



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 butterflyed king prawns with garlic & chilli oil \$29 GF

SUPPLI AL TELEFONO Porcini mushroom and truffle risotto balls, fior di latte, aioli & parmigiano reggiano \$20 V

BEEF TARTARE CON SAVARIN Grass fed beef tartare, eschallots, pickles, egg yolk, capers, Caviar & Potato Savarin \$25 GF

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 Buffalo Mozzarella delivered weekly from Italy.

PATATE (V) fior di latte, 'Ingelara Farm' Bio-Organic potatoes, taleggio cheese & rosemary \$32

QUATTRO FORMAGGI (V) fior di latte, gorgonzola, taleggio & parmigiano reggiano \$32

AMANTE DI CARNE fior di latte, napoli sauce, ham, spicy salami & mortadella \$33

REGINA MARGHERITA (V) fior di latte, napoli sauce, parmigiano reggiano & basil \$30

PUTTANESCA fior di latte, napoli sauce, black olives, capers, sicilian anchovies & oregano \$32

DIAVOLA fior di latte, napoli sauce, spicy salami, olives & onion \$33

CAPRICCIOSA fior di latte, napoli sauce, ham, artichokes, olives & mushrooms \$33

SAN DANIELE fior di latte, napoli sauce, prosciutto crudo, arugula, shaved parmigiano reggiano & cherry tomatoes \$33

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 confit of Duck Maryland with red wine, napoli sauce & parmigiano reggiano \$39

CASARECCE pork sausage ragu, nduja, pecorino romano & pangrattato \$39

RISOTTO OF THE DAY ask for today's special MP

CAPPELETTI filled with blue swimmer crab, prawns & mascarpone in a burnt leek sauce, bisque & avruga caviar \$39

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

MISTICANZA SALAD pinenuts, orange, goat cheese & 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

MERINGA creme pasticcera, coconut rumble, mango vincotto & coconut sorbet (GF, V) \$19

MILLE FOGLIE Layers of housemade puff pastry, dark chocolate & caramel ganache, mascarpone, raspberry dust & strawberry sorbet (V) \$19

NONNA'S TIRAMISU \$19

TRIO OF HOUSEMADE GELATO \$17

AFFOGATO vanilla bean ice cream, coffee & amaretto liqueur \$18

FORMAGGI One \$25 | Two \$35 | Three \$45
served with Muscatel grapes & flat crispbread

MOLTO BIRRE

VINO ROSSO

	BTL
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

FRIZZANTI/CHAMPAGNE

	GLS	BTL
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
2024 NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$16	\$57	\$95
2023 JEAN-LUC MADER RIESLING Alsace France			\$97
2023 MASSO ANTICO 'FIANO' Puglia Italy	\$15	\$52	\$88
2024 JERZU 'TELAVE' VERMENTINO DI SARDEGNA Sardegna Italy	\$16	\$52	\$89
2022 CASTINO 'LA CRESTA' ROERO 'ARNEIS' Piemonte Italy	\$16	\$52	\$87
2024 JULES TAYLOR SAUVIGNON BLANC Marlborough NZ	\$16	\$52	\$87
2024 HOWARD SAUVIGNON BLANC Adelaide Hills SA			\$85
2024 MOUNT MAJURA 'ANSONICA' ITALIAN BLEND Mount Majura Canberra	\$16	\$50	\$82
2023 SANCERRE 'TERRE DE MAIMBRAY' France		375ML	\$59
2023 SANCERRE 'TERRE DE MAIMBRAY' Maimbray France			\$180
2024 IL CASATO PINOT GRIGIO DOC Friuli Italy	\$16	\$52	\$90
2024 PECORINO 'UNICO' TERRE DI CHIETI Abruzzo Italy			\$85
2022 CANTINA DI SOAVE 'GARGANEGA' Veneto Italy	\$16	\$57	\$88
2022 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$15	\$52	\$68
2024 DEXTER CHARDONNAY Mornington Peninsula VIC			\$90
2022 PATRICK LAROCHE LES CHALILLON Chablis France			\$95
2022 DAVID DUBAND BOURGOGNE HAUTES CÔTES DE NUITS CHARDONNAY Bourgogne France			\$175
2024 HUIA SAUVIGNON BLANC Marlborough NZ			\$85
2023 TYRRELLS VAT 47 CHARDONNAY Pokolbin NSW			\$130
2018 TYRRELLS VAT 1 SEMILLON Pokolbin NSW			\$140
2021 PIEROPAN 'LA ROCCA SOAVE' Veneto Italy			\$155
2023 TERRE DEI MITI 'ETNA BIANCO' Sicily Italy			\$95
2018 MEURSAULT 'LES COUS' CHATEAU DE BEAUNE Cote d'or France			\$185
2020 BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE France			\$195

VINO ROSSO

	GLS	CARAFE	BTL
2024 TENUTA ULISSE ROSE Abruzzo Italy	\$15	\$57	\$85
2023 LE GRAND CROS 'L'ESPRIT DE PROVENCE' ROSE Provence France			\$95
2024 HOLM OAK PINOT NOIR Tasmania	\$16	\$57	\$88
2024 POOLEY 'COAL RIVER VALLEY' PINOT NOIR TAS			\$98
2023 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$99
2023 BOURGOGNE CÔTE-D'OR DOMAIN FABIEN COCHE Bourgogne France			\$175
2022 PAUL CHAVY ALOXE CORTON PINOT NOIR Burgundy France			\$280
2023 MOLTO 'ROSSO' MERLOT Friuli Italy	\$15	\$52	\$68
2024 FUNARO NERO D'AVOLA Sicily Italy			\$80
2022 I LOURI 'SALTO' SANGIOVESE Abruzzo, Italy			\$87
2022 CANTINE DI ORA VALPOLICELLA 'RIPASSO' DOC Veneto Italy	\$16	\$52	\$87
2021 COLI 'CHIANTI CLASSICO' DOCG Tuscany Italy	\$16	\$52	\$87
2022 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE) Sardegna Italy			\$95
2021 COLI 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$98
2023 MASSO ANTICO PRIMITIVO Puglia Italy	\$16	\$57	\$90
2021 NEBBIOLO 'CASALE DEL BARONE' Piedmonte Italy			\$99
2023 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT			\$87
2024 TERRE FORTI MONTEPULCIANO D'ABRUZZO Abruzzo Italy	\$16	\$52	\$89
2021 TERRE DEI MITI 'ETNA ROSSO' Sicily Italy			\$95
2021 TOBLÀR 'SCHIOPPETTINO' Venezia Giulia Italy			\$95
2022 LE MURATE 'NICODEMI' MONTEPULCIANO D'ABRUZZO DOCG Abruzzo Italy			\$99
2021 RIDOLFI 'ROSSO DI MONTALCINO' DOC Tuscany Italy			\$99
2023 NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			\$99
2016 RESCHKE 'BOS' CABERNET SAUVIGNON Coonawarra S.A.			\$125
2016 TORBECK 'FACTOR' SHIRAZ Barossa Valley SA			\$240
2023 150+1 BARBERA, DOC Piemonte Italy			\$97
2016 1-TERNARIO 'ORGANIC' GRENACHE Almansa Spain			\$90
2021 TYRRELLS VAT 9 SHIRAZ Pokolbin NSW			\$140
2018 KILIKANOON 'BLOCK ROAD' CABERNET SAUVIGNON Clare Valley SA			\$98
2022 TYRRELLS VAT 8 SHIRAZ CABERNET Pokolbin NSW			\$125
2018 KILIKANOON 'ORACLE' SHIRAZ Clare Valley SA			\$180
2021 CLOS SAINT JEAN CHATEAUNEUF DU PAPE France			\$195
2019 BANFI BRUNELLO DI MONTALCINO DOCG Toscana Italy			\$198
2018 AMARONE DELLA VALPOLICELLA 'I CAMPI' Veneto Italy			\$270
2020 PIAZZO 'VALENTE' BAROLO DOCG Piemonte Italy			\$210
2014 FEYLES 'RISERVA' BARBARESCO DOCG Piemonte Italy			\$200
2016 'DAL FORNO ROMANO' VALPOLICELLA SUPERIORE AMARONE Veneto Italy			\$450

VINI DOLCI

	GLS	BTL
2021 MOSCATO D'ASTI Italy	\$15	\$65
2019 BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		\$39
2013 'PASSITO' DONATO GIANGIROLAMI Lazio Italy	\$12	\$67

APERITIVI

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

BIRRE

PERONI on tap \$12
MORETTI (400ML) on tap \$13

PERONI Gran Riserva Doppio Malto \$13

BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale \$11

GINGER BEER Brookvale Union \$10
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PERONI Leggera Lombardia \$10

PERONI 0% \$8

BALADIN BIRRA Artigianale Nazionale \$14
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APPLE CIDER \$10

BIBITE

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

LIMONATA CHINOTTO SOFT DRINKS \$6.5

DIGESTIVE

AMARO MONTENEGRO \$12
VECCHIO AMARO DEL CAPO \$14

HENNESSY XO France \$29

1994 JEAN FILLIOUX France \$19
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PEDRO XIMENEZ Spain \$12
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PENFOLDS GRANDFATHER Australia \$17

1979 ARMAGNAC TENARERE France \$27
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*SUNDAY SURCHARGE 10% | *P/H SURCHARGE 15%

*VISA/MASTERCARD 1.5% AMEX 2.0% | *NO SPLIT BILLS