MOLTO BOCCONI

STUZZICHINI SHARED

WOOD FIRED GARLIC BREAD $13

WOOD FIRED ROSEMARY FOCACCIA served with whipped ricotta **$15**

CAVIAR BUMP with beluga caviar & belvedere vodka shot **$35**

OSTRICHE (OYSTERS) MERIMBULA BAY ask for today's special

WOOD FIRED GAMBERI butterflied king prawns with garlic & chilli oil (A) **$32** GF

SUPPLI AL TELEFONO Risotto balls with pumpkin, smoked scamorza, aioli & parmigiano reggiano **$22** V

BEEF TARTARE CON SAVARIN Grass fed beef tartare, eschallots, pickles, egg yolk, capers, Caviar & Potato Savarin **$28** GF

POLENTA CHIPS served with gorgonzola sauce & tuscan salt **$21** GF/V

BURRATA ask for today's special **$29**

FROM THE MOLTO DELI

MIXED OLIVES marinated in thyme, orange zest, star anise, cinnamon & olive oil **$9**

BUFFALO MOZZARELLA $19

FORMAGGI 40g $19 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 $19 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 **$33**

QUATTRO FORMAGGI (V) fior di latte, gorgonzola, taleggio & parmigiano reggiano **$33**

AMANTE DI CARNE fior di latte, napoli sauce, ham, spicy salami & mortadella **$34**

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

PUTTANESCA fior di latte, napoli sauce, black olives, capers, sicilian anchovies & oregano **$33**

DIAVOLA fior di latte, napoli sauce, spicy salami, olives & onion **$34**

CAPRICCIOSA fior di latte, napoli sauce, ham, artichokes, olives & mushrooms **$34**

SAN DANIELE fior di latte, napoli sauce, prosciutto crudo, arugula, shaved parmigiano reggiano & cherry tomatoes **$34**

VEGETARIANA (V) fior di latte, napoli sauce, with a selection of garden vegetables **$32**

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 lamb ragu in a red wine, napoli sauce served with parmigiano reggiano **$39**

LINGUINE ALLO SCOGLIO mixed seafood, prawns, calamari, mussels, clams in a light tomato & fish sauce with pepperoncino (chilli) (M) **$39**

RISOTTO OF THE DAY ask for today's special **MP**

AGNOLOTTI filled with chestnut & porcini mushroom in a burnt butter & sage sauce with a pecorino crisp **$39** V

Gluten free options available + $4

SECONDI DAILY MAINS AT MARKET PRICE

PESCE DEL GIORNO $MP

BISTECCA ALLA FIORENTINA Gippsland Chianina **1kg $180**

OAKS FARM ON THE BONE RIB-EYE PASTURE FEED w daily contorni 500g **$72**

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

TORTA DI PISTACCHIO with pistacchio crumble **$19 GF**

DELIZIA AL LIMONE Soft sponge soaked in limoncello, filled with lemon cream & coated in glossy lemon glaze **$19**

NONNA'S TIRAMISU $19

HOUSEMADE GELATO $19

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

FORMAGGI One $19 | Two $29 | Three $39
served with Muscatel grapes & flat crispbread

We work closely with our seafood suppliers & are proud to showcase the best available wild caught & sustainable.

(A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN

*SUNDAY SURCHARGE 10% | *P/H SURCHARGE 15% | *NO SPLIT BILLS

MOLTO BIBITE

VINO ROSSO

		BTL
2014	**CLONAKILLA SHIRAZ VIOGNIER** Canberra ACT	**$390**
2015	**CLONAKILLA SHIRAZ VIOGNIER** Canberra ACT	**$370**
2016	**CLONAKILLA SHIRAZ VIOGNIER** Canberra ACT	**$350**
2021	**TORBRECK 'THE LAIRD' SHIRAZ** Barossa Valley SA	**$1250**
2021	**TORBRECK 'THE FOREBEAR' SHIRAZ** Barossa Valley SA	**$1250**

FRIZZANTI/CHAMPAGNE

	GLS	BTL
BUGNO MARTINO LAMBRUSCO MANTOVANO Lombardy Italy	**$15**	**$65**
PROSECCO Veneto Italy	**$17**	**$75**
ENRICOGATTI BRUT FRANCIACORTA Lombardy Italy	**$23**	**$125**
COLLET Ay Champagne France		**$115**
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France		**$175**
DOM PERIGNON France		**$570**

VINO BIANCO

	GLS	CARAFE 500ML	BTL
2024 **NICK O'LEARY 'HEYWOOD' RIESLING** Canberra ACT	**$18**	**$57**	**$97**
2023 **JEAN-LUC MADER RIESLING** Alsace France			**$99**
2023 **MASSO ANTICO 'FIANO'** Puglia Italy	**$17**	**$52**	**$90**
2024 **JERZU 'TELAVE' VERMENTINO DI SARDEGNA** Sardegna Italy	**$17**	**$57**	**$90**
2024 **CASTINO 'LA CRESTA' ROERO 'ARNEIS'** Piemonte Italy	**$17**	**$57**	**$89**
2025 **JULES TAYLOR SAUVIGNON BLANC** Marlborough NZ	**$17**	**$57**	**$89**
2024 **HOWARD SAUVIGNON BLANC** Adelaide Hills SA			**$87**
2023 **SANCERRE 'TERRE DE MAIMBRAY'** France		**375ML**	**$62**
2023 **SANCERRE 'TERRE DE MAIMBRAY'** Maimbray France			**$180**
2024 **IL CASATO PINOT GRIGIO DOC** Friuli Italy	**$18**	**$57**	**$90**
2022 **SAN LORENZO SOAVE CLASSICO 'GARGANEGA'** Veneto Italy	**$17**	**$57**	**$88**
2022 **MOLTO 'BIANCO' CHARDONNAY** Friuli Italy	**$17**	**$52**	**$75**
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**
2019 **TYRRELLS VAT 1 SEMILLON** Pokolbin NSW			**$140**
2024 **PIEROPAN 'CALVARINO' SOAVE** Veneto Italy			**$125**
2023 **TERRE DEI MITI 'ETNA BIANCO'** Sicily Italy			**$95**
2023 **DOMAIN CHRISTIAN MOREAU CHABLIS 1ER CRU VAILLON** Burgundy France			**$180**
2022 **CHABLIS PREMIER CRU VAU DE VEY** Burgundy France			**$185**
2020 **BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE** France			**$195**
2018 **BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE** France			**$225**

VINO ROSSO

	GLS	CARAFE	BTL
2025 **TENUTA ULISSE ROSE** Abruzzo Italy	**$17**	**$57**	**$87**
2025 **LE GRAND CROS 'L'ESPRIT DE PROVENCE' ROSE** Provence France			**$97**
2025 **HOLM OAK PINOT NOIR** Tasmania	**$18**	**$57**	**$89**
2025 **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	**$17**	**$52**	**$75**
2024 **FUNARO NERO D'AVOLA** Sicily Italy			**$85**
2022 **I LOURI 'SALTO' SANGIOVESE** Abruzzo, Italy			**$89**
2022 **CANTINE DI ORA VALPOLICELLA 'RIPASSO' DOC** Veneto Italy	**$17**	**$57**	**$89**
2024 **COLI 'CHIANTI CLASSICO' DOCG** Tuscany Italy	**$18**	**$57**	**$89**
2023 **ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE)** Sardegna Italy			**$95**
2021 **COLI 'RISERVA' CHIANTI CLASSICO DOCG** Toscana Italy			**$99**
2024 **MASSO ANTICO PRIMITIVO** Puglia Italy	**$18**	**$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	**$18**	**$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**
2023 **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 **TORBRECK 'FACTOR' SHIRAZ** Barossa Valley SA			**$240**
2024 **150+1 BARBERA, DOC** Piemonte Italy			**$97**
2016 1-**TERNARIO 'ORGANIC' GRENACHE** Almansa Spain			**$90**
2023 **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 **RIDOLFI BRUNELLO DI MONTALCINO DOCG** Toscana Italy			**$198**
2018 **AMARONE DELLA VALPOLICELLA 'DEL CERO'** Veneto Italy			**$270**
2020 **PIAZZO 'VALENTE' BAROLO DOCG** Piemonte Italy			**$210**
2014 **FEYLES 'RISERVA' BARBARESCO DOCG** Piemonte Italy			**$200**

VINI DOLCI

	GLS	BTL
2021 **MOSCATO D'ASTI** Italy	**$17**	**$65**
2013 **'PASSITO' DONATO GIANGIROLAMI** Lazio Italy	**$12**	**$67**

APERITIVI

SGROPPINO
Prosecco, Vodka with lemon sorbet **$25**

BELLINI
Prosecco with peach puree **$20**

AMARETTO SOUR
Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters **$24**

ESPRESSO MARTINI
Vodka, Kahlua, fresh espresso, & sugar syrup **$25**

CHARLIE CHAPLIN
Sloe Gin, creme de Apricot & lime juice **$24**

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

APEROL SPRITZ / LIMONCELLO SPRITZ
Aperol, Prosecco and soda **$21**

CLASSIC MARGARITA
Tequila, Cointreau, lime juice **$24**

MOLTO MOJITO
Rum, lime juice, sugar syrup, soda water & mint **$25**

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 **$12**
GINGER BEER Brookvale Union **$12**
PERONI Leggera Lombardia **$10**
PERONI 0% $8
APPLE CIDER $12

BIBITE

AQUA MINERALE (500ML) $11
(750ml) $15
LIMONATA | CHINOTTO | SOFT DRINKS $7

DIGESTIVE 30ML

VECCHIO AMARO DEL CAPO $12
AMARONCELLO $12
AMARO TOSOLINI $12
AMARO MONTENEGRO $12
HENNESSY XO France **$29**
1994 JEAN FILLIOUX France **$19**
PEDRO XIMENEZ Spain **$12**
PENFOLDS GRANDFATHER Australia **$17**
1979 ARMAGNAC tenareRe France **$27**

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