



## STUZZICHINI SHARED

### GARLIC TUSCAN FLATBREAD

sea salt schiacciata with sicilian extra virgin olive oil **\$9**

**WOOD FIRED ROSEMARY FOCACCIA BREAD** served with whipped ricotta **\$12**

**WOOD FIRED GAMBERI** king prawns butterflied with garlic & chilli butter **\$26** GF

**SUPPLI** risotto ball with tomato, mozzarella & zafferano **\$19** V

**PORK SHORT RIBS** tomato glaze, beetroot puree & sweet onion **\$24**

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

**BRUSCHETTA CON ACCIUGHE** white anchovies, tomato & salsa verde **\$19**

**BURRATA** ask for today's special **\$27**

## 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

Gorgonzola | soft

Provolone Dolce | hard

Asiago | hard

Aged Parmiggiano 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

Mortadella | pork

**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 **\$26**

**QUATTRO FORMAGGI (V)** mozzarella, gorgonzola, taleggio & parmigiano reggiano **\$26**

**SALSICCE** Italian sausage, green spinach, black olives & mozzarella **\$28**

**REGINA MARGHERITA (V)** tomato, buffalo mozzarella, parmesan & basil **\$25**

**PUTTANESCA** tomato, fior di latte, black olives, capers, sicilian anchovies & oregano **\$27**

**DIAVOLA** tomato, fior di latte, spicy salami, onion & chilli **\$28**

**CAPRICIOSA** tomato, fior di latte, ham, artichokes, olives & mushrooms **\$28**

**SAN DANIELE** tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes **\$29**

**FRUTTI DI MARE** a fresh seafood combination on a tomato base **\$30**

**VEGETARIANA (V)** tomato, fior di latte, with a selection of garden vegetables **\$27**

*Gluten free options available + \$5*

## PASTA All our pasta is handmade on premises using Italian and local produce.

**SPAGHETTI CACIO E PEPE** (served at the table) **\$30** V

**PAPPARDELLE** slow cooked lamb ragu with parmigiano reggiano **\$35**

**LINGUINE AL NERO DI SEPIA ALLA GRANSEOLA** (squid ink) with fresh blue swimmer crab in a light tomato sauce with pangrattato & chilli **\$38**

**MEZZE MANICHE** slow cooked milk braised pork with chilli & parmigiano reggiano **\$35**

**AGNOLOTTI** ripieni di ricotta e porcini served with a porcini pesto **\$37** V

*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 **\$60**

**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 **\$25**

## DOLCI E FORMAGGI

**PANNACOTTA DEL GIORNO** with fresh farm berries **\$18** GF

**TORTA DI CIOCCOLATA** served with dehydrated raspberries, raspberry compote, fairy floss & sorbet **\$18** GF

**NONNA'S TIRAMISU** **\$18**

**TRIO OF HOUSEMADE GELATO** **\$17**

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

**FORMAGGI One \$15 | Two \$25 | Three \$31**  
served with Muscatel grapes & flat crispbread



## VINO BIANCO

	GLS	CARAFE 500ML	BTL
2021 NICK O'LEARY 'WHITE ROCKS' RIESLING Canberra ACT	\$15	\$42	\$79
2019 MINISTRY OF CLOUDS RIESLING Clare Valley SA			\$87
2019 SAN SALVATORE PORCONERO FIANO IGP Campania Italy	\$14	\$34	\$68
2019 MELACCE MONTECUCCO VERMENTINO Tuscany Italy	\$15	\$36	\$66
2018 FONTANAFREDDA PIEDMONT 'ARNEIS' Piemonte Italy	\$15	\$36	\$65
2020 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$15	\$36	\$65
2016 PETIT CLOS SAUVIGNON BLANC Marlborough NZ			\$82
2019 MATTEO BRAIDOT PINOT GRIGIO Friuli Italy	\$15	\$38	\$69
2012 SARTARELLI VERDICCHIO Marche Italy			\$57
2018 FALANGHINA 'ROCCO DEL LEONI' Campania Italy			\$79
2019 PIERO PAN SOAVE GARGANEGA TREBBIANO Campania Italy	\$15	\$44	\$80
2018 LE MURATE 'NICODEMI' TREBBIANO D'ABRUZZO Abruzzo Italy			\$67
2018 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$14	\$32	\$52
2019 DEXTER CHARDONNAY Mornington Peninsula VIC			\$82
2019 SANCERRE 'TERRE DE MAIMBRAY' Maimbray France			\$115
2017 CH. DE PULIGNY-MONTRACHET CLOS DE CHATEAU France			\$145

## VINO ROSSO

	GLS	CARAFE	BTL
2019 NERO D'AVOLA 'FUNARO' ORGANIC ROSE Sicilia Italy	\$14	\$33	\$64
2019 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$15	\$39	\$67
2020 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$95
2019 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$88
2017 MOLTO 'ROSSO' REFOSCO Friuli Italy	\$14	\$32	\$52
2017 BOCCANTINO 'RISERVA' NERO D'AVOLA Sicily Italy			\$62
2018 SARTORI 'RIPASSO' VALPOLICELLA Veneto Italy	\$15	\$42	\$67
2019 LORENZO MANFREDI TERRA DEI TUSCI CHIANTI DOCG Tuscany Italy	\$15	\$42	\$68
2019 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE) Sardegna Italy			\$70
2015 POGGIO CIVETTA 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$82
2019 MASSO ANTICO PRIMITIVO Puglia Italy	\$15	\$42	\$82
2018 SOBRERO 'LANGHE' NEBBIOLO Piemonte Italy			\$75
2018 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT	\$15	\$44	\$74
2013 EDWARDS & SON GRENACHE SHIRAZ MATARO Barossa Valley SA			\$75
2015 AGLIANICO DI BAAL Campania Italy			\$80
2017 LE MURATE 'NICODEMI' MONTEPULCIANO D'ABRUZZO DOCG Abruzzo Italy			\$89
2018 NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			\$97
2018 TORBECK 'FACTOR' SHIRAZ Barossa Valley SA			\$190
2018 150+1 BARBERA, DOC Piemonte Italy			\$87
2016 1-TERNARIO 'ORGANIC' GRENACHE Almansa Spain			\$85
2017 KILIKANOON 'BLOCK ROAD' CABERNET SAUVIGNON Clare Valley SA			\$90
2016 CLOS SAINT JEAN CHATEAUNEUF DE PAPE France			\$150
2014 MASTRO JANNI BRUNELLO DI MONTALCINO DOCG 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 SOBRERO BAROLO DOCG Piemonte Italy			\$190
2017 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	\$11	\$52
PROSECCO Veneto Italy	\$14	\$62
ENRICO GATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$115
COLLET 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
2020 MOSCATO D'ASTI CA DEL BAIO Italy	\$12	\$48
2019 BRACHETTO D'ACQUI 'BRAIDA' DOCG Italy		375ML \$37
2013 'PASSITO' DONATO GIANGIROLAMI Lazio Italy	\$14	\$65

## 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 \$20

### APEROL SPRITZ

Aperol, Prosecco and soda \$17

### CLASSIC MARGARITA

Tequila, lemon juice \$20

### MOLTO FASHIONABLE

Bourbon, spiced rum, maraschino cherry \$20

## 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

## DIGESTIVE

30ML

AMARO MONTENEGRO \$12

VECCHIO AMARO DEL CAPO \$14

HENNESSY XO France \$27

1994 JEAN FILLIOUX France \$19

PEDRO XIMENEZ Spain \$12

PENFOLDS GRANDFATHER Australia \$17

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