



STUZZICHINI SHARED

ROSEMARY OR GARLIC TUSCAN FLATBREAD
sea salt schiacciatina with sicilian extra virgin olive oil **\$9**

PANE DI CASA with Pepe Saya butter **\$7**

BURRATA with roasted beetroot, IGP balsamic and hazelnuts **\$22**

BEEF CARPACCIO with a parmesan cream and rocket **\$20**

POLPETTE DI MELANZANE E SCAMORZA in a sugo di pomodoro **\$18**

BASIL CURED OCEAN TROUT with pickled cucumber **\$19**

WOOD FIRED GAMBERI King prawns in a tomato garlic chilli parsley served with fregola **\$18**

FILETTI DI ACCIUGHE Porto Viro Anchovies w tomato Pepe Saya butter & wood-fired sourdough bread **\$19**

ARANCINI alla vaccinara ragu **\$17**

FUNGHI RIPIENI with taleggio cheese, rosemary and truffle oil **\$19**

POLENTA CHIPS served with gorgonzola sauce **\$15**

RACLETTE melted served on baked potato **\$15**

FROM THE MOLTO DELI

MIXED OLIVES marinated in thyme, orange zest, garlic & extra virgin olive oil **\$9**

BUFFALO MOZZARELLA \$16

FORMAGGI One \$12 | Two \$22 | Three \$28

Talegio | soft
Gorgonzola Piccante | soft & creamy
Provolone Dolce | hard
Asiago | hard

SALAMI 40g \$9

Italian Artisan Salami Cacciatore | fennel salami
Smoked Pancetta | smoked cured pork belly
Bresaola | air dried beef
Prosciutto San Daniele DOP | 24 month cured pork imported from Italy

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) potato, fior di latte, taleggio cheese, rosemary **\$22**

AL FUMO fior di latte, speck (smoked cured pork), smoked scamorza cheese **\$24**

QUATTRO FORMAGGI (V) mozzarella, gorgonzola, taleggio & parmesan cheese **\$22**

SALSICCE Italian sausage, broccoli, black olives & mozzarella **\$24**

REGINA MARGHERITA (V) tomato, buffalo mozzarella, parmesan & basil **\$20**

PUTTANESCA tomato, fior di latte, black olives, capers, sicillian anchovies & oregano **\$24**

DIAVOLA tomato, fior di latte, spicy salami, onion & chilli **\$23**

CAPRICIOSA tomato, fior di latte, ham, artichoke, olives & mushroom **\$25**

SAN DANIELE tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomato **\$26**

PIZZA GAMBERI prawns, mozzarella fior di latte **\$26**

Gluten free options available + \$5

PASTA E RISOTTI

SPAGHETTI CACIO E PEPE (served at the table) **\$28**

HOUSEMADE RAVIOLI with roasted pumpkin, burnt butter sage and Amaretti biscotti **\$29**

LINGUINE MARINARA with fresh seafood in a garlic, chilli, white wine sugo di pomodoro **\$34**

HOUSEMADE PAPPARDELLE with Veal Ragu, served with Pecorino Toscana **\$29**

MACCHERONI AMATRICIANA cured pork cheek, slow cooked tomato sugo with pecorino romano **\$28**

TAGLIATELLE AL TARTUFO with fresh truffle and truffled egg **\$47**

Gluten free options available + \$4

SECONDI DAILY MAINS AT MARKET PRICE

PESCE DEL GIORNO \$MP

BISTECCA ALLA FIORENTINA Gippsland Chianina **1kg \$95**

TAGLIATA 300g grass-fed sirloin **\$38**

MONDAY | Vitello (veal)
TUESDAY | Pollame (poultry)
WEDNESDAY | Maiale (pork)
THURSDAY | Agnello (lamb)
FRIDAY | Pesce (fish)
SATURDAY | Manzo (beef)
SUNDAY | Gnocchi

CONTORNI

GREEN LEAF & RADICCHIO SALAD \$10

PEAR & ROQUETTE SALAD with grana padano & aged balsamic **\$11**

GREEN BEANS with confit garlic **\$10**

PATATE wood fired rosemary potatoes **\$10**

FRESH BUFFALO MOZZARELLA & heirloom tomato salad with basil **\$19**

DOLCI E FORMAGGI

PANNACOTTA DI GRAPPA with roasted pear and mardorle di sbriciolano **\$16**

TORTINO DI CIOCCOLATA with orange semifreddo and honeycomb **\$16**

BUDINO DI PANETTONE served with a vanilla bean ice cream **\$16**

NONNA’S TIRAMISU \$16

TRIO OF RIVARENO GELATO \$16

AFFOGATO vanilla bean RivaReno ice cream, coffee & Amaretto liqueur **\$16**

FORMAGGI One \$15 | Two \$25 | Three \$31
served with Muscatel grapes and flat crispbread

OFFERED

BAR

WINE

VINO BIANCO

	GLS	CARAFE	BTL
2014 GAELIC CEMETERY RIESLING Clare Valley S.A	\$14	\$38	\$52
2016 DIONYSUS RIESLING Murrumbateman ACT	\$10	\$32	\$47
2016 RAVENSWORTH “THE GRAINERY” MARSANNE ROUSANNE VIOGNIER ACT			\$57
2015 VINACEOUS IMPAVIDO VERMENTINO Mt Barker WA	\$10	\$30	\$45
2016 KINDRED SPIRITS SAUVIGNON BLANC Marlborough NZ	\$11	\$33	\$49
2015 CLIC PINOT GRIGIO Friuli Italy	\$12	\$35	\$48
2016 SARTARELLI VERDICCHIO Marche Italy			\$49
2016 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$15	\$42	\$65
2014 MONTENIDOLOI VERNACCIA DI SAN GIMIGNANO Tuscany Italy			\$69
2015 FRESCOBALDI CHARDONNAY Tuscany Italy	\$13	\$29	\$59
2014 BOUCHARD LA - VIGNEE CHARDONNAY Burgundy France			\$75

VINO ROSSO

	GLS	CARAFE	BTL
2015 FARNESE FANTINI D’ABRUZZO ROSE Italy	\$10	\$26	\$39
2015 PEPIK PINOT NOIR Tasmania	\$13	\$29	\$52
2015 CANTINA TERLAN ALTO ADIGE PINOT NOIR Trentino Italy			\$75
2015 MOUNT MAJURA GRACIANO ACT			\$58
2014 SPERI VALPOLICELLA LA ROVERINA Veneto Italy	\$13	\$35	\$52
2014 ARGIOLAS CANNONAU GRENACHE Sardegna Italy			\$57
2014 VILLA MEDORO MONTEPULCIANO D’ABRUZZO Abruzzo Italy			\$48
2015 RADIO BOKA TEMPRANILLO Valencia Spain			\$39
2015 RICATTO CHIANTI DOCG Tuscany Italy	\$14	\$37	\$54
2014 LAMOLE CHIANTI CLASSICO DOCG Toscana Italy			\$75
2015 ZINFANDEL PRIMITIVO SALENTO Puglia Italy	\$13	\$29	\$52
2015 CA DEL BAIO LANGE Nebbiolo Italy			\$65
2014 DIONYSUS SHIRAZ VIOGNIER Murrumbateman ACT	\$15	\$42	\$65
2014 MAJELLA SHIRAZ Coonawarra SA			\$67
2014 PIO CESARE BARBERA D’ALBA Piemonte Italy			\$87
2011 FRESCOBALDI CASTEL GIOCONDO BRUNELLO DI MONTALCINO Toscana Italy			\$165
2015 PENLEY ESTATE ‘PHOENIX’ CABERNET SAUVIGNON SA	\$15	\$45	\$69
2011 AMARONE DELLA VALPOLICELLA Veneto Italy			\$175
2010 ETTORE GERMANO BAROLO ‘SERRALUNGA’ DOCG Piedmonte Italy			\$180
2012 PODERI COLLA BARBARESCO DOCG RONCAGLIE Piedmonte Italy			\$170

FRIZZANTI

	GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy	\$9	\$38
PROSECCO Veneto taly	\$14	\$55
BELLAVISTA CUVÉE BRUT FRANCIACORTA Lombardy taly	\$22	\$115

CHAMPAGNE

	BTL
DELAMOTTE NV Ardenne France	\$90
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France	\$155

VINI DOLCI

	GLS	BTL
2016 MOSCATO D’ASTI CA DEL BAIO Italy	\$10	\$39
2016 PELLEGRINO PASSITO DI PANTELLERIA Italy	\$12	\$46

APERITIVI

SGROPPINO
Prosecco, Vodka with lemon sorbet **\$18**

VIN BRULEE
Red wine, cinnamon, orange zest, bay leaves, cloves **\$16**

BELLINI
Prosecco topped with peach puree **\$16**

AMARETTO SOUR
Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters **\$17**

ESPRESSO MARTINI
Vodka, Cointreau, Frangelico, fresh espresso, & sugar syrup **\$18**

NEGRONI
Tanqueray Gin, Campari and Antica Formula vermouth diluted to perfection whilst stirred through ice **\$18**

APEROL SPRITZ
Aperol, Prosecco and soda **\$16**

BIRRE

PERONI on tap **\$8**
PERONI (500ML) Puro Malto Gran Riserva **\$15**
PERONI Leggera Lombardia **\$7**
CASTELLO Lager Udine **\$9**
MASTRI BIRRAI Umbri Bionda **\$13**
MASTRI BIRRAI Umbri Rossa **\$13**
SPREYTONS CLASSIC Apple Cider **\$8**

BIBITE

AQUA MINERALE \$8
LIMONATA | CHINOTTO | SOFT DRINKS \$5

DIGESTIVO

30ML

HENNESSY XO France **\$29**
1994 JEAN FILLIOUX France **\$19**
PEDRO XIMENEZ Spain **\$11**
PENFOLDS GRANDFATHER Australia **\$15**
1979 ARMAGNAC TENARERE France **\$27**

ELEMENT BUILDING, EASTLAKE PARADE
KINGSTON FORESHORE, CANBERRA

PH — 02 6140 7039

INSTAGRAM — @MOLTO_ITALIAN
FACEBOOK — /MOLTOITALIAN

MOLTOITALIAN.COM

*SUNDAY SURCHARGE 10% | *P/H SURCHARGE 15%
*VISA/MASTERCARD 1.5% AMEX 2.5% | *NO SPLIT BILLS