



## 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 \$16 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 \$16 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

# MOLTO BIRRE

## VINO ROSSO

2009 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT	<b>\$450</b>
2014 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT	<b>\$390</b>
2015 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT	<b>\$370</b>
2016 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT	<b>\$350</b>
2017 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT	<b>\$320</b>
2019 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT	<b>\$300</b>

## FRIZZANTI/CHAMPAGNE

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

## VINO BIANCO

	GLS	CARAFE 500ML	BTL
2023 NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	<b>\$16</b>	<b>\$55</b>	<b>\$95</b>
2022 JEAN-LUC MADER RIESLING Alsace France			<b>\$95</b>
2023 MASSO ANTICO 'FIANO' Puglia Italy	<b>\$15</b>	<b>\$50</b>	<b>\$88</b>
2022 JERZU 'TELAVE' VERMENTINO DI SARDEGNA Sardegna Italy	<b>\$16</b>	<b>\$50</b>	<b>\$87</b>
2022 CASTINO 'LA SERRA' ROERO 'ARNEIS' Piemonte Italy	<b>\$16</b>	<b>\$50</b>	<b>\$85</b>
2023 HOWARD SAUVIGNON BLANC Adelaide Hills SA	<b>\$16</b>	<b>\$50</b>	<b>\$85</b>
2023 SANCERRE 'TERRE DE MAIMBRAY' France		<b>375ML</b>	<b>\$59</b>
2022 SANCERRE 'TERRE DE MAIMBRAY' Maimbray France			<b>\$160</b>
2022 IL CASATO PINOT GRIGIO DOC Friuli Italy	<b>\$16</b>	<b>\$50</b>	<b>\$88</b>
2023 PECORINO 'UNICO' TERRE DI CHIETI Abruzzo Italy			<b>\$85</b>
2018 MAROTTI CAMPI 'VERDICCHIO DEI CASTELLI DI JESI' Marche Italy			<b>\$75</b>
2022 CANTINA DI SOAVE 'GARGANEGA' Veneto Italy	<b>\$16</b>	<b>\$55</b>	<b>\$88</b>
2018 LE MURATE 'NICODEMI' TREBBIANO D'ABRUZZO Abruzzo Italy			<b>\$75</b>
2022 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	<b>\$14</b>	<b>\$50</b>	<b>\$65</b>
2023 DEXTER CHARDONNAY Mornington Peninsula VIC			<b>\$90</b>
2023 HUIA SAUVIGNON BLANC Marlborough NZ			<b>\$85</b>
2022 TYRRELLS VAT 47 CHARDONNAY Pokolbin NSW			<b>\$125</b>
2018 TYRRELLS VAT 1 SEMILLON Pokolbin NSW			<b>\$130</b>
2021 MONTENIDOLI 'VERNACCIA DI SAN GIMIGNANO' DOCG Tuscany Italy			<b>\$145</b>
2023 TERRE DEI MITI 'ETNA BIANCO' Sicily Italy			<b>\$95</b>
2018 MEURSAULT 'LES COUS' CHATEAU DE BEAUNE Cote d'or France			<b>\$175</b>
2018 BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE France			<b>\$195</b>

## VINO ROSSO

	GLS	CARAFE	BTL
2023 TENUTA ULISSE ROSE Abruzzo Italy	<b>\$15</b>	<b>\$55</b>	<b>\$85</b>
2022 LE GRAND CROS 'L'ESPRIT DE PROVENCE' ROSE Provence France			<b>\$95</b>
2023 SIDEWOOD PINOT NOIR Adelaide Hills SA	<b>\$16</b>	<b>\$55</b>	<b>\$88</b>
2023 GHOST ROCK 'BONADALE' PINOT NOIR TAS			<b>\$98</b>
2022 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			<b>\$97</b>
2020 MOLTO 'ROSSO' REFOSCO Friuli Italy	<b>\$14</b>	<b>\$46</b>	<b>\$65</b>
2018 BOCCANTINO 'RISERVA' NERO D'AVOLA Sicily Italy			<b>\$80</b>
2021 CANTINE DI ORA VALPOLICELLA 'RIPASSO' DOC Veneto Italy	<b>\$16</b>	<b>\$50</b>	<b>\$85</b>
2021 COLI 'CHIANTI CLASSICO' DOCG Tuscany Italy	<b>\$16</b>	<b>\$50</b>	<b>\$85</b>
2020 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE) Sardegna Italy			<b>\$95</b>
2019 COLI 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			<b>\$98</b>
2021 MASSO ANTICO PRIMITIVO Puglia Italy	<b>\$16</b>	<b>\$55</b>	<b>\$90</b>
2021 CASALE DEL BARONE NEBBIOLO Piedmonte Italy			<b>\$97</b>
2023 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT	<b>\$16</b>	<b>\$50</b>	<b>\$88</b>
2021 CERASO 'SAN SALVATORE' AGLIANICO Campania Italy			<b>\$85</b>
2021 TERRE DEI MITI 'ETNA ROSSO' Sicily Italy			<b>\$95</b>
2021 LE MURATE 'NICODEMI' MONTEPULCIANO D'ABRUZZO DOCG Abruzzo Italy			<b>\$97</b>
2021 RIDOLFI 'ROSSO DI MONTALCINO' DOC Tuscany Italy			<b>\$97</b>
2021 NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			<b>\$99</b>
2015 TORBECK 'FACTOR' SHIRAZ Barossa Valley SA			<b>\$240</b>
2022 150+1 BARBERA, DOC Piemonte Italy			<b>\$97</b>
2016 1-TERNARIO 'ORGANIC' GRENACHE Almansa Spain			<b>\$90</b>
2021 TYRRELLS VAT 9 SHIRAZ Pokolbin NSW			<b>\$130</b>
2018 KILIKANOON 'BLOCK ROAD' CABERNET SAUVIGNON Clare Valley SA			<b>\$98</b>
2021 TYRRELLS VAT 8 SHIRAZ CABERNET Pokolbin NSW			<b>\$125</b>
2019 VALFACCENDA ROERO Piedmont Italy			<b>\$138</b>
2020 CLOS SAINT JEAN CHATEAUNEUF DU PAPE France			<b>\$195</b>
2016 CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG Toscana Italy			<b>\$198</b>
2018 AMARONE DELLA VALPOLICELLA 'I CAMPI' Veneto Italy			<b>\$270</b>
2020 PIAZZO 'VALENTE' BAROLO DOCG Piemonte Italy			<b>\$210</b>
2017 FEYLES 'RISERVA' BARBARESCO DOCG Piemonte Italy			<b>\$200</b>

ASK OUR STAFF ABOUT OUR CORAVIN SPECIAL WINE OF THE WEEK

## VINI DOLCI

	GLS	BTL
2021 MOSCATO D'ASTI CA DEL BAIO Italy	<b>\$14</b>	<b>\$58</b>
2019 BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		<b>\$39</b>
2013 'PASSITO' DONATO GIANGIROLAMI Lazio Italy	<b>\$12</b>	<b>\$67</b>

## 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