



STUZZICHINI SHARED

- WOOD FIRED GARLIC BREAD \$12
- WOOD FIRED ROSEMARY FOCACCIA served with whipped ricotta \$14
- CAVIAR BUMP with beluga caviar & belvedere vodka \$35
- WOOD FIRED GAMBERI butterflied king prawns with garlic & chilli oil \$29 GF
- SUPPLI AL TELEFONO 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
- RACLETTE melted served on baked potatoes \$24

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 Buffalo 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 v

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, croutons, 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
- BROCCOLINI roast garlic, peperoncino (chilli) & toasted almonds \$14
- INSALATA DI CAPRESE with heirloom tomato, buffalo mozzarella & basil \$28

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

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



VINO ROSSO

	BTL
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

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

VINO BIANCO

	GLS	CARAFE 500ML	BTL
2023 NICK O’LEARY ‘HEYWOOD’ RIESLING Canberra ACT	\$16	\$55	\$95
2022 JEAN-LUC MADER RIESLING Alsace France			\$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	\$15	\$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 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

	GLS	CARAFE	BTL
2023 TENUTA ULISSE ROSE Abruzzo Italy	\$15	\$55	\$85
2022 LE GRAND CROS ‘L’ESPRIT DE PROVENCE’ ROSE Provence France			\$95
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	\$15	\$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
2016 RESCHKE ‘BOS’ CABERNET SAUVIGNON Coonawarra S.A.			\$125
2016 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
2021 CLOS SAINT JEAN CHATEAUNEUF DU PAPE France			\$195
2021 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

	GLS	BTL
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

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
MORETTI (400ML) on tap	\$13
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
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