



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**

OSTRICHE (OYSTERS) MERIMBULA BAY ask for today's special

WOOD FIRED GAMBERI butterflyed king prawns with garlic & chilli oil **\$29** GF

SUPPLI AL TELEFONO Risotto balls with pumpkin, smoked scamorza, 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**

RACLETTE melted and served on baked potato **\$25** v

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 slow cooked lamb ragu in a red wine, napoli sauce served with parmigiano reggiano **\$39**

LINGUINE ALLO SCOGLIO mixed seafood, prawns, calamari, mussels, clams in a light tomato & fish sauce with pepperoncino (chilli) **\$39**

RISOTTO OF THE DAY ask for today's special **MP**

AGNOLOTTI filled with chestnut & porcini mushroom in a burnt butter & sage sauce with a pecorino crisp **\$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

TORTA DI PISTACCHIO with pistacchio crumble **\$19** GF

BUDINO DI PANETTONE served with vanilla ice cream **\$19**

NONNA'S TIRAMISU \$19

TRIO OF HOUSEMADE GELATO \$17

AFFOGATO vanilla bean ice cream, coffee & amaretto liqueur **\$18**

FORMAGGI One \$19 | Two \$29 | Three \$39
served with Muscatel grapes & flat crispbread

MOLTO BIRRE

VINO ROSSO

	BTL
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

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
2024 NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$16	\$57	\$95
2023 JEAN-LUC MADER RIESLING Alsace France			\$97
2023 MASSO ANTICO 'FIANO' Puglia Italy	\$15	\$52	\$88
2024 JERZU 'TELAVE' VERMENTINO DI SARDEGNA Sardegna Italy	\$16	\$52	\$89
2022 CASTINO 'LA CRESTA' ROERO 'ARNEIS' Piemonte Italy	\$16	\$52	\$87
2024 JULES TAYLOR SAUVIGNON BLANC Marlborough NZ	\$16	\$52	\$87
2024 HOWARD SAUVIGNON BLANC Adelaide Hills SA			\$85
2024 MOUNT MAJURA 'ANSONICA' ITALIAN BLEND Mount Majura Canberra	\$16	\$50	\$82
2023 SANCERRE 'TERRE DE MAIMBRAY' France		375ML	\$59
2023 SANCERRE 'TERRE DE MAIMBRAY' Maimbray France			\$180
2024 IL CASATO PINOT GRIGIO DOC Friuli Italy	\$16	\$52	\$90
2024 I CAMPI 'CAMPO BASE' SOAVE 'GARGANEGA' Veneto Italy	\$16	\$57	\$88
2022 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$15	\$52	\$68
2024 DEXTER CHARDONNAY Mornington Peninsula VIC			\$90
2022 PATRICK LAROCHE LES CHALILLON Chablis France			\$95
2022 DAVID DUBAND BOURGOGNE HAUTES CÔTES DE NUITS CHARDONNAY Bourgogne France			\$175
2024 HUIA SAUVIGNON BLANC Marlborough NZ			\$85
2023 TYRRELLS VAT 47 CHARDONNAY Pokolbin NSW			\$130
2018 TYRRELLS VAT 1 SEMILLON Pokolbin NSW			\$140
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			\$185
2020 BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE France			\$195

VINO ROSSO

	GLS	CARAFE	BTL
2024 TENUTA ULISSE ROSE Abruzzo Italy	\$15	\$57	\$85
2023 LE GRAND CROS 'L'ESPRIT DE PROVENCE' ROSE Provence France			\$95
2024 HOLM OAK PINOT NOIR Tasmania	\$16	\$57	\$88
2024 POOLEY 'COAL RIVER VALLEY' PINOT NOIR TAS			\$98
2023 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$99
2023 BOURGOGNE CÔTE-D'OR DOMAIN FABIEN COCHE Bourgogne France			\$175
2022 PAUL CHAVY ALOXE CORTON PINOT NOIR Burgundy France			\$280
2023 MOLTO 'ROSSO' MERLOT Friuli Italy	\$15	\$52	\$68
2024 FUNARO NERO D'AVOLA Sicily Italy			\$80
2022 I LOURI 'SALTO' SANGIOVESE Abruzzo, Italy			\$87
2022 CANTINE DI ORA VALPOLICELLA 'RIPASSO' DOC Veneto Italy	\$16	\$52	\$87
2021 COLI 'CHIANTI CLASSICO' DOCG Tuscany Italy	\$16	\$52	\$87
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	\$57	\$90
2021 NEBBIOLO 'CASALE DEL BARONE' Piedmonte Italy			\$99
2023 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT			\$87
2024 TERRE FORTI MONTEPULCIANO D'ABRUZZO Abruzzo Italy	\$16	\$52	\$89
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			\$99
2021 RIDOLFI 'ROSSO DI MONTALCINO' DOC Tuscany Italy			\$99
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			\$140
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			\$180
2021 CLOS SAINT JEAN CHATEAUNEUF DU PAPE France			\$195
2019 BANFI BRUNELLO DI MONTALCINO DOCG Toscana Italy			\$198
2018 AMARONE DELLA VALPOLICELLA 'I CAMPI' Veneto Italy			\$270
2020 PIAZZO 'VALENTE' BAROLO DOCG Piemonte Italy			\$210
2014 FEYLES 'RISERVA' BARBARESCO DOCG Piemonte Italy			\$200
2016 'DAL FORNO ROMANO' VALPOLICELLA SUPERIORE AMARONE Veneto Italy			\$450

VINI DOLCI

	GLS	BTL
2021 MOSCATO D'ASTI Italy	\$15	\$65
2019 BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		\$39
2013 'PASSITO' DONATO GIANGIROLAMI Lazio Italy	\$12	\$67

APERITIVI

SGROPPINO

Prosecco, Vodka with lemon sorbet \$24

BELLINI

Prosecco with peach puree \$19

AMARETTO SOUR

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

ESPRESSO MARTINI

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

CHARLIE CHAPLIN

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

NEGRONI

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

APEROL SPRITZ / LIMONCELLO SPRITZ

Aperol, Prosecco and soda \$20

CLASSIC MARGARITA

Tequila, Cointreau, lime juice \$23

MOLTO MOJITO

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

CRODINO

Aperitivo Non Alcoholic \$10

BIRRE

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

BIBITE

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

LIMONATA | CHINOTTO | SOFT DRINKS \$6.5

DIGESTIVE

30ML

VECCHIO AMARO DEL CAPO \$12

AMARONCELLO \$12

AMARO TOSOLINI \$12

AMARO MONTENEGRO \$12

HENNESSY XO France \$29

1994 JEAN FILLIOUX France \$19

PEDRO XIMENEZ Spain \$12

PENFOLDS GRANDFATHER Australia \$17

1979 ARMAGNAC tenereRe France \$27

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

*VISA/MASTERCARD 1.5% AMEX 2.0% | *NO SPLIT BILLS