



STUZZICHINI SHARED

- WOODFIRED BREAD \$10
- WOODFIRED GARLIC BREAD \$12
- WOOD FIRED ROSEMARY FOCACCIA served with whipped ricotta \$14
- WOOD FIRED GAMBERI king prawns butterflied with garlic & chilli oil \$29 GF
- SUPPLI risotto ball with saffron, mozzarella, napoli sauce & aioli \$19 V
- PORK SHORT RIBS tomato glaze, cauliflower puree & sweet onion \$24
- POLENTA CHIPS gorgonzola sauce & tuscan salt \$19 GF/V
- CARPACCIO di manzo with citrus olive oil confit beetroot & parmigiano reggiano \$26
- 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 \$13 ea. (served with gnocco fritto)
Taleggio | soft
Gorgonzola | soft
Provolone Dolce | hard
Asiago | hard
Aged Parmigiano Reggiano | hard
- SALUMI 40g \$13 ea. (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 \$28
- QUATTRO FORMAGGI (V) mozzarella, gorgonzola, taleggio & parmigiano reggiano \$29
- SALSICCE Italian sausage, friarielli, black olives & mozzarella \$29
- REGINA MARGHERITA (V) tomato, buffalo mozzarella, parmesan & basil \$26
- PUTTANESCA tomato, fior di latte, black olives, capers, sicilian anchovies & oregano \$28
- DIAVOLA tomato, fior di latte, spicy salami, onion & chilli \$30
- CAPRICCIOSA tomato, fior di latte, ham, artichokes, olives & mushrooms \$29
- SAN DANIELE tomato, fior di latte, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes \$30
- FRUTTI DI MARE a fresh seafood combination on a tomato base \$30
- VEGETARIANA (V) tomato, fior di latte, with a selection of garden vegetables \$29

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) \$32 V
- MACCHERONI guanciale, friarielli, garlic, chilli, anchovies, pecorino & pangrattato \$36
- LINGUINE AL NERO DI SEPPIA CUTTLEFISH served with zucchini, nduja & almond in a bisque sauce \$38
- MEZZE MANICHE served with pork sausage ragu & Parmigiano Reggiano \$35
- AGNOLOTTI ripieni con ricotta & pecorino formaggio in a burnt butter & sage sauce with parmesan chip & dried coppa \$37
- Gluten free options available + \$4

SECONDI DAILY MAINS AT MARKET PRICE

- PESCE DEL GIORNO \$MP
- BISTECCA ALLA FIORENTINA Gippsland Chianina 1kg \$140
- OAKS FARM ON THE BONE RIB-EYE PASTURE FEED w daily contorni \$65
- MONDAY | Vitello (veal)
- TUESDAY | Pollame (poultry)
- WEDNESDAY | Maiale (pork)
- THURSDAY | Agnello (lamb)
- FRIDAY | Pesce (fish)
- SATURDAY | Manzo (beef)
- SUNDAY | Gnocchi

CONTORNI

- ENDIVE SALAD pickled onions, orange & lemon dressing \$12
- 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 without Fairy Floss)
- NONNA’S TIRAMISU \$18
- TRIO OF HOUSEMADE GELATO \$17
- AFFOGATO vanilla bean ice cream, coffee & amaretto liqueur \$18
- FORMAGGI One \$16 | Two \$26 | Three \$32
served with Muscatel grapes & flat crispbread

MOLTO BOMB

FRIZZANTI/CHAMPAGNE

	GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy	\$12	\$60
PROSECCO Veneto Italy	\$15	\$70
ENRICOGATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$120
COLLET Ay Champagne France		\$99
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France		\$160
DOM PERIGNON France		\$550

VINO BIANCO

	GLS	CARAFE 500ML	BTL
2022 NICK O’LEARY ‘HEYWOOD’ RIESLING Canberra ACT	\$15	\$45	\$90
2021 MINISTRY OF CLOUDS RIESLING Clare Valley SA			\$95
2020 ASTERIAS ‘FIANO’ TEMPA DI ZOE Campania Italy	\$14	\$45	\$80
2020 MELACCE MONTECUCCO VERMENTINO Tuscany Italy	\$15	\$45	\$80
2019 CASTINO ‘LA SERRA’ ROERO ‘ARNEIS’ Piemonte Italy	\$15	\$45	\$78
2021 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$15	\$42	\$75
2016 PETIT CLOS SAUVIGNON BLANC Marlborough NZ			\$90
2020 MATTEO BRAIDOT PINOT GRIGIO Friuli Italy	\$15	\$45	\$80
2018 LUZANO ‘VERDICCHIO DEI CASTELLI DI JESI’ VERDICCHIO Marche Italy			\$70
2021 PIERO PAN SOAVE GARGANEGA TREBBIANO Veneto Italy	\$15	\$46	\$85
2018 LE MURATE ‘NICODEMI’ TREBBIANO D’ABRUZZO Abruzzo Italy			\$70
2020 MOLTO ‘BIANCO’ CHARDONNAY Friuli Italy	\$14	\$40	\$60
2020 FALANGHINA ‘FEUDI DI SAN GREGORIO’ Campania Italy			\$89
2021 DEXTER CHARDONNAY Mornington Peninsula VIC			\$90
2019 SANCERRE ‘TERRE DE MAIMBRAY’ Maimbray France			\$160
2018 MEURSAULT ‘LES COUS’ CHATEAU DE BEAUNE Cote d’or France			\$165
2018 BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE France			\$190

VINO ROSSO

	GLS	CARAFE	BTL
2020 NERO D’AVOLA ‘FUNARO’ ORGANIC ROSE Sicilia Italy	\$14	\$40	\$75
2021 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$15	\$45	\$77
2021 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$98
2020 PINOT NERO MONT MÈS CASTELFEDER Dolomiti Italy			\$95
2020 MOLTO ‘ROSSO’ REFOSCO Friuli Italy	\$14	\$46	\$60
2017 BOCCANTINO ‘RISERVA’ NERO D’AVOLA Sicily Italy			\$75
2019 ANTOLINI VALPOLICELLA ‘CLASSICO’ Veneto Italy	\$15	\$48	\$80
2020 LORENZO MANFREDI TERRA DEI TUSCI CHIANTI DOCG Tuscany Italy	\$15	\$45	\$80
2020 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE) Sardegna Italy			\$90
2016 POGGIO CIVETTA ‘RISERVA’ CHIANTI CLASSICO DOCG Toscana Italy			\$95
2020 MASSO ANTICO PRIMITIVO Puglia Italy	\$15	\$47	\$90
2020 SOBRERO ‘LANGHE’NEBBIOLO Piedmonte Italy			\$95
2019 WHITTON FARM ‘ROSSO’ SANGIOVESE SYRAH Canberra ACT	\$15	\$46	\$80
2015 AGLIANICO DI BAAL Campania Italy			\$85
2019 LE MURATE ‘NICODEMI’ MONTEPULCIANO D’ABRUZZO DOCG Abruzzo Italy			\$95
2019 NICK O’LEARY ‘BOLARO’ SHIRAZ Canberra ACT			\$99
2013 TORBECK ‘FACTOR’ SHIRAZ Barossa Valley SA			\$220
2019 150+1 BARBERA, DOC Piemonte Italy			\$90
2016 1-TERNARIO ‘ORGANIC’ GRENACHE Almansa Spain			\$85
2018 KILIKANOON ‘BLOCK ROAD’ CABERNET SAUVIGNON Clare Valley SA			\$95
2011 SCHIOPPETTINO ‘MONTE DEI CARPINI’ Friuli Colli Italy			\$98
2016 BOSCARELLI VINO NOBILE DI MONTEPULCIANO ‘RISERVA’ Abruzzo Italy			\$170
2017 CLOS SAINT JEAN CHATEAUNEUF DE PAPE France			\$180
2015 CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG Toscana Italy			\$195
2014 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$380
2015 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$350
2016 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$330
2017 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$300
2019 CLONAKILLA SHIRAZ VIOGNIER Canberra ACT			\$290
2015 AMARONE DELLA VALPOLICELLA ‘CAVOLO’ BRIGALDARA Veneto Italy			\$240
2014 SOBRERO BAROLO DOCG Piemonte Italy			\$195
2013 FEYLES ‘RISERVA’ BARBARESCO DOCG Piemonte Italy			\$195
2015 FRESCOBALDI BRUNELLO DI MONTALCINO ‘RISERVA’ DOCG Toscana Italy			\$330

ASK OUR STAFF ABOUT OUR CORAVIN SPECIAL WINE OF THE WEEK

VINI DOLCI

	GLS	BTL
2009 PICOLIT RONCO DEI TASSI DOC Friuli Italy		\$85
2020 MOSCATO D’ASTI CA DEL BAIO Italy	\$14	\$58
2019 BRACHETTO D’ACQUI ‘BRAIDA’ DOCG Italy		\$39
2013 ‘PASSITO’ DONATO GIANGIROLAMI Lazio Italy	\$12	\$67

APERITIVI

SGROPPINO

Prosecco, Vodka with lemon sorbet \$20

BELLINI

Prosecco with peach puree \$18

AMARETTO SOUR

Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters \$21

ESPRESSO MARTINI

Vodka, Mr Black, fresh espresso, & sugar syrup \$21

NEGRONI

Tanqueray Gin, Campari and Antica Formula vermouth diluted to perfection whilst stirred through ice \$20

APEROL SPRITZ

Aperol, Prosecco and soda \$19

CLASSIC MARGARITA

Tequila, Cointreav, lemon juice \$21

MOLTO MOJITO

Rum, lime juice, sugar, soda water & mint \$21

CRODINO

Aperitivo Non Alcoholic \$10

BIRRE

PERONI on tap \$10

BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale \$9

PERONI (500ML) Puro Malto Gran Riserva \$16

PERONI Leggera Lombardia \$8

PERONI 0% \$7

MENABREA Lager Piedmont \$10

BALADIN BIRRA Artigianale Nazionale \$12

APPLE CIDER \$9

BIBITE

AQUA MINERALE (500ML) \$8
(750ml) \$12

LIMONATA | CHINOTTO | SOFT DRINKS \$5.5

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 \$27

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*SUNDAY SURCHARGE 10% | *P/H SURCHARGE 15%

*VISA/MASTERCARD 1.5% AMEX 1.5% | *NO SPLIT BILLS