



## 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
2023 HUIA SAUVIGNON BLANC Marlborough NZ			\$85
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 TENUTA ULISSE ROSE Abruzzo 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
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 BAI0 Italy	\$14	\$58
2019 BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		\$39
2013 'PASSITO' DONATO GIANGIROLAMI Lazio Italy	\$12	\$67

## APERITIVI

### BELLINI

Prosecco with peach puree \$19

### 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) \$10

(750ml) \$14

LIMONATA | CHINOTTO | SOFT DRINKS \$6.5

## 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