



## STUZZICHINI SHARED

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

**PANE DI CASA** with pepe saya butter **\$8**

**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 butterflied with garlic chilli butter **\$22** GF

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

**ARANCINI** osso buco e zafferano **\$18**

**FIORI DI ZUCCHINA** with buffalo ricotta & housemade bottarga **\$22**

**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**

Taleggio | soft

Gorgonzola Piccante | soft & creamy

Provolone Dolce | hard

Asiago | hard

**SALUMI 40g \$11** (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 Bufjalo 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, 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, artichokes, olives & mushrooms **\$25**

**SAN DANIELE** tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes **\$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) **\$30** v

**HOUSEMADE RAVIOLI** ripene al osso buco con salsa allo zafferano **\$34**

**HOUSEMADE TAGLIOLINI 'VERDE' AL GRANCHIO** spanner crab, white wine, garlic, chilli, cherry tomatoes & squid ink breadcrumbs **\$34**

**HOUSEMADE PAPPARDELLE** lamb ragu, served with parmigiano reggiano **\$32**

**MACCHERONI AMATRICIANA** guanciale with a slow cooked tomato sugo & pecorino romano **\$30**

**RISOTTO DEL GIORNO** (changes daily) **\$MP**

*Gluten free options available + \$4*

## SECONDI DAILY MAINS AT MARKET PRICE

**ADD TRUFFLE TO ANY DISH (3 gm) EXTRA \$15**

**PESCE DEL GIORNO** **\$MP**

**BISTECCA ALLA FIORENTINA** Gippsland Chianina **1kg \$120**

**TAGLIATA** 300g grass-fed sirloin **\$45**

**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** **\$11**

**PEAR & ROQUETTE SALAD** with grana padano & aged balsamic **\$11**

**GREEN BEANS** with confit garlic **\$11**

**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 housemade passionfruit sorbet, zabaglione sauce, rose fairyfloss & dehydrated raspberries **\$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 BARB

## VINO BIANCO

	GLS	CARAFE 500ML	BTL
2018 NICK O'LEARY WHITE ROCKS' RIESLING Canberra ACT	\$14	\$39	\$65
2018 SAN SALVATORE PORCONERO FIANO IGP Campania Italy	\$11	\$30	\$49
2016 MARCHESI MAZZEI VERMENTINO Tuscany Italy	\$10	\$30	\$55
2016 FONTANAFREDDA PIEDMONT 'ARNEIS' Piemonte Italy	\$11	\$32	\$52
2018 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$11	\$33	\$52
2017 TAGLIA PINOT GRIGIO 'GRAVE' Friuli Italy	\$12	\$35	\$58
2016 SARTARELLI VERDICCHIO Marche Italy			\$49
2018 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$15	\$42	\$69
2014 MONTENIDOLI VERNACCIA DI SAN GIMIGNANO Tuscany Italy			\$60
2016 FRESCOBALDI CHARDONNAY Tuscany Italy	\$13	\$35	\$59
2017 COLLAVINI 'RIBOLLA GIALLA' IGT BIANCO Friuli Venezia Giulia Italy			\$75
2016 XANADU PREMIUM CHARDONNAY Margaret River WA			\$77

## VINO ROSSO

	GLS	CARAFE	BTL
2016 IL VILLAGGIO ROSATO 'ORGANIC ROSE' Veneto Italy	\$10	\$30	\$56
2017 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$13	\$37	\$59
2018 CANTINA TERLAN ALTO ADIGE PINOT NOIR Trentino Italy			\$75
2015 MANDOLETO NERO D'AVOLA Sicily Italy			\$48
2016 SATORI 'RIPASSO' VALPOLICELLA Veneto Italy	\$13	\$35	\$59
2015 ARGIOLAS CANNONAU GRENACHE Sardegna Italy			\$63
2016 CANTINA ZACCAGNINI MONTEPULCIANO D'ABRUZZO Abruzzo Italy			\$75
2016 FINCA NUEVA RIOJA Spain			\$55
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
2016 FONTANAFREDDA 'LANGHE' Nebbiolo Italy			\$67
2015 MALLALUKA SHIRAZ Yass NSW	\$15	\$42	\$69
2016 GLAETZER BISHOP SHIRAZ Barossa Valley SA			\$75
2017 FONTANAFREDDA 'BRICCOTONDO' BARBERA Piemonte Italy			\$75
2014 COLLAVINI 'RIBOLLA NERA' IGT ROSSO Friuli Venezia Giulia Italy			\$80
2016 STELLA BELLA CABERNET SAUVIGNON Margaret River WA	\$15	\$45	\$69
2016 BRAIDA MONTEBRUNA BARBERA D'ASTI DOCG Piemonte Italy			\$118
2013 FRESCOBALDI CASTEL GIOCONDO BRUNELLO DI MONTALCINO Toscana Italy			\$165
2013 TEDESCHI AMARONE DELLA VALPOLICELLA DOCG Veneto Italy			\$179
2014 TEDESCHI AMARONE DELLA VALPOLICELLA DOCG Veneto Italy			\$165
2008 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
2017 MOSCATO D'ASTI CA DEL BAIO Italy	\$10	\$42
2016 BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		375ML \$35
2016 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

### BELLINI

Prosecco topped with peach puree \$17

### 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

## BIRRE

PERONI on tap \$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

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