



STUZZICHINI

SHARED

ROSEMARY OR GARLIC TUSCAN FLATBREAD
sea salt schiacciatina with sicilian extra virgin olive oil \$9

PANE DI CASA with pepe saya butter \$8

BURRATA ask for todays special \$24

BEEF CARPACCIO with lemon olive oil, capers & parmigiano reggiano \$20

TORTINO DI MELANZANE eggplant, buffalo mozzarella, basil oil & salted ricotta \$19 GF/V

WOOD FIRED GAMBERI king prawns butterflied with garlic chilli butter \$22 GF

FILETTI DI ACCIUGHE Porto Viro anchovies with tomato pepe saya butter & woodfired sourdough bread \$19

ARANCINI asparagus & taleggio (DOP) cheese \$18

FIORI DI ZUCCHINA with buffalo ricotta & housemade bottarga \$22

POLENTA CHIPS served with gorgonzola sauce \$17 GF/V

FROM THE MOLTO DELI

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

BUFFALO MOZZARELLA \$16

FORMAGGI 40g \$12 (served with gnocco fritto)
Taleggio | soft
Verde Capra | soft & creamy
Provolone Dolce | hard
Asiago | hard
Fiore Sardo (DOP) | 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 Bufjalo Mozzarella delivered weekly from Italy.

PATATE (V) potato, fior di latte, taleggio cheese & rosemary \$23

AL FUMO fior di latte, smoked scamorza cheese, artichoke puree, pancetta & walnut pesto \$26

QUATTRO FORMAGGI (V) mozzarella, gorgonzola, taleggio & parmigiano reggiano \$23

SALSICCE Italian sausage, cime di rapa, black olives & mozzarella \$25

REGINA MARGHERITA (V) tomato, buffalo mozzarella, parmesan & basil \$22

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

DIAVOLA tomato, fior di latte, spicy salami, onion & chilli \$25

CAPRICIOSA tomato, fior di latte, ham, artichokes, olives & mushrooms \$25

SAN DANIELE tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes \$26

FRUTTI DI MARE a fresh seafood combination on a tomato base \$28

Gluten free options available + \$5

PASTA E RISOTTI

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

HOUSEMADE RAVIOLI carciofi & ricotta with burnt butter & sage & almonds \$34 V

HOUSEMADE SPAGHETTINI ‘VERDE’ AL GRANCHIO spanner crab, white wine, garlic, chilli, cherry tomatoes & squid ink breadcrumbs \$34

HOUSEMADE PAPPARDELLE lamb ragu, served with parmigiano reggiano \$32

HOUSEMADE MACCHERONI AMATRICIANA guanciale with a slow cooked tomato sugo & pecorino romano \$30

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

TAGLIATA 300g grass-fed sirloin \$45

MONDAY | Vitello (veal)
TUESDAY | Pollame (poultry)
WEDNESDAY | Maiale (pork)
THURSDAY | Agnello (lamb)
FRIDAY | Pesce (fish)
SATURDAY | Manzo (beef)
SUNDAY | Gnocchi

CONTORNI

GREEN LEAF & RADICCHIO SALAD \$12

PEAR & ROQUETTE SALAD with grana padano & aged balsamic \$11

GREEN BEANS with confit garlic \$12

PATATE wood fired rosemary potatoes \$10

FRESH BUFFALO MOZZARELLA with heirloom tomato salad & basil \$19

DOLCI E FORMAGGI

PANNACOTTA DI VANILLA with fresh farm berries \$17 GF

TORTA DI CIOCCOLATA served with housemade passionfruit sorbet, zabaglione sauce, rose fairyfloss & dehydrated raspberries \$17 GF

SEMIFREDDO DI TORRONE with spiced chocolate & Mantonello di Meringa \$17

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 FASHIONABLE

VINO BIANCO

	GLS	CARAFE 500ML	BTL
2018 MOLTO ‘BIANCO’ CHARDONNAY Friuli Italy	\$13	\$28	\$47
2019 NICK O’LEARY ‘HEYWOOD’ RIESLING Canberra ACT	\$14	\$39	\$65
2018 MINISTRY OF CLOUDS RIESLING Clare Valley SA			\$85
2018 SAN SALVATORE PORCONERO FIANO IGP Campania Italy	\$12	\$30	\$49
2016 MARCHESI MAZZEI VERMENTINO Tuscany Italy	\$13	\$30	\$55
2017 FONTANAFREDDA PIEDMONT ‘ARNEIS’ Piemonte Italy	\$13	\$33	\$52
2018 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$13	\$33	\$52
2016 PETIT CLOS SAUVIGNON BLANC Murlborough NZ			\$69
2018 MATTEO BRAIDOT PINOT GRIGIO Friuli Italy	\$14	\$35	\$58
2016 SARTARELLI VERDICCHIO Marche Italy			\$49
2018 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$15	\$42	\$69
2014 MONTENIDOLI VERNACCIA DI SAN GIMIGNANO Tuscany Italy			\$60
2018 FRESCOBALDI CHARDONNAY Tuscany Italy	\$13	\$35	\$59
2017 COLLAVINI ‘RIBOLLA GIALLA’ IGT BIANCO Friuli Venezia Giulia Italy			\$75
2018 DEXTER CHARDONNAY Mornington Peninsula VIC			\$79
2016 CH. DE PULIGNY-MONTRACHET CLOS DE CHATEAU France			\$120

VINO ROSSO

	GLS	CARAFE	BTL
2017 MOLTO ‘ROSSO’ REFOSCO Friuli Italy	\$13	\$28	\$47
2016 IL VILLAGGIO ROSATO ‘ORGANIC ROSE’ Veneto Italy	\$12	\$30	\$56
2017 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$13	\$37	\$59
2017 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$95
2018 CANTINA TERLAN ALTO ADIGE PINOT NOIR Trentino Italy			\$85
2015 BOCCANTINO NERO D’AVOLA Sicily Italy			\$48
2016 SATORI ‘RIPASSO’ VALPOLICELLA Veneto Italy	\$13	\$35	\$59
2017 ARGIOLAS CANNONAU GRENACHE Sardegna Italy			\$63
2016 FINCA NUEVA RIOJA Spain			\$55
2017 TERRE DE MELANZANNO CHIANTI CLASSICO Tuscany Italy	\$14	\$37	\$59
2014 POGGIO CIVETTA ‘RISERVA’ CHIANTI CLASSICO DOCG Toscana Italy			\$79
2017 ZINFANDEL PRIMITIVO SALENTO Puglia Italy	\$13	\$38	\$64
2017 FONTANAFREDDA ‘LANGHE’ Nebbiolo Italy			\$67
2017 WHITTON FARM ‘ROSSO’ SANGIOVESE SYRAH Canberra ACT	\$15	\$42	\$70
2016 NICK O’LEARY ‘BOLARO’ SHIRAZ Canberra ACT			\$95
2009 TORBECK ‘FACTOR’ SHIRAZ Barossa Valley SA			\$190
2017 FONTANAFREDDA ‘BRICCOTONDO’ BARBERA Piemonte Italy			\$75
2016 COLLAVINI ‘RIBOLLA NERA’ IGT ROSSO Friuli Venezia Giulia Italy			\$80
2016 CLOS SAINT JEAN CHATEAUNEUF DE PAPE France			\$140
2013 FRESCOBALDI CASTEL GIOCONDO BRUNELLO DI MONTALCINO Toscana Italy			\$165
2013 TEDESCHI AMARONE DELLA VALPOLICELLA DOCG Veneto Italy			\$179
2014 TEDESCHI AMARONE DELLA VALPOLICELLA DOCG Veneto Italy			\$165
2008 VALPOLICELLA SUPERIORE ‘DAL FORNO ROMANO’ MONTE LODOLETTA Veneto Italy			\$197
2012 LAMBERTI ‘RISERVA’ AMARONE DELLA VALPOLICELLA DOCG Veneto Italy			\$265
2015 TREDIBERRI BAROLO DOCG Piemonte Italy			\$190
2015 BRUNO ROCCA BARBARESCO DOCG Piemonte Italy			\$185
2010 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
ENRICOGATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$115
DELAMOTTE NV Ardenne 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
2016 BRACHETTO D’ACQUI ‘BRAIDA’ DOCG Italy		375ML \$35
2016 PELLEGRINO PASSITO DI PANTELLERIA Italy	\$12	\$46

APERITIVI

SGROPPINO
Prosecco, limoncello, Vodka with lemon sorbet \$20

BELLINI
Prosecco topped with peach puree \$17

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
MASTRI BIRRAI Umbri Bionda \$13
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
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*SUNDAY SURCHARGE 10% | *P/H SURCHARGE 15%
*VISA/MASTERCARD 1.5% AMEX 1.5% | *NO SPLIT BILLS