



## 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 **\$17** GFV

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

**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** **\$18**

**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 **\$32**

**LINGUINE ALLA GRANSEOLA** green housemade pasta with fresh blue swimmer crab & a light tomato base with pangrattato **\$35**

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

**RANGERS VALLEY STRIPLOIN MARBLE SCORE 5+** w daily contorni **\$48**

**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

# OFF THE MENU



## 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 (GRENAICHE) 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

BENT SPOKE 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

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