



STUZZICHINI SHARED

- WOOD FIRED GARLIC BREAD \$12
- WOOD FIRED ROSEMARY FOCACCIA served with whipped ricotta \$14
- CAVIAR BUMP with beluga caviar & belvedere vodka shot \$35
- WOOD FIRED GAMBERI butterflied king prawns with garlic & chilli oil \$29 GF
- SUPPLI AL TELEFONO Porcini mushroom and truffle risotto balls, fior di latte, aioli & parmigiano reggiano \$20 v
- BEEF TARTARE CON SAVARIN Grass fed beef tartare, eschallots, pickles, egg yolk, capers, Caviar & Potato Savarin \$25 GF
- POLENTA CHIPS served with gorgonzola sauce & tuscan salt \$20 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 \$17 ea. (served with gnocco fritto)
Provolone dolce DOP | hard
Taleggio DOP | soft
Gorgonzola DOP | soft
Asiago DOP | hard
Aged Parmigiano Reggiano DOP | hard
- SALUMI 40g \$17 ea. (served with gnocco fritto)
Italian Artisan Salami Cacciatore | felino 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 is made using the traditional Italian 'Biga' method for exceptional flavour & texture. 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 \$32
- QUATTRO FORMAGGI (V) fior di latte, gorgonzola, taleggio & parmigiano reggiano \$32
- AMANTE DI CARNE fior di latte, napoli sauce, ham, spicy salami & mortadella \$33
- REGINA MARGHERITA (V) fior di latte, napoli sauce, parmigiano reggiano & basil \$30
- PUTTANESCA fior di latte, napoli sauce, black olives, capers, sicilian anchovies & oregano \$32
- DIAVOLA fior di latte, napoli sauce, spicy salami, olives & onion \$33
- CAPRICCIOSA fior di latte, napoli sauce, ham, artichokes, olives & mushrooms \$33
- SAN DANIELE fior di latte, napoli sauce, prosciutto crudo, arugula, shaved parmigiano reggiano & cherry tomatoes \$33
- VEGETARIANA (V) fior di latte, napoli sauce, with a selection of garden vegetables \$30

Housemade gluten free options available + \$7

PASTA All our pasta is handmade on premises using Italian and local produce.

- SPAGHETTI CACIO E PEPE (served at the table) \$34 v
- MAFALDINE confit of Duck Maryland with red wine, napoli sauce & parmigiano reggiano \$39
- CASARECCE pork sausage ragu nduja, pecorino romano & pangrattato \$39
- RISOTTO OF THE DAY ask for today's special MP
- CAPPELETTI filled with blue swimmer crab & prawns mascarpone in a burnt leek sauce, bisque & avruga caviar \$39 v
- 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 500g \$70
- MONDAY | Vitello (veal)
- TUESDAY | Pollame (poultry)
- WEDNESDAY | Maiale (pork)
- THURSDAY | Agnello (lamb)
- FRIDAY | Pesce (fish)
- SATURDAY | Manzo (beef)
- SUNDAY | Gnocchi

CONTORNI

- MISTICANZA SALAD pinenuts, orange, goat cheese & honey mustard dressing \$16
- ROCKET SALAD parmigiano reggiano & IGP balsamic vinegar \$14
- PATATE FRITTE roasted ‘Ingelara Farm’ Bio-Organic potatoes, rosemary & garlic salt \$14
- BROCCOLINI roast garlic, peperoncino (chilli) & toasted almonds \$14
- INSALATA DI CAPRESE with heirloom tomato, buffalo mozzarella & basil \$28

DOLCI E FORMAGGI

- MERINGA creme pasticcera, coconut rumble, mango vincotto & coconut sorbet (GF, V) \$19
- MILLE FOGLIE Layers of housemade puff pastry, dark chocolate & caramel ganache, mascarpone, raspberry dust & strawberry sorbet (v) \$19
- NONNA’S TIRAMISU \$19
- TRIO OF HOUSEMADE GELATO \$17
- AFFOGATO vanilla bean ice cream, coffee & amaretto liqueur \$18
- FORMAGGI One \$25 | Two \$35 | Three \$45
served with Muscatel grapes & flat crispbread

VINO ROSSO

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

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

2024	NICK O'LEARY 'HEYWOOD' RIESLING	Canberra ACT	\$16	\$55	\$95
2023	JEAN-LUC MADER RIESLING	Alsace France			\$95
2023	MASSO ANTICO 'FIANO' Puglia	Italy	\$15	\$50	\$88
2022	JERZU 'TELAVE' VERMENTINO DI SARDEGNA	Sardegna Italy	\$16	\$50	\$87
2022	CASTINO 'LA SERRA' ROERO 'ARNEIS'	Piemonte Italy	\$16	\$50	\$85
2024	JULES TAYLOR SAUVIGNON BLANC	Marlborough NZ	\$16	\$50	\$85
2024	HOWARD SAUVIGNON BLANC	Adelaide Hills SA			\$85
2023	SANCERRE 'TERRE DE MAIMBRAY'	France		375ML	\$59
2023	SANCERRE 'TERRE DE MAIMBRAY'	Maimbray France			\$160
2022	IL CASATO PINOT GRIGIO DOC	Friuli Italy	\$16	\$50	\$88
2024	PECORINO 'UNICO' TERRE DI CHIETI	Abruzzo Italy			\$85
2022	CANTINA DI SOAVE 'GARGANEGA'	Veneto Italy	\$16	\$55	\$88
2022	LE MURATE 'NICODEMI' TREBBIANO D'ABRUZZO	Abruzzo Italy			\$75
2022	MOLTO 'BIANCO' CHARDONNAY	Friuli Italy	\$15	\$50	\$65
2024	DEXTER CHARDONNAY	Mornington Peninsula VIC			\$90
2023	HUIA SAUVIGNON BLANC	Marlborough NZ			\$85
2023	TYRRELLS VAT 47 CHARDONNAY	Pokolbin NSW			\$125
2018	TYRRELLS VAT 1 SEMILLON	Pokolbin NSW			\$130
2021	PIEROPAN 'LA ROCCA SOAVE'	Veneto Italy			\$155
2023	TERRE DEI MITI 'ETNA BIANCO'	Sicily Italy			\$95
2018	MEURSAULT 'LES COUS' CHATEAU DE BEAUNE	Cote d'or France			\$175
2020	BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE	France			\$195

2023	TENUTA ULISSE ROSE	Abruzzo Italy	\$15	\$55	\$85
2023	LE GRAND CROS ‘L’ESPRIT DE PROVENCE’ ROSE	Provence France			\$95
2024	HOLM OAK PINOT NOIR	Tasmania	\$16	\$55	\$88
2024	POOLEY ‘COAL RIVER VALLEY’ PINOT NOIR	TAS			\$98
2023	PINOT NERO MONT MÈS CASTELFEDER	Dolomiti Italy			\$97
2023	MOLTO ‘ROSSO’ MERLOT	Friuli Italy	\$15	\$46	\$65
2018	BOCCANTINO ‘RISERVA’ NERO D’AVOLA	Sicily Italy			\$80
2022	I LOURI ‘SALTO’ SANGIOVESE	Abruzzo, Italy			\$85
2022	CANTINE DI ORA VALPOLICELLA ‘RIPASSO’ DOC	Veneto Italy	\$16	\$50	\$85
2021	COLI ‘CHIANTI CLASSICO’ DOCG	Tuscany Italy	\$16	\$50	\$85
2022	ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENAche)	Sardegna Italy			\$95
2021	COLI ‘RISERVA’ CHIANTI CLASSICO DOCG	Toscana Italy			\$98
2023	MASSO ANTICO PRIMITIVO	Puglia Italy	\$16	\$55	\$90
2021	NEBBIOLO ‘CASALE DEL BARONE’	Piedmonte Italy			\$97
2023	WHITTON FARM ‘ROSSO’ SANGIOVESE SYRAH	Canberra ACT			\$85
2024	TERRE FORTI MONTEPULCIANO D’ABRUZZO	Abruzzo Italy	\$16	\$50	\$88
2021	CERASO ‘SAN SALVATORE’ AGLIANICO	Campania Italy			\$85
2021	TERRE DEI MITI ‘ETNA ROSSO’	Sicily Italy			\$95
2021	TOBLÀR ‘SCHIOPPETTINO’	Venezia Giulia Italy			\$95
2022	LE MURATE ‘NICODEMI’ MONTEPULCIANO D’ABRUZZO DOCG	Abruzzo Italy			\$97
2021	RIDOLFI ‘ROSSO DI MONTALCINO’ DOC	Tuscany Italy			\$97
2023	NICK O’LEARY ‘BOLARO’ SHIRAZ	Canberra ACT			\$99
2016	RESCHKE ‘BOS’ CABERNET SAUVIGNON	Coonawarra S.A.			\$125
2016	TORBECK ‘FACTOR’ SHIRAZ	Barossa Valley SA			\$240
2023	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
2022	TYRRELLS VAT 8 SHIRAZ CABERNET	Pokolbin NSW			\$125
2018	KILIKANOON ‘ORACLE’ SHIRAZ	Clare Valley SA			\$175
2021	CLOS SAINT JEAN CHATEAUNEUF DU PAPE	France			\$195
2018	RIDOLFI BRUNELLO DI MONTALCINO DOCG	Toscana Italy			\$198
2018	AMARONE DELLA VALPOLICELLA ‘I CAMPI’	Veneto Italy			\$270
2020	PIAZZO ‘VALENTE’ BAROLO DOCG	Piemonte Italy			\$210
2017	FEYLES ‘RISERVA’ BARBARESCO DOCG	Piemonte Italy			\$200
2016	‘DAL FORNO ROMANO’ VALPOLICELLA SUPERIORE AMARONE	Veneto Italy			\$450

2021	MOSCATO D'ASTI Italy	\$15	\$60
2019	BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		\$39
2013	'PASSITO'DONATO GIANGIROLAMI Lazio Italy	\$12	\$67

SGROPPINO
Prosecco, Vodka with lemon sorbet **\$24**

BELLINI
Prosecco with peach puree **\$19**

Disaronno Amaretto, fresh lemon juice,
eggwhite, Angostura bitters **\$23**

Vodka, Kahlua, fresh espresso, & sugar syrup \$24

Sloe Gin, creme de Apricot & lime juice \$23

Tanqueray Gin, Campari and Antica Formula vermouth diluted to perfection whilst stirred through ice **\$24**

Aperol, Prosecco and soda \$20

Tequila, Cointreau, lime juice \$23

Rum, lime juice, sugar syrup, soda water & mint **\$24**

Aperitivo Non Alcoholic \$10

PERONI on tap **\$12**
MORETTI (400ML) on tap **\$13**
PERONI Gran Riserva Doppio Malto **\$13**
BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale **\$11**
GINGER BEER Brookvale Union **\$10**
PERONI Leggera Lombardia **\$10**
PERONI 0% \$8
BALADIN BIRRA Artigianale Nazionale **\$14**
APPLE CIDER \$10

AQUA MINERALE (500ML) \$10
(750ml) \$14

LIMONATA | CHINOTTO | SOFT DRINKS \$6.5

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