



STUZZICHINI SHARED

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

PANE DI CASA with whipped house cultured butter **\$8**

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

TARTARE DI CARNE onion agro dolce, pistacchio reggiano custard & pear **\$22**

WOOD FIRED GAMBERI king prawns, nduju dressing, salmoriglio **\$23** GF

SUPPLI black truffle, porcini & mozzarella **\$18** v

PORK SHORT RIBS balsamic glaze, Manuka honey, beetroot puree, radicchio marmellata **\$23**

POLENTA CHIPS gorgonzola sauce & tuscan salt **\$17** GF/V

ACCIUGHE (Anchovies) tomato butter, bruschetta & basil **\$17**

FROM THE MOLTO DELI

MIXED OLIVES marinated in thyme, orange zest, garlic & extra virgin olive oil **\$9**

BUFFALO MOZZARELLA **\$18**

FORMAGGI 40g \$12 (served with gnocco fritto)

Taleggio | soft

Truffle pecorino | soft

Provolone Dolce | hard

Asiago | hard

Aged Parmiggiano Reggiano | hard

SALUMI 40g \$12 (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, artichoke puree, pancetta & walnut pesto **\$26**

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

SALSICCE Italian sausage, green spinach, 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, artichokes, olives & mushrooms **\$25**

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

GAMBERI fresh prawns mozzarella fior di latte **\$28**

Gluten free options available + \$5

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

SPAGHETTI CACIO E PEPE (served at the table) **\$30** v

MALLOREDDUS VERDE ALLA CAMPIDANESE slow cooked pork sausages, saffron, fennel & tomato **\$34**

CAPPELETTI SQUID INK W.A scampi, shellfish cream & sea vegetables **\$37**

PAPPARDELLE wild mushroom ragu & casco di bosco **\$32**

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**

BLACK ANGUS RIVERINA EYE FILLET (marble score 4+) with potato & parmesan mantecato, reggiano, roast onions & barolo wine **\$48**

MONDAY | Vitello (veal)

TUESDAY | Pollame (poultry)

WEDNESDAY | Maiale (pork)

THURSDAY | Agnello (lamb)

FRIDAY | Pesce (fish)

SATURDAY | Manzo (beef)

SUNDAY | Gnocchi

CONTORNI

ROCKET SALAD parmigiano reggiano, IGP balsamic vinegar **\$12**

FAGIOLI GRATINATA borlotti & cannellini bean gratin, fontina & oregano **\$11**

PATATE FRITTE roasted e'shallots, rosemary & garlic salt **\$12**

BROCCOLINI roast garlic, peperoncino, toasted almonds **\$11**

FRESH BUFFALO MOZZARELLA with heirloom tomato salad & basil **\$24**

DOLCI E FORMAGGI

BONET ALLA PIEMONTESE baked chocolate custard, amoretto gelato, carmel sauce **\$17** GF

TORTA DI ARANCIA with vanilla marscarpone **\$17**

NONNA'S TIRAMISU **\$17**

TRIO OF HOUSEMADE GELATO **\$16**

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

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

MOLTO FINE BIRRE

VINO BIANCO

	GLS	CARAFE 500ML	BTL
2018 NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$14	\$39	\$65
2018 MINISTRY OF CLOUDS RIESLING Clare Valley SA			\$85
2018 SAN SALVATORE PORCONERO FIANO IGP Campania Italy	\$12	\$30	\$49
2017 MELACE MONTECUCCO VERMENTINO Tuscany Italy	\$13	\$30	\$58
2017 FONTANAFREDDA PIEDMONT 'ARNEIS' Piemonte Italy	\$13	\$33	\$55
2018 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$13	\$33	\$55
2016 PETIT CLOS SAUVIGNON BLANC Murlborough NZ			\$69
2018 MATTEO BRAIDOT PINOT GRIGIO Friuli Italy	\$14	\$35	\$59
2016 SARTARELLI VERDICCHIO Marche Italy			\$49
2019 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$15	\$42	\$69
2016 TERUZZI & PUTHOD VERNACCIA DI SAN GIMIGNANO Tuscany Italy			\$60
2018 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$13	\$28	\$47
2017 COLLAVINI 'RIBOLLA GIALLA' IGT BIANCO Friuli Venezia Giulia Italy			\$78
2018 DEXTER CHARDONNAY Mornington Peninsula VIC			\$79
2016 CH. DE PULIGNY-MONTRACHET CLOS DE CHATEAU France			\$120

VINO ROSSO

	GLS	CARAFE	BTL
2018 IL VILLAGGIO ROSATO 'ORGANIC ROSE' Veneto Italy	\$12	\$30	\$56
2018 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$13	\$37	\$59
2018 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$95
2018 CANTINA TERLAN ALTO ADIGE PINOT NOIR Trentino Italy			\$85
2017 MOLTO 'ROSSO' REFOSCO Friuli Italy	\$13	\$28	\$47
2015 BOCCANTINO NERO D'AVOLA Sicily Italy			\$54
2016 SARTORI 'RIPASSO' VALPOLICELLA Veneto Italy	\$13	\$35	\$59
2017 ARGIOLAS CANNONAU GRENACHE Sardegna Italy			\$63
2017 TERRE DE MELANZANNO CHIANTI CLASSICO Tuscany Italy	\$14	\$37	\$59
2014 POGGIO CIVETTA 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$79
2017 ZINFANDEL PRIMITIVO SALENTO Puglia Italy	\$13	\$38	\$64
2017 FONTANAFREDDA 'LANGHE' Nebbiolo Italy			\$67
2018 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT	\$15	\$42	\$70
2017 NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			\$95
2009 TORBECK 'FACTOR' SHIRAZ Barossa Valley SA			\$190
2017 FONTANAFREDDA 'BRICCOTONDO' BARBERA Piemonte Italy			\$75
2016 COLLAVINI 'RIBOLLA NERA' IGT ROSSO Friuli Venezia Giulia Italy			\$80
2018 CLONAKILLA 'O'RIADA' SHIRAZ Canberra ACT			\$97
2016 CLOS SAINT JEAN CHATEAUNEUF DE PAPE France			\$140
2014 FRESCOBALDI CASTEL GIOCONDO BRUNELLO DI MONTALCINO Toscana Italy			\$165
2015 AMARONE 'CENTENERO' DELLA VALPOLICELLA DOCG Veneto Italy			\$170
2018 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$190
2008 AMARONE VALPOLICELLA SUPERIORE 'DAL FORNO ROMANO' MONTE LODOLETTA Veneto Italy			\$197
2012 LAMBERTI 'RISERVA' AMARONE DELLA VALPOLICELLA DOCG Veneto Italy			\$265
2015 TREDIBERRI BAROLO DOCG Piemonte Italy			\$190
2015 BRUNO ROCCA BARBARESCO DOCG Piemonte Italy			\$185
2010 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	\$9	\$44
PROSECCO Veneto Italy	\$14	\$59
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
2009 PICOLIT RONCO DEI TASSI DOC Friuli Italy		375ML \$85
2018 MOSCATO D'ASTI CA DEL BAIO Italy	\$10	\$42
2018 BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		375ML \$35
2017 PELLEGRINO PASSITO DI PANTELLERIA Italy	\$12	\$46

APERITIVI

SGROPPINO

Prosecco, limoncello, Vodka with lemon sorbet \$20

VIN BRULEE

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

AMARETTO SOUR

Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters \$19

ESPRESSO MARTINI

Vodka, Mr Black, fresh espresso, & sugar syrup \$20

NEGRONI

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

APEROL SPRITZ

Aperol, Prosecco and soda \$17

CLASSIC MARGARITA

Tequila, lemon juice \$19

MOLTO FASHIONABLE

Bourbon, spiced rum, maraschino cherry \$19

BIRRE

PERONI on tap \$9

BENTPOKE BARLEY GRIFFIN Canberra Pale Ale \$9

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