



STUZZICHINI SHARED

WOOD FIRED GARLIC BREAD \$12

WOOD FIRED ROSEMARY FOCACCIA served with whipped ricotta **\$14**

WOOD FIRED GAMBERI butterflied king prawns with garlic & chilli oil **\$29** GF

SUPPLI saffron risotto balls, fior di latte, napoli sauce & parmigiano reggiano **\$19** v

CARPACCIO DI MANZO served with fried capers, arugula, parmigiano reggiano & balsamic glaze **\$26**

POLENTA CHIPS served with gorgonzola sauce & tuscan salt **\$19** GF/V

BURRATA ask for today's special **\$28**

FROM THE MOLTO DELI

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

BUFFALO MOZZARELLA \$19

FORMAGGI 40g \$15 ea. (served with gnocco fritto)

Provolone dolce DOP | hard

Taleggio DOP | soft

Gorgonzola DOP | soft

Montegrappa DOP | hard

Aged Parmigiano Reggiano DOP | hard

SALUMI 40g \$15 ea. (served with gnocco fritto)

Italian Artisan Salami Cacciatore | salami

Smoked Pancetta | smoked cured pork belly

Bresaola | air dried beef

Prosciutto San Daniele DOP | 24 month cured pork imported from Italy

Mortadella | pork

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) fior di latte, 'Ingelara Farm' Bio-Organic potatoes, taleggio cheese & rosemary **\$28**

QUATTRO FORMAGGI (V) fior di latte, gorgonzola, taleggio & parmigiano reggiano **\$29**

AMANTE DI CARNE fior di latte, napoli sauce, ham, spicy salami & mortadella **\$29**

REGINA MARGHERITA (V) fior di latte, napoli sauce, parmesan & basil **\$28**

PUTTANESCA fior di latte, napoli sauce, black olives, capers, sicilian anchovies & oregano **\$29**

DIAVOLA fior di latte, tomato, spicy salami & onion **\$30**

CAPRICCIOSA fior di latte, napoli sauce, ham, artichokes, olives & mushrooms **\$30**

SAN DANIELE fior di latte, napoli sauce, prosciutto crudo, rocket, shaved parmesan & cherry tomatoes **\$30**

VEGETARIANA (V) fior di latte, napoli sauce, 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) **\$33** v

PAPPARDELLE al ragu slowed cooked beef cheek, Chicken fegato pancetta with parmigiano reggiano **\$37**

MACCERONI alla gricia with guanciale, pecorino romano black pepper **\$36**

HANDMADE BEETROOT FAGOTINI ai quattro formaggi with burnt butter & sage con noci macadamia **\$37** v

LINGUINE CON GRANCHIO blue swimmer crab, chilli with cherry tomato in a tomato bisque **\$39**

Gluten free options available + \$4

SECONDI DAILY MAINS AT MARKET PRICE

PESCE DEL GIORNO \$MP

BISTECCA ALLA FIORENTINA Gippsland Chianina **1kg \$150**

OAKS FARM ON THE BONE RIB-EYE PASTURE FEED w daily contorni **\$67**

MONDAY | Vitello (veal)

TUESDAY | Pollame (poultry)

WEDNESDAY | Maiale (pork)

THURSDAY | Agnello (lamb)

FRIDAY | Pesce (fish)

SATURDAY | Manzo (beef)

SUNDAY | Gnocchi

CONTORNI

MISTICANZA SALAD pine nuts, orange, goat cheese & honey mustard dressing **\$13**

ROCKET SALAD parmigiano reggiano & IGP balsamic vinegar **\$13**

PATATE FRITTE roasted 'Ingelara Farm' Bio-Organic potatoes, rosemary & garlic salt **\$14**

BROCCOLINI roast garlic, peperoncino & toasted almonds **\$13**

FRESH BUFFALO MOZZARELLA with heirloom tomato salad & basil **\$26**

DOLCI E FORMAGGI

MERINGUE with crema pasticcera, coconut crumble, mango vincotto & coconut sorbet **\$18**

TORTA DI CIOCCOLATA served with dehydrated raspberries, mixed berry 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 ITALIAN

VINO BIANCO

	GLS	^{500ML} CARAFE	BTL
2023 NICK O'LEARY 'HEYWOOD' RIESLING Canberra ACT	\$16	\$55	\$90
2021 JEAN-LUC MADER RIESLING Alsace France			\$90
2022 MASSO ANTICO 'FIANO' Puglia Italy	\$15	\$50	\$80
2022 JERZU 'TELAVE' VERMENTINO DI SARDEGNA Sardegna Italy	\$16	\$50	\$80
2021 CASTINO 'LA SERRA' ROERO 'ARNEIS' Piemonte Italy	\$16	\$50	\$78
2022 HOWARD SAUVIGNON BLANC Adelaide Hills SA	\$16	\$50	\$77
2018 BIANCO DI BAAL 'COLLI DI SALERNO' Campania Italy			\$85
2020 FALANGHINA FEUDI DI SAN GREGORIO Campania Italy			\$90
2022 PERMANI SAUVIGNON BLANC DOC Friuli Italy			\$77
2022 SANCERRE 'TERRE DE MAIMBRAY' France		375ML	\$59
2021 SANCERRE 'TERRE DE MAIMBRAY' Maimbray France			\$160
2021 IL CASATO PINOT GRIGIO DOC Friuli Italy	\$16	\$50	\$80
2020 FILODIVINO 'MATTO' VERDICCHIO DEI CASTELLI DI JESI Marche Italy			\$70
2022 CANTINA DI SOAVE 'GARGANEGA' Veneto Italy	\$16	\$55	\$85
2018 LE MURATE 'NICODEMI' TREBBIANO D'ABRUZZO Abruzzo Italy			\$70
2020 MOLTO 'BIANCO' CHARDONNAY Friuli Italy	\$14	\$50	\$60
2021 DEXTER CHARDONNAY Mornington Peninsula VIC			\$90
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 MASSO ANTICO 'PRIMITIVO' ROSE Puglia Italy	\$15	\$55	\$77
2022 SIDEWOOD PINOT NOIR Adelaide Hills SA	\$16	\$55	\$80
2022 HUGHES & HUGHES PINOT NOIR Derwent Valley TAS			\$98
2021 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			\$78
2020 ANTOLINI VALPOLICELLA 'CLASSICO' Veneto Italy	\$16	\$50	\$80
2021 COLI 'CHIANTI CLASSICO' DOCG Tuscany Italy	\$16	\$50	\$80
2020 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE) Sardegna Italy			\$90
2017 POGGIO CIVETTA 'RISERVA' CHIANTI CLASSICO DOCG Toscana Italy			\$95
2021 MASSO ANTICO PRIMITIVO Puglia Italy	\$16	\$55	\$90
2021 SOBRERO 'LANGHE' NEBBIOLO Piedmonte Italy			\$95
2022 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH Canberra ACT	\$16	\$50	\$80
2015 AGLIANICO DI BAAL Campania Italy			\$85
2019 LE MURATE 'NICODEMI' MONTEPULCIANO D'ABRUZZO DOCG Abruzzo Italy			\$95
2021 NICK O'LEARY 'BOLARO' SHIRAZ Canberra ACT			\$99
2015 TORBECK 'FACTOR' SHIRAZ Barossa Valley SA			\$220
2021 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
2019 BOSCARRELLI VINO NOBILE DI MONTEPULCIANO 'RISERVA' Abruzzo Italy			\$170
2020 CLOS SAINT JEAN CHATEAUNEUF DU PAPE France			\$180
2016 CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG Toscana Italy			\$195
20XX CLONAKILLA SHIRAZ VIOGNIER Canberra ACT 'ASK FOR AVAILABLE VINTAGE'			POA
2015 AMARONE DELLA VALPOLICELLA 'CAVOLO' BRIGALDARA Veneto Italy			\$240
2018 SOBRERO BAROLO DOCG Piemonte Italy			\$195
2017 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
2021 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

FRIZZANTI/CHAMPAGNE

	GLS	BTL
LINI 910 COREGGIO LAMBRUSCO Emilia Romagna Italy	\$13	\$60
PROSECCO Veneto Italy	\$16	\$70
ENRICO GATTI BRUT FRANCIACORTA Lombardy Italy	\$22	\$120
COLLET Ay Champagne France		\$99
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY France		\$160
DOM PERIGNON France		\$550

APERITIVI

SGROPPINO

Prosecco, Vodka with lemon sorbet \$21

BELLINI

Prosecco with Peach Puree \$18

AMARETTO SOUR

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

ESPRESSO MARTINI

Vodka, Kahlua, fresh espresso, & sugar syrup \$21

CHARLIE CHAPLIN

Sloe Gin, creme de Apricot & lime juice \$22

NEGRONI

Tanqueray Gin, Campari and Antica Formula vermouth diluted to perfection whilst stirred through ice \$22

APEROL SPRITZ / LIMONCELLO SPRITZ

Aperol, Prosecco and soda \$19

CLASSIC MARGARITA

Tequila, Cointreau, lemon juice \$21

MOLTO MOJITO

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

CRODINO

Aperitivo Non Alcoholic \$10

BIRRE

PERONI on tap \$10

BENTSPOKE BARLEY GRIFFIN Canberra Pale Ale \$10

GINGER BEER Brookvale Union \$10

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

PERONI Leggera Lombardia \$9

PERONI 0% \$7

MENABREA Lager Piedmont \$11

BALADIN BIRRA Artigianale Nazionale \$12

APPLE CIDER \$9

BIBITE

AQUA MINERALE (500ML) \$9

(750ml) \$12

LIMONATA | CHINOTTO | SOFT DRINKS \$6

DIGESTIVE

30ML

AMARO MONTENEGRO \$12

VECCHIO AMARO DEL CAPO \$14

HENNESSY XO France \$29

1994 JEAN FILLIOUX France \$19

PEDRO XIMENEZ Spain \$12

PENFOLDS GRANDFATHER Australia \$17

1979 ARMAGNAC TENARERE France \$27

PH — 02 6140 7039

INSTAGRAM — @MOLTO_ITALIAN

FACEBOOK — /MOLTOITALIAN

MOLTOITALIAN.COM

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

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