



## 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** ask for todays special **\$23**

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

**TORTINO DI MELANZANE** eggplant, buffalo mozzarella, basil oil & salted ricotta **\$18** GF/V

**WOOD FIRED GAMBERI** king prawns butterfly with garlic chilli butter **\$21** GF

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

**ARANCINI** alla bolognese **\$18**

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

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

**RACLETTE** melted fontina (dop) cheese atop boiled potatoes **\$16** GF/V

## 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

**SALUMI 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 **\$23**

**AL FUMO** fior di latte, speck (smoked cured pork) & smoked scamorza cheese **\$25**

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

**SALSICCE** Italian sausage, broccoli, black olives & mozzarella **\$25**

**REGINA MARGHERITA (V)** tomato, buffalo mozzarella, parmesan & basil **\$21**

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

**DIAVOLA** tomato, fior di latte, spicy salami, onion & chilli **\$24**

**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 **\$27**

*Gluten free options available + \$5*

## PASTA E RISOTTI

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

**HOUSEMADE RAVIOLI** with spanner crab, zucchini purée & burrata **\$29**

**HOUSEMADE CHESTNUT FLOUR TAGLIATELLE** wild mushrooms & aged parmigiano reggiano **\$29** v

**HOUSEMADE PAPPARDELLE** lamb ragu, served with parmigiano reggiano **\$29**

**MACCHERONI AMATRICIANA** guanciale with a slow cooked tomato sugo & pecorino romano **\$28**

**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 \$95**

**TAGLIATA** 300g grass-fed sirloin **\$42**

**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** with heirloom tomato salad & basil **\$19**

## DOLCI E FORMAGGI

**PANNACOTTA DI VANILLA** with fresh farm berries **\$16** GF

**TORTA DI CIOCCOLATA** served with dehydrated raspberries, raspberry compote, vanilla fairyfloss & Rivareno sorbet **\$16** GF

**BUDINO DI PANETTONE** served with 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 & flat crispbread

# MOLTO WINE BAR BIBES

## VINO BIANCO

	GLS	CARAFE	BTL
2017 NICK O'LEARY RIESLING Canberra ACT	\$14	\$38	\$59
2017 PIZZINI RIESLING King Valley VIC	\$10	\$33	\$49
2016 VINACEOUS IMPAVIDO VERMENTINO Mt Barker WA	\$10	\$30	\$45
2017 KINDRED SPIRITS SAUVIGNON BLANC Marlborough NZ	\$11	\$33	\$49
2016 CLIC PINOT GRIGIO Friuli Italy	\$12	\$35	\$57
2016 SARTARELLI VERDICCHIO Marche Italy			\$49
2017 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$15	\$42	\$69
2014 MONTENIDOLOI VERNACCIA DI SAN GIMIGNANO Tuscany Italy			\$69
2016 FRESCOBALDI CHARDONNAY Tuscany Italy	\$13	\$29	\$59
2014 BOUCHARD LA - VIGNEE CHARDONNAY Burgundy France			\$75

## VINO ROSSO

	GLS	CARAFE	BTL
2016 FARNESE FANTINI D'ABRUZZO ROSE Italy	\$10	\$26	\$47
2014 HINTON PINOT NOIR Central Otago NZ	\$13	\$37	\$59
2017 CANTINA TERLAN ALTO ADIGE PINOT NOIR Trentino Italy			\$75
2015 SPERI VALPOLICELLA LA ROVERINA Veneto Italy	\$13	\$35	\$57
2015 ARGIOLAS CANNONAU GRENACHE Sardegna Italy			\$58
2015 CANTINA ZACCAGNINI MONTEPULCIANO D'ABRUZZO Abruzzo Italy			\$69
2016 RADIO BOKA TEMPRANILLO Valencia Spain			\$47
2016 BONACCHI CHIANTI DOCG Tuscany Italy	\$14	\$37	\$56
2014 POGGIO CIVETTA 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$79
2016 ZINFANDEL PRIMITIVO SALENTO Puglia Italy	\$13	\$29	\$57
2015 CA DEL BAIO LANGE Nebbiolo Italy			\$65
2015 MALLALUKA SHIRAZ Yass NSW	\$15	\$42	\$69
2014 MAJELLA SHIRAZ Coonawarra SA			\$75
2015 PIO CESARE BARBERA D'ALBA Piemonte Italy			\$90
2012 CAMPOGIOVANNI BRUNELLO DI MONTALCINO Toscana Italy	375ml		\$99
2012 FRESCOBALDI CASTEL GIOCONDO BRUNELLO DI MONTALCINO Toscana Italy			\$165
2016 PENLEY ESTATE 'PHOENIX' CABERNET SAUVIGNON SA	\$15	\$45	\$69
2013 AMARONE DELLA VALPOLICELLA Veneto Italy			\$175
2012 LAMBERTI 'RISERVA' AMARONE DELLA VALPOLICELLA DOCG Veneto Italy			\$265
2010 ETTORE GERMANO BAROLO 'SERRALUNGA' DOCG Piemonte Italy			\$180
2011 PODERI COLLA BARBARESCO DOCG RONCAGLIE Piemonte Italy			\$170

## FRIZZANTI

	GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy	\$9	\$42
PROSECCO Veneto taly	\$14	\$57
ENRICO GATTI 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	\$42
2016 PELLEGRINO PASSITO DI PANTELLERIA Italy	\$12	\$46

## APERITIVI

### SGROPPINO

Prosecco, Vodka with lemon sorbet \$19

### VIN BRULÉ

Vino Rosso, cinnamon, 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 \$16

## 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

SPREYTONS CLASSIC 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

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