



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 butterfly 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

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 \$10 (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, pancetta & smoked scamorza cheese **\$25**

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, sicilian anchovies & oregano **\$25**

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

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

SAN DANIELE tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomato **\$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 with spanner crab, zucchini purée & burrata **\$32**

HOUSEMADE SQUID INK TAGLIATELLE calamari, chilli, garlic, white wine, pea pure with mollica croccante **\$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 **\$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 **\$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 BIBI BIBI

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
2017 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
2016 XANADU PREMIUM CHARDONNAY Margaret River WA			\$77

VINO ROSSO

	GLS	CARAFE	BTL
2017 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
2016 MANDOLETO NERO D'AVOLA Sicily Italy			\$45
2014 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
2016 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
2012 CAMPOGIOVANNI BRUNELLO DI MONTALCINO Toscana Italy		375ml	\$99
2012 FRESCOBALDI CASTEL GIOCONDO BRUNELLO DI MONTALCINO Toscana Italy			\$165
2014 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
2010 ETTORE GERMANO BAROLO 'SERRALUNGA' DOCG Piedmonte Italy			\$180
2014 BRUNO ROCCA BARBARESCO DOCG Piedmonte Italy			\$170

FRIZZANTI

	GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy	\$9	\$42
PROSECCO Veneto Italy	\$14	\$57
ENRICO GATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$115

CHAMPAGNE

	BTL
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

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

30ML

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

PH — 02 6140 7039

INSTAGRAM — @MOLTO_ITALIAN
FACEBOOK — /MOLTOITALIAN

MOLTOITALIAN.COM

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