

# IL MOLO

## ANTIPASTI

<b>HOUSE OLIVES</b> sicilian olives, served warm [add chorizo +\$3]	9/12
<b>PANE</b> flatbread with garlic, thyme, caramelised onion	9
<b>CALAMARI FRITTI</b> lemon, chilli salt, aioli	16
<b>ARANCINI</b> porcini mushroom, taleggio, black garlic aioli	15
<b>BURRATA</b> snap peas, asparagus, mint & lemon vinaigrette	24
<b>BRUSCHETTA</b> heirloom tomato, garlic, bocconcini, evoo	15
<b>SALUMI</b> bresoala, prosciutto, salami, marinated olives, chilli jam, ciabatta	25

## PASTA *gluten free +\$3*

<b>LINGUINI</b> prawns, clams, chilli, cherry tomato, garlic, spring onion, evoo, white wine	29
<b>CASARECCE</b> chicken, bacon, white wine, cream, parsley, parmesan	27
<b>RAGU</b> slow-cooked duck, tomato, rosemary, pappardelle	28
<b>GNOCCHI</b> potato gnocchi, basil pesto, spinach, pistachios	25

## PIZZA NAPOLI *gluten free +\$3*

<b>MARGHERITA</b> fiore de latte, basil, parmesan	19
<b>SALAMI</b> black olive, fiore de latte	24
<b>GAMBERI</b> garlic prawn, cherry tomato, chilli, bocconcini	26

## PIZZA BIANCA *gluten free +\$3*

<b>FUNGHI</b> field mushrooms, lemon thyme, ricotta salata	23
<b>ITALIAN SAUSAGE</b> confit garlic, roasted red peppers, eggplant, feta	25
<b>PATATA</b> pancetta, potato, gorgonzola, rosemary, bocconcini	25

## CONTORNI

<b>SHOESTRING FRIES</b> herb salt, aioli	9
<b>ROCKET SALAD</b> pear, parmesan, balsamic, evoo	12
<b>TRUFFLED POTATOES</b> triple cooked potato, truffle oil, parmesan, parsley	12
<b>COS</b> shaved parmesan, sardinian anchovy dressing	12
<b>BROCOLINI</b> red onion, whipped feta, lemon thyme	14

## SWEETS

<b>CANNOLI</b> lemon ricotta, mascarpone, pistachio praline	12
<b>VANILLA PANNA COTTA</b> blueberries, almond & coconut crumble	12

PLEASE LET US KNOW ABOUT ANY DIETARY REQUIREMENTS

# TAKEAWAY

## DATE NIGHT FOR TWO | \$90

### STARTERS

**PANE** flatbread with garlic, thyme, caramelised onion

**ARANCINI** porcini mushroom, taleggio, black garlic aioli

### PASTA [CHOOSE 2]

**LINGUINI** prawns, clams, chilli, cherry tomato, garlic, spring onion, evoo, white wine

**CASARECCE** chicken, bacon, white wine, cream, parsley, parmesan

**RAGU** slow-cooked duck, tomato, rosemary, pappardelle

**GNOCCHI** potato gnocchi, basil pesto, spinach, pistachios

### SIDES [CHOOSE 2]

**SHOESTRING FRIES** herb salt, aioli

**ROCKET SALAD** pear, parmesan, balsamic, evoo

**TRUFFLED POTATOES** triple cooked potato, truffle oil, parmesan, parsley

**COS** shaved parmesan, sardinian anchovy dressing

### DESSERT

**CANNOLI** lemon ricotta, mascarpone, pistachio praline

## PIZZA PARTY | FEEDS 4-6 | \$120

### PIZZA

**NAPOLI | MARGHERITA** fiore de latte, basil, parmesan

**NAPOLI | SALAMI** black olive, fiore de latte

**NAPOLI | GAMBERI** garlic prawn, cherry tomato, chilli, bocconcini

**BIANCA | FUNGHI** field mushrooms, lemon thyme, ricotta salata

### SIDES

**SHOESTRING FRIES** herb salt, aioli

**COS** shaved parmesan, sardinian anchovy dressing

### DESSERT

**2 x CANNOLI** lemon ricotta, mascarpone, pistachio praline

## FIESTA FAMILIA | FEEDS 4-6 | \$180

### STARTERS

**PANE** flatbread with garlic, thyme, caramelised onion

**ARANCINI** porcini mushroom, taleggio, black garlic aioli

**CALAMARI FRITTI** lemon, chilli salt, aioli

### PASTA [CHOOSE 2]

**LINGUINI** prawns, clams, chilli, cherry tomato, garlic, spring onion, evoo, white wine

**CASARECCE** chicken, bacon, white wine, cream, parsley, parmesan

**RAGU** slow-cooked duck, tomato, rosemary, pappardelle

**GNOCCHI** potato gnocchi, basil pesto, spinach, pistachios

### PIZZA [CHOOSE 2]

**NAPOLI | MARGHERITA** fiore de latte, basil, parmesan

**NAPOLI | SALAMI** black olive, fiore de latte

**NAPOLI | GAMBERI** garlic prawn, cherry tomato, chilli, bocconcini

**BIANCA | FUNGHI** field mushrooms, lemon thyme, ricotta salata

### SIDES [CHOOSE 2]

**SHOESTRING FRIES** herb salt, aioli

**ROCKET SALAD** pear, parmesan, balsamic, evoo

**TRUFFLED POTATOES** triple cooked potato, truffle oil, parmesan, parsley

**COS** shaved parmesan, sardinian anchovy dressing

### DESSERT

**2 x CANNOLI** lemon ricotta, mascarpone, pistachio praline

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IL MOLLO AT HOME

# IL MOLO HOME

## BUBBLES

				BTL
Bandini	Prosecco, Veneto	ITA	NV	28
G.H Mumm 'Grand Cordon'	Brut, Reims	FR	NV	65
Perrier Jouet	Grand Brut, Epernay	FR	NV	75
Veuve Clicquot 'Yellow Label'	Brut, Reims	FR	NV	79

## WHITE

				BTL
Leeuwin Estate 'Art Series'	Riesling, Margaret River	WA	2020	27
Big Easy Radio	Vermentino, Langhorne Creek	SA	2019	24
Howard Vineyard	Sauvignon Blanc, Adelaide Hills	SA	2020	23
Craggy Range 'Te Muna'	Sauvignon Blanc, Martinborough	NZ	2020	32
Credaro Five Tales	Pinot Gris, Margaret River	WA	2020	21
Tenuta Maccan	Pinot Grigio IGT, Veneto	ITA	2019	26
Rob Dolan 'Black Label'	Chardonnay, Yarra Valley	SA	2019	29
Paringa Estate PE	Chardonnay, Mornington Peninsula	VIC	2019	35
Montevechio	Moscato, Heathcote	VIC	2019	24

## ROSÉ

				BTL
Poggio Anima	Rosé, Sicily	ITA	2019	23
Wairau River	Rosé, Marlborough	NZ	2019	25
Maison Saint AIX	Rosé, Provence	FR	2020	34

## RED

				BTL
Rob Dolan 'True Colours'	Pinot Noir, Yarra Valley	VIC	2019	25
Gala Estate 'White Label'	Pinot Noir, East Coast	TAS	2019	36
Rabbit Ranch	Pinot Noir, Central Otago	NZ	2019	32
Rusden Driftsand	GSM, Barossa Valley	SA	2019	23
Paxton 'AAA'	Shiraz Grenache, McLaren Vale	SA	2020	29
Credaro Five Tales	Cabernet Merlot, Margaret River	SA	2020	21
Tenuta Rosetti	Chianti DOCG, Tuscany	ITA	2019	32
Tenuta Ulisse	Montepulciano DOP, Abruzzo	ITA	2018	26
Teusner 'The Gentleman'	Cabernet Sauvignon, Barossa Valley	SA	2019	25
Mountadam Five-Fifty	Shiraz, Eden Valley	SA	2019	23
Yangarra	Shiraz, McLaren Vale	SA	2018	35

## APEROL HOME PACK

Bandini Prosecco + btl Aperol + btl San Pellegrino + oranges	57
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# BOOZE