



STUZZICHINI SHARED

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

PANE DI CASA with pepe saya butter **\$7**

BURRATA ask for todays special **\$24**

BEEF CARPACCIO with lemon olive oil, capers & parmigiano reggiano **\$20**

TORTINO DI MELANZANE eggplant, buffalo mozzarella, basil oil & salted ricotta **\$19** GF/V

WOOD FIRED GAMBERI king prawns butterflied with garlic chilli butter **\$22** GF

FILETTI DI ACCIUGHE Porto Viro anchovies w tomato pepe saya butter & woodfired sourdough bread **\$19**

ARANCINI salsicce e pistacchio **\$18**

FIORI DI ZUCCHINA with buffalo ricotta & Porto Viro anchovies **\$19**

POLENTA CHIPS served with gorgonzola sauce **\$17** GF/V

RACLETTE melted served on baked potato **\$16**

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

Taleggio | soft

Gorgonzola Piccante | soft & creamy

Provolone Dolce | hard

Asiago | hard

SALUMI 40g \$11 (served with gnocco fritto)

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

SERVED WITH COMPLIMENTARY GNOCCO FRITTO

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 **\$23**

AL FUMO fior di latte, smoked scamorza cheese, pumpkin puree, pancetta & walnut pesto **\$26**

QUATTRO FORMAGGI (V) mozzarella, gorgonzola, taleggio & parmigiano reggiano **\$23**

SALSICCE Italian sausage, cime di rapa, black olives & mozzarella **\$25**

REGINA MARGHERITA (V) tomato, buffalo mozzarella, parmesan & basil **\$22**

PUTTANESCA tomato, fior di latte, black olives, capers, sicillian anchovies & oregano **\$25**

DIAVOLA tomato, fior di latte, spicy salami, onion & chilli **\$25**

CAPRICIOSA tomato, fior di latte, ham, artichokes, olives & mushrooms **\$25**

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

FRUTTI DI MARE a fresh seafood combination on a tomato base **\$28**

Gluten free options available + \$5

PASTA E RISOTTI

SPAGHETTI CACIO E PEPE (served at the table) **\$29** v

HOUSEMADE RAVIOLI ripene al osso buco con salsa allo zafferano **\$34**

HOUSEMADE TAGLIOLINI 'VERDE' AL GRANCHIO spanner crab, white wine, garlic, chilli, cherry tomatoes & squid ink breadcrumbs **\$33**

HOUSEMADE PAPPARDELLE lamb ragu, served with parmigiano reggiano **\$30**

MACCHERONI AMATRICIANA guanciale with a slow cooked tomato sugo & pecorino romano **\$29**

RISOTTO DEL GIORNO (changes daily) **\$MP**

Gluten free options available + \$4

SECONDI DAILY MAINS AT MARKET PRICE

PESCE DEL GIORNO **\$MP**

BISTECCA ALLA FIORENTINA Gippsland Chianina **1kg \$120**

TAGLIATA 300g grass-fed sirloin **\$44**

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 **\$11**

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

GREEN BEANS with confit garlic sugo di pomodoro **\$11**

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

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

DOLCI E FORMAGGI

PANNACOTTA DI VANILLA with fresh farm berries **\$17** GF

TORTA DI CIOCCOLATA served with dehydrated raspberries, raspberry compote, vanilla fairyfloss & Rivareno sorbet **\$17** GF

BUDINO DI PANETTONE served with vanilla bean ice cream **\$17**

NONNA'S TIRAMISU **\$17**

TRIO OF RIVARENO GELATO **\$16**

AFFOGATO vanilla bean RivaReno ice cream, coffee & amaretto liqueur **\$17**

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

MOLTO BIRRE

VINO BIANCO

	GLS	CARAFE 500ML	BTL
2018 NICK O'LEARY WHITE ROCKS' RIESLING Canberra ACT	\$14	\$39	\$65
2018 WOODS CRAMPTON RIESLING Eden Valley SA	\$10	\$33	\$49
2017 TUMBLONG HILLS FIANO Gundagai NSW	\$11	\$30	\$44
2016 MARCHESI MAZZEI VERMENTINO Tuscany Italy	\$10	\$30	\$45
2016 FONTANAFREDDA PIEDMONT 'ARNEIS' Piedmonte Italy	\$11	\$32	\$47
2018 TAI NUI SAUVIGNON BLANC Marlborough NZ	\$11	\$33	\$49
2017 TAGLIA PINOT GRIGIO 'GRAVE' Friuli Italy	\$12	\$35	\$57
2016 SARTARELLI VERDICCHIO Marche Italy			\$49
2017 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$15	\$42	\$69
2014 MONTENIDOLI VERNACCIA DI SAN GIMIGNANO Tuscany Italy			\$69
2016 FRESCOBALDI CHARDONNAY Tuscany Italy	\$13	\$29	\$59
2017 COLLAVINI 'RIBOLLA GIALLA' IGT BIANCO Friuli Venezia Giulia Italy			\$75
2016 XANADU PREMIUM CHARDONNAY Margaret River WA			\$77

VINO ROSSO

	GLS	CARAFE	BTL
2016 IL VILLAGGIO ROSATO 'ORGANIC ROSE' Veneto Italy	\$10	\$26	\$47
2017 THE EDGE PINOT NOIR Martin Borough NZ	\$13	\$37	\$59
2017 CANTINA TERLAN ALTO ADIGE PINOT NOIR Trentino Italy			\$75
2015 MANDOLETO NERO D'AVOLA Sicily Italy			\$45
2016 SARTORI REGOLO VALPOLICELLA Veneto Italy	\$13	\$35	\$47
2015 ARGIOLAS CANNONAU GRENACHE Sardegna Italy			\$58
2015 CANTINA ZACCAGNINI MONTEPULCIANO D'ABRUZZO Abruzzo Italy			\$69
2016 FINCA NUEVA RIOJA Spain			\$48
2016 BONACCHI CHIANTI DOCG Tuscany Italy	\$14	\$37	\$56
2014 POGGIO CIVETTA 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$79
2017 ZINFANDEL PRIMITIVO SALENTO Puglia Italy	\$13	\$29	\$57
2016 FONTANAFREDDA 'LANGHE' Nebbiolo Italy			\$65
2015 MALLALUKA SHIRAZ Yass NSW	\$15	\$42	\$69
2016 GLAETZER BISHOP SHIRAZ Barossa Valley SA			\$75
2016 FONTANAFREDDA 'BRICCOTONDO' BARBERA Piedmonte Italy			\$75
2014 COVLLAVINI 'RIBOLLA NERA' IGT ROSSO Friuli Venezia Giulia Italy			\$80
2013 FRESCOBALDI CASTEL GIOCONDO BRUNELLO DI MONTALCINO Toscana Italy			\$165
2015 STELLA BELLA CABERNET SAUVIGNON Margaret River WA	\$15	\$45	\$69
2013 AMARONE DELLA VALPOLICELLA Veneto Italy			\$175
2012 LAMBERTI 'RISERVA' AMARONE DELLA VALPOLICELLA DOCG Veneto Italy			\$265
2013 FONTANA FREDDA BAROLO 'SERRALUNGA' DOCG Piedmonte Italy			\$180
2015 BRUNO ROCCA BARBARESCO DOCG Piedmonte Italy			\$170

ASK OUR STAFF ABOUT OUR CORAVIN SPECIAL OF THE WEEK

FRIZZANTI/CHAMPAGNE

	GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy	\$9	\$42
PROSECCO Veneto Italy	\$14	\$57
ENRICO GATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$115
DELAMOTTE NV Ardenne France		\$90
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France		\$155

VINI DOLCI

	GLS	BTL
2017 MOSCATO D'ASTI CA DEL BAIO Italy	\$10	\$42
2016 BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy	\$11	375ML \$45
2016 PELLEGRINO PASSITO DI PANTELLERIA Italy	\$12	\$46

APERITIVI

SGROPPINO

Prosecco, Vodka with lemon sorbet \$19

VIN BRULEE

Red wine, cinnamon, orange zest, bay leaves & cloves \$16

BELLINI

Prosecco topped with peach puree \$17

AMARETTO SOUR

Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters \$18

ESPRESSO MARTINI

Vodka, Cointreau, Frangelico, fresh espresso, & sugar syrup \$19

NEGRONI

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

APEROL SPRITZ

Aperol, Prosecco and soda \$17

BIRRE

PERONI on tap \$8

PERONI (500ML) Puro Malto Gran Riserva \$15

PERONI Leggera Lombardia \$7

MENABREA Lager Piedmont \$9

MASTRI BIRRAI Umbri Bionda \$13

APPLE CIDER \$8

BIBITE

AQUA MINERALE (500ML) \$8
(750ml) \$12

LIMONATA | CHINOTTO | SOFT DRINKS \$5

DIGESTIVO

30 ML

HENNESSY XO France \$27

1994 JEAN FILLIOUX France \$19

PEDRO XIMENEZ Spain \$11

PENFOLDS GRANDFATHER Australia \$15

1979 ARMAGNAC TENARERE France \$25

ELEMENT BUILDING, EASTLAKE PARADE
KINGSTON FORESHORE, CANBERRA

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MOLTOITALIAN.COM

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