



STUZZICHINI

SHARED

- WOOD FIRED GARLIC BREAD \$12
- WOOD FIRED ROSEMARY FOCACCIA served with whipped ricotta \$14
- CAVIAR BUMP with beluga caviar & belvedere vodka shot \$35
- WOOD FIRED GAMBERI butterflied king prawns with garlic & chilli oil \$29 GF
- SUPPLI AL TELEFONO butternut pumpkin risotto balls, aioli and parmigiano reggiano \$20
- INVOLTINI DI COTECHINO cotechino sausage wrapped with friarielli, prosciutto san daniele & lentils in a tomato sugo \$25
- POLENTA CHIPS served with gorgonzola sauce & tuscan salt \$20 GF/V
- BURRATA ask for today's special \$28

FROM THE MOLTO DELI

- MIXED OLIVES marinated in thyme, orange zest, star anise, cinnamon & olive oil \$9
- BUFFALO MOZZARELLA \$19
- FORMAGGI 40g \$17 ea. (served with gnocco fritto)
Provolone dolce DOP | hard
Taleggio DOP | soft
Gorgonzola DOP | soft
Asiago DOP | hard
Aged Parmigiano Reggiano DOP | hard
- SALUMI 40g \$17 ea. (served with gnocco fritto)
Italian Artisan Salami Cacciatore | felino salami
Smoked Pancetta | smoked cured pork belly
Bresaola | air dried beef
Prosciutto San Daniele DOP | 24 month cured pork imported from Italy
Mortadella | pork

PIZZE

Our dough is made using the traditional Italian 'Biga' method for exceptional flavour & texture. We use San Marzano tomatoes, Fior di Latte and Bufallo Mozzarella delivered weekly from Italy.

- PATATE (V) fior di latte, 'Ingelara Farm' Bio-Organic potatoes, taleggio cheese & rosemary \$30
- QUATTRO FORMAGGI (V) fior di latte, gorgonzola, taleggio & parmigiano reggiano \$30
- AMANTE DI CARNE fior di latte, napoli sauce, ham, spicy salami & mortadella \$32
- REGINA MARGHERITA (V) fior di latte, napoli sauce, parmigiano reggiano & basil \$30
- PUTTANESCA fior di latte, napoli sauce, black olives, capers, sicilian anchovies & oregano \$30
- DIAVOLA fior di latte, napoli sauce, spicy salami & onion \$32
- CAPRICCIOSA fior di latte, napoli sauce, ham, artichokes, olives & mushrooms \$32
- SAN DANIELE fior di latte, napoli sauce, prosciutto crudo, arugula, shaved parmigiano reggiano & cherry tomatoes \$32
- VEGETARIANA (V) fior di latte, napoli sauce, with a selection of garden vegetables \$30

Housemade gluten free options available + \$7

PASTA

All our pasta is handmade on premises using Italian and local produce.

- SPAGHETTI CACIO E PEPE (served at the table) \$34 V
- MAFALDINE slow cooked beef brisket ragu with red wine napoli sauce & parmigiano reggiano \$38
- MACARONI pork sausage ragu in white wine bianco, herbs, parmigiano reggiano & spicy pangrattato \$38
- MEZZEMANICHE with smoked salmon, cherry tomato, zucchini ribbons, in a fish stock with napoli sauce & pangrattato \$39
- AGNOLOTTI filled with chestnut & porcini mushroom in a burnt butter & sage sauce with a pecorino crisp \$38 V

Gluten free options available + \$4

SECONDI

DAILY MAINS AT MARKET PRICE

- PESCE DEL GIORNO \$MP
- BISTECCA ALLA FIORENTINA Gippsland Chianina 1kg \$170
- OAKS FARM ON THE BONE RIB-EYE PASTURE FEED w daily contorni 500g \$70
- MONDAY | Vitello (veal)
- TUESDAY | Pollame (poultry)
- WEDNESDAY | Maiale (pork)
- THURSDAY | Agnello (lamb)
- FRIDAY | Pesce (fish)
- SATURDAY | Manzo (beef)
- SUNDAY | Gnocchi

CONTORNI

- INSALATA INVERNALE lettuce, pumpkin, persimmon, croutons, shaved pecorino & honey mustard dressing \$16
- ROCKET SALAD parmigiano reggiano & IGP balsamic vinegar \$14
- PATATE FRITTE roasted 'Ingelara Farm' Bio-Organic potatoes, rosemary & garlic salt \$14
- BROCCOLINI roast garlic, peperoncino (chilli) & toasted almonds \$14
- INSALATA DI CAPRESE with heirloom tomato, buffalo mozzarella & basil \$28

DOLCI E FORMAGGI

- TORTA DI LAVA AL PISTACCHIO E CIOCCOLATO (GF) bianca with lemon sorbet \$19
- BUDINO DI PANETTONE served with vanilla ice cream \$19
- NONNA'S TIRAMISU \$19
- TRIO OF HOUSEMADE GELATO \$17
- AFFOGATO vanilla bean ice cream, coffee & amaretto liqueur \$18
- FORMAGGI One \$18 | Two \$28 | Three \$35
served with Muscatel grapes & flat crispbread

VINO ROSSO

2009	CLONAKILLA SHIRAZ VIOGNIER	Canberra	ACT	\$450
2014	CLONAKILLA SHIRAZ VIOGNIER	Canberra	ACT	\$390
2015	CLONAKILLA SHIRAZ VIOGNIER	Canberra	ACT	\$370
2016	CLONAKILLA SHIRAZ VIOGNIER	Canberra	ACT	\$350
2017	CLONAKILLA SHIRAZ VIOGNIER	Canberra	ACT	\$320
2019	CLONAKILLA SHIRAZ VIOGNIER	Canberra	ACT	\$300

VINO BIANCO

BUGNO MARTINO LAMBRUSCO MANTOVANO	Lombardy Italy	\$13	\$60
PROSECCO	Veneto Italy	\$16	\$70
ENRICOGATTI BRUT FRANCIACORTA	Lombardy Italy	\$22	\$120
COLLET	Ay Champagne France		\$110
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY	France		\$170
DOM PERIGNON	France		\$550

VINO BIANCO		GLS	CARAFE 500ML	BTL
2023	NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$16	\$55	\$95
2022	JEAN-LUC MADER RIESLING Alsace France			\$95
2023	MASSO ANTICO 'FIANO' Puglia Italy	\$15	\$50	\$88
2022	JERZU 'TELAVE' VERMENTINO DI SARDEGNA Sardegna Italy	\$16	\$50	\$87
2022	CASTINO 'LA SERRA' ROERO 'ARNEIS' Piemonte Italy	\$16	\$50	\$85
2024	JULES TAYLOR SAUVIGNON BLANC Marlborough NZ	\$16	\$50	\$85
2024	HOWARD SAUVIGNON BLANC Adelaide Hills SA			\$85
2023	SANCERRE 'TERRE DE MAIMBRAY' France		375ML	\$59
2022	SANCERRE 'TERRE DE MAIMBRAY' Maimbray France			\$160
2022	IL CASATO PINOT GRIGIO DOC Friuli Italy	\$16	\$50	\$88
2023	PECORINO 'UNICO' TERRE DI CHIETI Abruzzo Italy	\$16	\$55	\$88
2022	CANTINA DI SOAVE 'GARGANEGA' Veneto Italy			\$75
2018	LE MURATE 'NICODEMI' TREBBIANO D'ABRUZZO Abruzzo Italy			\$65
2022	MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$15	\$50	\$90
2023	DEXTER CHARDONNAY Mornington Peninsula VIC			\$85
2023	HUIA SAUVIGNON BLANC Marlborough NZ			\$125
2022	TYRRELLS VAT 47 CHARDONNAY Pokolbin NSW			\$130
2018	TYRRELLS VAT 1 SEMILLON Pokolbin NSW			\$155
2021	PIEROPAN 'LA ROCCA SOAVE' Veneto Italy			\$95
2023	TERRE DEI MITI 'ETNA BIANCO' Sicily Italy			\$175
2018	MEURSAULT 'LES COUS' CHATEAU DE BEAUNE Cote d'or France			\$195
2018	BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE France			

VINI DOLCI

VINI DOLCI		GLS	BTL
2021	MOSCATO D'ASTI Italy	\$15	\$60
2019	BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		\$39
2013	'PASSITO' DONATO GIANGIROLAMI Lazio Italy	\$12	\$67

SGROPPINO

Prosecco, Vodka with lemon sorbet \$24

BELLINI

Prosecco with peach puree \$19

AMARETTO SOUR

Disaronno Amaretto, fresh lemon juice,
eggwhite, Angostura bitters **\$23**

ESPRESSO MARTINI

Vodka, Kahlua, fresh espresso, & sugar syrup \$24

CHARLIE CHAPLIN

Sloe Gin, creme de Apricot & lime juice \$23

NEGRONI

Tanqueray Gin, Campari and Antica Formula vermouth diluted to
perfection whilst stirred through ice **\$24**

APEROL SPRITZ / LIMONCELLO SPRITZ

Aperol, Prosecco and soda \$20

CLASSIC MARGARITA

Tequila, Cointreau, lime juice **\$23**

MOLTO MOJITO

Rum, lime juice, sugar syrup, soda water & mint **\$24**

CRODINO

Aperitivo Non Alcoholic \$10

BIBITE

AQUA MINERALE (500ML) \$10
(750ml) \$14

LIMONATA | CHINOTTO | SOFT DRINKS \$6.5

DIGESTIVE

30 ML

AMARO MONTENEGRO \$12

VECCHIO AMARO DEL CAPO \$14

HENNESSY XO France \$29

1994 JEAN FILLIOUX France \$19

PEDRO XIMENEZ Spain \$12

PENFOLDS GRANDFATHER Australia \$17

1979 ARMAGNAC TENARERE France \$27