

MOLTO FROM THE DELI

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**

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

SUPPLI tomato, mozzarella & zafferano **\$18** v

PORK SHORT RIBS tomato glaze, beetroot puree, sweet onion **\$23**

POLENTA CHIPS gorgonzola sauce & tuscan salt **\$18** GFV

ACCIUGHE (Anchovies) tomato butter, bruschetta & basil **\$18**

BURRATA ask for today's special **\$26**

FROM THE MOLTO DELI

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

BUFFALO MOZZARELLA **\$19**

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

Taleggio | soft

Truffle pecorino | soft

Provolone Dolce | hard

Asiago | hard

Aged Parmigiano 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 **\$24**

QUATTRO FORMAGGI (V) mozzarella, gorgonzola, taleggio & parmigiano reggiano **\$24**

SALSICCE Italian sausage, green spinach, black olives & mozzarella **\$26**

REGINA MARGHERITA (V) tomato, buffalo mozzarella, parmesan & basil **\$23**

PUTTANESCA tomato, fior di latte, black olives, capers, sicilian anchovies & oregano **\$25**

DIAVOLA tomato, fior di latte, spicy salami, onion & chilli **\$26**

CAPRICIOSA tomato, fior di latte, ham, artichokes, olives & mushrooms **\$26**

SAN DANIELE tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes **\$27**

FRUTTI DI MARE a fresh seafood combination on a tomato base **\$29**

ORTOLANA (V) tomato, fior di latte, with a selection of garden vegetables **\$26**

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

MEZZE MANICHE slow cooked milk braised pork with chilli **\$34**

LINGUINE ALLA GRANSEOLA green housemade pasta with fresh blue swimmer crab & a light tomato base with pangrattato **\$37**

PAPPARDELLE wild mushroom ragu & casco di bosco **\$34** v

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**

OAKS FARM ON THE BONE RIB-EYE PASTURE FEED w daily contorni **\$52**

MONDAY | Vitello (veal)

TUESDAY | Pollame (poultry)

WEDNESDAY | Maiale (pork)

THURSDAY | Agnello (lamb)

FRIDAY | Pesce (fish)

SATURDAY | Manzo (beef)

SUNDAY | Gnocchi

CONTORNI

RADICCHIO SALAD w fennel & walnuts **\$11**

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

PATATE FRITTE roasted farm potatoes, rosemary & garlic salt **\$12**

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

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

DOLCI E FORMAGGI

BUDINO DI PANETTONE served with vanilla bean ice cream **\$17**

TORTA DI CIOCCOLATA served with dehydrated raspberries, raspberry compote, fairy floss & sorbet **\$17** GF

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 FRESH BIRRE

VINO BIANCO

	GLS	CARAFE 500ML	BTL
2017 NICK O'LEARY RIESLING Canberra ACT	\$14	\$39	\$67
2019 MINISTRY OF CLOUDS RIESLING Clare Valley SA			\$85
2018 SAN SALVATORE PORCONERO FIANO IGP Campania Italy	\$12	\$30	\$55
2018 MELACE MONTECUCCO VERMENTINO Tuscany Italy	\$13	\$30	\$58
2018 FONTANAFREDDA PIEDMONT 'ARNEIS' Piemonte Italy	\$13	\$33	\$59
2020 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$13	\$33	\$57
2017 PETIT CLOS SAUVIGNON BLANC Marlborough 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	\$75
2016 TIBERIO 'TREBBIANO D'ABRUZZO' Abruzzo Italy			\$60
2018 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$13	\$28	\$49
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
2016 IL VILLAGGIO ROSATO 'ORGANIC ROSE' Veneto Italy	\$12	\$30	\$56
2018 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$13	\$37	\$59
2019 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$95
2018 MECZAN ALTO ADIGE PINOT NERO DOC Trentino Italy			\$85
2017 MOLTO 'ROSSO' REFOSCO Friuli Italy	\$13	\$28	\$49
2017 BOCCANTINO 'RISERVA' NERO D'AVOLA Sicily Italy			\$58
2017 SARTORI 'RIPASSO' VALPOLICELLA Veneto Italy	\$13	\$35	\$59
2017 TERRE DE MELANZANNO CHIANTI CLASSICO Tuscany Italy	\$14	\$37	\$59
2018 CONTINI CANNONAU DI SARDEGNA DOC (GRENAche) Sardegna Italy			\$68
2014 POGGIO CIVETTA 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$79
2018 MASSO ANTICO PRIMITIVO Puglia Italy	\$13	\$38	\$75
2018 FONTANAFREDDA 'LANGHE' Nebbiolo Italy			\$70
2018 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT	\$15	\$42	\$70
2013 VILLA MATILDE 'AGLIANICO' Campania Italy			\$79
2018 CANTINA ZACCAGNINI MONTEPULCIANO D'ABRUZZO DOC Abruzzo Italy			\$85
2017 NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			\$95
2009 TORBECK 'FACTOR' SHIRAZ Barossa Valley SA			\$190
2018 FONTANAFREDDA 'BRICCOTONDO' BARBERA Piemonte Italy			\$75
2019 CLONAKILLA 'O'RIADA' SHIRAZ Canberra ACT			\$97
2016 CLOS SAINT JEAN CHATEAUNEUF DE PAPE France			\$150
2015 FRESCOBALDI CASTEL GIOCONDO BRUNELLO DI MONTALCINO Toscana Italy			\$185
2014 CLONAKILLA SHIRAZ 'MUSEUM RELEASE' VIOGNIER Canberra ACT			\$225
2018 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$190
2008 AMARONE VALPOLICELLA SUPERIORE 'DAL FORNO ROMANO' MONTE LODOLETTA Veneto Italy			\$197
2014 VIBERTI 'BUON PADRE' BAROLO DOCG Piemonte Italy			\$190
2015 BRUNO ROCCA BARBARESCO DOCG Piemonte Italy			\$190
2012 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
COLLECT Ay Champagne 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, Vodka with lemon sorbet \$20

BELLINI

Prosecco with peach puree \$18

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

BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale \$9

PERONI (500ML) Puro Malto Gran Riserva \$15

PERONI Leggera Lombardia \$7

MENABREA Lager Piedmont \$9

BALADIN BIRRA Artigianale Nazionale \$12

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
KINGSTON FORESHORE, CANBERRA

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