



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 AL TELFONO butternut pumpkin risotto balls, aioli and parmigiano reggiano \$20

INVOLTINI DI COTECHINO cotechino sausage wrapped with friarielli, prosciutto san daniele & lentils in a tomato sugo \$25

POLENTA CHIPS served with gorgonzola sauce & tuscan salt \$20 GF/V

BURRATA ask for today's special \$28

FROM THE MOLTO DELI

MIXED OLIVES marinated in thyme, orange zest, star anise, cinnamon & olive oil \$9

BUFFALO MOZZARELLA \$19

FORMAGGI 40g \$17 **ea.** (served with gnocco fritto)

Provolone dolce DOP | hard

Taleggio DOP | soft

Gorgonzola DOP | soft

Asiago DOP | hard

Aged Parmigiano Reggiano DOP | hard

SALUMI 40g \$17 **ea.** (served with gnocco fritto)

Italian Artisan Salami Cacciatore | felino 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 is made using the traditional Italian 'Biga' method for exceptional flavour & texture. We use San Marzano tomatoes, Fior di Latte and Bufalo Mozzarella delivered weekly from Italy.

PATATE (V) fior di latte, ‘Ingelara Farm’ Bio-Organic potatoes, taleggio cheese & rosemary \$30

QUATTRO FORMAGGI (V) fior di latte, gorgonzola, taleggio & parmigiano reggiano \$30

AMANTE DI CARNE fior di latte, napoli sauce, ham, spicy salami & mortadella \$32

REGINA MARGHERITA (V) fior di latte, napoli sauce, parmigiano reggiano & basil \$30

PUTTANESCA fior di latte, napoli sauce, black olives, capers, sicilian anchovies & oregano \$30

DIAVOLA fior di latte, napoli sauce, spicy salami & onion \$32

CAPRICCIOSA fior di latte, napoli sauce, ham, artichokes, olives & mushrooms \$32

SAN DANIELE fior di latte, napoli sauce, prosciutto crudo, arugula, shaved parmigiano reggiano & cherry tomatoes \$32

VEGETARIANA (V) fior di latte, napoli sauce, with a selection of garden vegetables \$30

Housemade gluten free options available + \$7

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

SPAGHETTI CACIO E PEPE (served at the table) \$34 v

MAFALDINE slow cooked beef brisket ragu with red wine napoli sauce & parmigiano reggiano \$38

MACARONI pork sausage ragu in white wine bianco, herbs parmigiano reggiano & spicy pangrattato \$38

MEZZEMANICHE with smoked salmon, cherry tomato zucchini ribbons, in a fish stock with napoli sauce & pangrattato \$39

AGNOLOTTI filled with chestnut & porcini mushroom in a burnt butter & sage sauce with a pecorino crisp \$38

Gluten free options available + \$4

SECONDI DAILY MAINS AT MARKET PRICE

PESCE DEL GIORNO \$MP

BISTECCA ALLA FIORENTINA Gippsland Chianina 1kg \$170

OAKS FARM ON THE BONE RIB-EYE PASTURE FEED w daily contorni 500g \$70

MONDAY | Vitello (veal)

TUESDAY | Pollame (poultry)

WEDNESDAY | Maiale (pork)

THURSDAY | Agnello (lamb)

FRIDAY | Pesce (fish)

SATURDAY | Manzo (beef)

SUNDAY | Gnocchi

CONTORNI

INSALATA INVERNALE lettuce pumpkin, persimmon, crutons shaved pecorino & honey mustard dressing \$16

ROCKET SALAD parmigiano reggiano & IGP balsamic vinegar \$14

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

WOODFIRED ROMANESCO Italian cauliflower with goats curd & pinenuts \$14

INSALATA DI CAPRESE with heirloom tomato, buffalo mozzarella & basil \$28

RACLETTE melted served on baked potatoes \$24

DOLCI E FORMAGGI

TORTA DI LAVA AL PISTACCHIO E CIOCCOLATO (GF) bianca with lemon sorbet \$19

BUDINO DI PANETTONE served with vanilla ice cream \$19

NONNA’S TIRAMISU \$19

TRIO OF HOUSEMADE GELATO \$17

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

FORMAGGI One \$18 | Two \$28 | Three \$35
served with Muscatel grapes & flat crispbread

MOLTO

VINO ROSSO

2009 CLONAKILLA SHIRAZ VIOGNIER	Canberra ACT	\$450
2014 CLONAKILLA SHIRAZ VIOGNIER	Canberra ACT	\$390
2015 CLONAKILLA SHIRAZ VIOGNIER	Canberra ACT	\$370
2016 CLONAKILLA SHIRAZ VIOGNIER	Canberra ACT	\$350
2017 CLONAKILLA SHIRAZ VIOGNIER	Canberra ACT	\$320
2019 CLONAKILLA SHIRAZ VIOGNIER	Canberra ACT	\$300

FRIZZANTI/CHAMPAGNE

BUGNO MARTINO LAMBRUSCO MANTOVANO	Lombardy Italy	GLS	BTL
PROSECCO	Veneto Italy	\$13	\$60
ENRICOGATTI BRUT FRANCIACORTA	Lombardy Italy	\$16	\$70
COLLET	Ay Champagne France	\$22	\$120
BILLECART SALMON BRUT RESERVE MAREUIL - SUR - AY	France		\$110
DOM PERIGNON	France		\$170
			\$550

VINO BIANCO

2023 NICK O'LEARY 'HEYWOOD' RIESLING	Canberra ACT	GLS	CARAFE 500ML	BTL
2022 JEAN-LUC MADER RIESLING	Alsace France	\$16	\$55	\$95
2023 MASSO ANTICO 'FIANO'	Puglia Italy	\$15	\$50	\$88
2022 JERZU 'TELAVE' VERMENTINO DI SARDEGNA	Sardegna Italy	\$16	\$50	\$87
2022 CASTINO 'LA SERRA' ROERO 'ARNEIS'	Piemonte Italy	\$16	\$50	\$85
2024 JULES TAYLOR SAUVIGNON BLANC	Marlborough NZ	\$16	\$50	\$85
2024 HOWARD SAUVIGNON BLANC	Adelaide Hills SA			\$85
2023 SANCERRE 'TERRE DE MAIMBRAY'	France		375ML	\$59
2022 SANCERRE 'TERRE DE MAIMBRAY'	Maimbray France			\$160
2022 IL CASATO PINOT GRIGIO DOC	Friuli Italy	\$16	\$50	\$88
2023 PECORINO 'UNICO' TERRE DI CHIETI	Abruzzo Italy			\$85
2022 CANTINA DI SOAVE 'GARGANEGA'	Veneto Italy	\$16	\$55	\$88
2018 LE MURATE 'NICODEMI' TREBBIANO D'ABRUZZO	Abruzzo Italy			\$75
2022 MOLTO 'BIANCO' CHARDONNAY	Friuli Italy	\$14	\$50	\$65
2023 DEXTER CHARDONNAY	Mornington Peninsula VIC			\$90
2023 HUIA SAUVIGNON BLANC	Marlborough NZ			\$85
2022 TYRRELLS VAT 47 CHARDONNAY	Pokolbin NSW			\$125
2018 TYRRELLS VAT 1 SEMILLON	Pokolbin NSW			\$130
2021 MONTENIDOLI 'VERNACCIA DI SAN GIMIGNANO' DOCG	Tuscany Italy			\$145
2021 PIEROPAN 'LA ROCCA SOAVE'	Veneto Italy			\$155
2023 TERRE DEI MITI 'ETNA BIANCO'	Sicily Italy			\$95
2018 MEURSAULT 'LES COUS' CHATEAU DE BEAUNE	Cote d'or France			\$175
2018 BOUCHARD CHASSAGNE-MONTRACHET MONTRACHET VILLAGE	France			\$195

VINO ROSSO

2023 TENUTA ULISSE ROSE	Abruzzo Italy	GLS	CARAFE	BTL
2022 LE GRAND CROS 'L'ESPRIT DE PROVENCE' ROSE	Provence France	\$15	\$55	\$85
2023 HOLM OAK PINOT NOIR	Tasmania	\$16	\$55	\$88
2023 GHOST ROCK 'BONADALE' PINOT NOIR TAS				\$98
2022 PINOT NERO MONT MÈS CASTELFEDER	Dolomiti Italy			\$97
2023 MOLTO 'ROSSO' MERLOT	Friuli Italy	\$14	\$46	\$65
2018 BOCCANTINO 'RISERVA' NERO D'AVOLA	Sicily Italy			\$80
2021 CANTINE DI ORA VALPOLICELLA 'RIPASSO' DOC	Veneto Italy	\$16	\$50	\$85
2021 COLI 'CHIANTI CLASSICO' DOCG	Tuscany Italy	\$16	\$50	\$85
2022 ANTONELLA CORDA CANNONAU DI SARDEGNA DOC (GRENACHE)	Sardegna Italy			\$95
2019 COLI 'RISERVA' CHIANTI CLASSICO DOCG	Toscana Italy			\$98
2022 MASSO ANTICO PRIMITIVO	Puglia Italy	\$16	\$55	\$90
2021 NEBBIOLO 'CASALE DEL BARONE'	Piedmonte Italy			\$97
2023 WHITTON FARM 'ROSSO' SANGIOVESE SYRAH	Canberra ACT			\$85
2022 TERRE FORTI MONTEPULCIANO D'ABRUZZO	Abruzzo Italy	\$16	\$50	\$85
2021 CERASO 'SAN SALVATORE' AGLIANICO	Campania Italy			\$85
2021 TERRE DEI MITI 'ETNA ROSSO'	Sicily Italy			\$95
2021 TOBLÀR 'SCHIOPPETTINO'	Venezia Giulia Italy			\$95
2021 LE MURATE 'NICODEMI' MONTEPULCIANO D'ABRUZZO DOCG	Abruzzo Italy			\$97
2021 RIDOLFI 'ROSSO DI MONTALCINO' DOC	Tuscany Italy			\$97
2021 NICK O'LEARY 'BOLARO' SHIRAZ	Canberra ACT			\$99
2015 TORBECK 'FACTOR' SHIRAZ	Barossa Valley SA			\$240
2023 150+1 BARBERA, DOC	Piemonte Italy			\$97
2016 1-TERNARIO 'ORGANIC' GRENACHE	Almansa Spain			\$90
2021 TYRRELLS VAT 9 SHIRAZ	Pokolbin NSW			\$130
2018 KILIKANOON 'BLOCK ROAD' CABERNET SAUVIGNON	Clare Valley SA			\$98
2022 TYRRELLS VAT 8 SHIRAZ CABERNET	Pokolbin NSW			\$125
2019 VALFACCENDA ROERO	Piedmont Italy			\$138
2021 CLOS SAINT JEAN CHATEAUNEUF DU PAPE	France			\$195
2016 CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG	Toscana Italy			\$198
2018 AMARONE DELLA VALPOLICELLA 'I CAMPI'	Veneto Italy			\$270
2020 PIAZZO 'VALENTE' BAROLO DOCG	Piemonte Italy			\$210
2017 FEYLES 'RISERVA' BARBARESCO DOCG	Piemonte Italy			\$200
2016 'DAL FORNO ROMANO' VALPOLICELLA SUPERIORE AMARONE	Veneto Italy			\$450

VINI DOLCI

2021 MOSCATO D'ASTI CA DEL BAIO	Italy	GLS	BTL
2019 BRACHETTO D'ACQUI 'BRAIDA' DOCG	Italy	\$14	\$58
2013 'PASSITO' DONATO GIANGIROLAMI	Lazio Italy	\$12	\$39
			\$67

APERITIVI

SGROPPINO	
Prosecco, Vodka with lemon sorbet	\$23
VIN BRULEE	
red wine cinnamon orange zest, bay leaves & cloves	\$18

AMARETTO SOUR	
Disaronno Amaretto, fresh lemon juice, eggwhite, Angostura bitters	\$22

ESPRESSO MARTINI	
Vodka, Kahlua, fresh espresso, & sugar syrup	\$23

CHARLIE CHAPLIN	
Sloe Gin, creme de Apricot & lime juice	\$23

NEGRONI	
Tanqueray Gin, Campari and Antica Formula vermouth diluted to perfection whilst stirred through ice	\$23

APEROL SPRITZ / LIMONCELLO SPRITZ	
Aperol, Prosecco and soda	\$20

CLASSIC MARGARITA	
Tequila, Cointreau, lime juice	\$23

MOLTO MOJITO	
Rum, lime juice, sugar syrup, soda water & mint	\$23

CRODINO	
Aperitivo Non Alcoholic	\$10

BIRRE

PERONI on tap	\$12
PERONI (500ML) Gran Riserva Doppio Malto	\$16
BENTSPOKE BARLEY GRIFFIN	Canberra Pale Ale \$11
GINGER BEER	Brookvale Union \$10
PERONI Leggera Lombardia	\$10
PERONI 0% \$8	
MENABREA Lager Piedmont	\$13
BALADIN BIRRA Artigianale Nazionale	\$14
APPLE CIDER	\$10

BIBITE

AQUA MINERALE (500ML)	\$10
(750ml)	\$14
LIMONATA CHINOTTO SOFT DRINKS	\$6.5

DIGESTIVE

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

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*SUNDAY SURCHARGE 10% *P/H SURCHARGE 15%
*VISA/MASTERCARD 1.5% AMEX 2.0% *NO SPLIT BILLS