CABERNET Pokolbin NSW			\$120
2016 BOScarelli VINO NOBILE DI MONTEPULCIANO 'RISERVA' Abruzzo Italy			\$180
2019 VALFACCENDA ROERO Piedmont Italy			\$138
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 VINTAGES'			POA
2018 AMARONE DELLA VALPOLICELLA 'CAVOLO' BRIGALDARA Veneto Italy			\$260
2020 PIAZZO 'VALENTE' BAROLO DOCG Piemonte Italy			\$210
2017 FEYLES 'RISERVA' BARBARESCO DOCG Piemonte Italy			\$200

ASK OUR STAFF ABOUT OUR CORAVIN SPECIAL WINE OF THE WEEK

VINI DOLCI

	GLS	BTL
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

APERITIVI

SGROPPINO

Prosecco, Vodka with lemon sorbet \$22

AMARETTO SOUR

Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters \$22

ESPRESSO MARTINI

Vodka, Kahlua, fresh espresso, & sugar syrup \$22

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 \$20

CLASSIC MARGARITA

Tequila, Cointreau, lime juice \$22

MOLTO MOJITO

Rum, lime juice, sugar syrup, soda water & mint \$22

CRODINO

Aperitivo Non Alcoholic \$10

BIRRE

PERONI on tap \$11

BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale \$11

GINGER BEER Brookvale Union \$10

PERONI Leggera Lombardia \$10

PERONI 0% \$8

MENABREA Lager Piedmont \$12

BALADIN BIRRA Artigianale " Super Bitter " \$13

BALADIN BIRRA Artigianale Nazionale \$13

APPLE CIDER \$10

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

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