



STUZZICHINI SHARED

- GARLIC TUSCAN FLATBREAD**
sea salt schiacciatina with sicilian extra virgin olive oil **\$9**
- WOOD FIRED ROSEMARY FOCACCIA** served with whipped ricotta **\$12**
- WOOD FIRED GAMBERI** king prawns butterflied with garlic & chilli oil **\$26** GF
- SUPPLI** risotto ball with pumpkin, scamorza affumicata & aioli **\$19** V
- PORK SHORT RIBS** tomato glaze, cauliflower puree & sweet onion **\$24**
- POLENTA CHIPS** gorgonzola sauce & tuscan salt **\$18** GF/V
- COTECHINO** pork sausage served with lentils in tomato sauce with pecorino **\$22**
- TOMINO** cows cheese wrapped with prosciutto served with toasted bread **\$23**

FROM THE MOLTO DELI

- MIXED OLIVES** marinated in thyme, orange zest, garlic & extra virgin olive oil **\$9**
- BUFFALO MOZZARELLA** **\$19**
- FORMAGGI 40g \$12 ea.** (served with gnocco fritto)
Taleggio | soft
Gorgonzola | soft
Provolone Dolce | hard
Asiago | hard
Aged Parmiggiano Reggiano | hard
- SALUMI 40g \$12 ea.** (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
Mortadella | pork
- 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 **\$27**
- QUATTRO FORMAGGI (V)** mozzarella, gorgonzola, taleggio & parmigiano reggiano **\$27**
- SALSICCE** Italian sausage, friarielli, black olives & mozzarella **\$29**
- REGINA MARGHERITA (V)** tomato, buffalo mozzarella, parmesan & basil **\$26**
- PUTTANESCA** tomato, fior di latte, black olives, capers, sicilian anchovies & oregano **\$28**
- DIAVOLA** tomato, fior di latte, spicy salami, onion & chilli **\$29**
- CAPRICCIOSA** tomato, fior di latte, ham, artichokes, olives & mushrooms **\$29**
- SAN DANIELE** tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes **\$30**
- FRUTTI DI MARE** a fresh seafood combination on a tomato base **\$30**
- VEGETARIANA (V)** tomato, fior di latte, with a selection of garden vegetables **\$28**

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) **\$30** V
- MEZZE MANICHE** wild mushroom ragu e pecorino tartufato **\$35** V
- LINGUINE ALLO ZAFFERANO** tiger prawn served with zucchini, nduja & pangrattato in a bisque sauce **\$38**
- PAPPARDELLE** lamb ragu served with parmigiano reggiano **\$35**
- CAPPELLETTI** ripieni di speck parmigiano reggiano served with a pumpkin pure & crispy coppa **\$37**

Gluten free options available + \$4

SECONDI DAILY MAINS AT MARKET PRICE

- PESCE DEL GIORNO \$MP**
- BISTECCA ALLA FIORENTINA** Gippsland Chianina **1kg \$120**
- OAKS FARM ON THE BONE RIB-EYE PASTURE FEED** w daily contorni **\$60**
- MONDAY** | Vitello (veal)
- TUESDAY** | Pollame (poultry)
- WEDNESDAY** | Maiale (pork)
- THURSDAY** | Agnello (lamb)
- FRIDAY** | Pesce (fish)
- SATURDAY** | Manzo (beef)
- SUNDAY** | Gnocchi

CONTORNI

- RADICCHIO SALAD** w fennel & walnuts **\$11**
- ROCKET SALAD** parmigiano reggiano & IGP balsamic vinegar **\$12**
- PATATE FRITTE** roasted farm potatoes, rosemary & garlic salt **\$12**
- BROCCOLINI** roast garlic, peperoncino & toasted almonds **\$11**
- FRESH BUFFALO MOZZARELLA** with heirloom tomato salad & basil **\$25**
- RACLETTE** melted served on baked potato **\$17**

DOLCI E FORMAGGI

- PANNACOTTA DEL GIORNO** with fresh farm berries **\$18** GF
- TORTA DI CIOCCOLATA** served with dehydrated raspberries, raspberry compote, fairy floss & sorbet **\$18** GF
- BUDINO DI PANETTONE** served with vanilla ice cream **\$18**
- NONNA’S TIRAMISU** **\$18**
- TRIO OF HOUSEMADE GELATO** **\$17**
- AFFOGATO** vanilla bean ice cream, coffee & amaretto liqueur **\$18**
- FORMAGGI One \$15 | Two \$25 | Three \$31**
served with Muscatel grapes & flat crispbread



VINO BIANCO

	GLS	CARAFE 500ML	BTL
2022 NICK O’LEARY ‘HEYWOOD’ RIESLING Canberra ACT	\$15	\$42	\$79
2021 MINISTRY OF CLOUDS RIESLING Clare Valley SA			\$87
2020 ASTERIAS ‘FIANO’ TEMPA DI ZOE Campania Italy	\$14	\$38	\$68
2020 MELACCE MONTECUCCO VERMENTINO Tuscany Italy	\$15	\$38	\$69
2019 CASTINO ‘LA SERRA’ ROERO ‘ARNEIS’ Piemonte Italy	\$15	\$38	\$67
2021 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$15	\$38	\$68
2016 PETIT CLOS SAUVIGNON BLANC Marlborough NZ			\$82
2020 MATTEO BRAIDOT PINOT GRIGIO Friuli Italy	\$15	\$38	\$69
2018 LUZANO ‘VERDICCHIO DEI CASTELLI DI JESI’ VERDICCHIO Marche Italy			\$59
2020 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$15	\$44	\$80
2018 LE MURATE ‘NICODEMI’ TREBBIANO D’ABRUZZO Abruzzo Italy			\$67
2020 MOLTO ‘BIANCO’ CHARDONNAY Friuli Italy	\$14	\$32	\$55
2021 DEXTER CHARDONNAY Mornington Peninsula VIC			\$82
2019 SANCERRE ‘TERRE DE MAIMBRAY’ Maimbray France			\$130
2018 MEURSAULT ‘LES COUS’ CHATEAU DE BEAUNE Cote d’or France			\$155
2018 BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE France			\$185

VINO ROSSO

	GLS	CARAFE	BTL
2020 NERO D’AVOLA ‘FUNARO’ ORGANIC ROSE Sicilia Italy	\$14	\$34	\$65
2021 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$15	\$39	\$69
2021 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$95
2020 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$90
2020 MOLTO ‘ROSSO’ REFOSCO Friuli Italy	\$14	\$37	\$55
2017 BOCCANTINO ‘RISERVA’ NERO D’AVOLA Sicily Italy			\$62
2020 VALPOLICELLA Veneto Italy	\$15	\$45	\$68
2020 LORENZO MANFREDI TERRA DEI TUSCI CHIANTI DOCG Tuscany Italy	\$15	\$42	\$69
2019 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE) Sardegna Italy			\$75
2016 POGGIO CIVETTA ‘RISERVA’ CHIANTI CLASSICO DOCG Toscana Italy			\$85
2020 MASSO ANTICO PRIMITIVO Puglia Italy	\$15	\$45	\$85
2018 SOBRERO ‘LANGHE’ NEBBIOLO Piedmonte Italy			\$75
2019 WHITTON FARM ‘ROSSO’ SANGIOVESE SYRAH Canberra ACT	\$15	\$45	\$74
2015 AGLIANICO DI BAAL Campania Italy			\$80
2019 LE MURATE ‘NICODEMI’ MONTEPULCIANO D’ABRUZZO DOCG Abruzzo Italy			\$89
2018 NICK O’LEARY ‘BOLARO’ SHIRAZ Canberra ACT			\$97
2013 TORBECK ‘FACTOR’ SHIRAZ Barossa Valley SA			\$190
2019 150+1 BARBERA, DOC Piemonte Italy			\$87
2016 1-TERNARIO ‘ORGANIC’ GRENACHE Almansa Spain			\$85
2018 KILIKANOON ‘BLOCK ROAD’ CABERNET SAUVIGNON Clare Valley SA			\$90
2016 BOScarelli VINO NOBILE DI MONTEPULCIANO ‘RISERVA’ Abruzzo Italy			\$160
2017 CLOS SAINT JEAN CHATEAUNEUF DE PAPE France			\$170
2015 CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG Toscana Italy			\$195
2017 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$220
2018 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$200
2019 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$180
2015 AMARONE DELLA VALPOLICELLA ‘CAVOLO’ BRIGALDARA Veneto Italy			\$197
2014 SOBRERO BAROLO DOCG Piemonte Italy			\$190
2013 FEYLES ‘RISERVA’ BARBARESCO DOCG Piemonte Italy			\$190
2015 FRESCOBALDI BRUNELLO DI MONTALCINO ‘RISERVA’ DOCG Toscana Italy			\$330

ASK OUR STAFF ABOUT OUR CORAVIN SPECIAL WINE OF THE WEEK

FRIZZANTI/CHAMPAGNE

	GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy	\$12	\$55
PROSECCO Veneto Italy	\$15	\$65
ENRICOGATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$115
COLLET Ay Champagne France		\$90
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France		\$155
DOM PERIGNON France		\$500

VINI DOLCI

	GLS	BTL
2009 PICOLIT RONCO DEI TASSI DOC Friuli Italy		\$85
2020 MOSCATO D’ASTI CA DEL BAIO Italy	\$12	\$48
2019 BRACHETTO D’ACQUI ‘BRAIDA’ DOCG Italy		\$39
2013 ‘PASSITO’ DONATO GIANGIROLAMI Lazio Italy	\$14	\$65

APERITIVI

SGROPPINO

Prosecco, Vodka with lemon sorbet \$20

VIN BRULEE

Red wine, cinnamon orange zest, bay leaves & cloves \$17

BELLINI

Prosecco with peach puree \$18

AMARETTO SOUR

Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters \$21

ESPRESSO MARTINI

Vodka, Mr Black, fresh espresso, & sugar syrup \$21

NEGRONI

Tanqueray Gin, Campari and Antica Formula vermouth diluted to perfection whilst stirred through ice \$20

APEROL SPRITZ

Aperol, Prosecco and soda \$19

CLASSIC MARGARITA

Tequila, Cointreav, lemon juice \$21

MOLTO FASHIONABLE

Bourbon, spiced rum, maraschino cherry \$21

BIRRE

PERONI on tap \$9.5

BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale \$9

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

PERONI Leggera Lombardia \$7.5

PERONI 0% \$7

MENABREA Lager Piedmont \$9

BALADIN BIRRA Artigianale Nazionale \$12

APPLE CIDER \$8

BIBITE

AQUA MINERALE (500ML) \$8

(750ml) \$12

LIMONATA | CHINOTTO | SOFT DRINKS \$5

DIGESTIVE

30ML

AMARO MONTENEGRO \$12

VECCHIO AMARO DEL CAPO \$14

HENNESSY XO France \$27

1994 JEAN FILLIOUX France \$19

PEDRO XIMENEZ Spain \$12

PENFOLDS GRANDFATHER Australia \$17

1979 ARMAGNAC TENARERE France \$27

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