

## Italian Share Plates at MOLO Wine Bar

### **by MOLO**

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|---|----|
| Bruschetta ox heart, heirloom tomatoes, capers, Cantabrian sardine, basil                 | ?  |
| Fried SA Calamari, Sardinian "Salt & Vinegar  | ?  |
| Char grilled local green asparagus, lemon, capers Sicilian olive oil                      | 17 |
| Salumi – by "De Palma", Mortadella, Lonza, Salami, house made pickles + grissini          | 19 |
| La Belle "Saint George" French Sardines, butter, pickled onions, rocket, chilli, crostini | 29 |
| Burrata, (DOP) Swedish caviar, Sicilian olive oil, crostini ' <i>signature dish</i> '     | 28 |
| Spaghetti "Verrigni" WA Scampi meat, cherry tomato, garlic, chilli                        | 39 |
| Salad of rocket, radicchio, white nectarine, Parmigiano Reggiano                          | 15 |
| Formaggio- Pecorino "Ubriaco" washed in prosecco, pickled Tuscan pear                     | 15 |

### **MOLO by MANTA**

|  |     |
|--|-----|
| Freshly shucked local Oysters  | 5ea |
| Pickled Nardin Spanish white anchovies, smoked tomato, goats cheese, chives, brioche | 19  |
| Pesce del Giorno – Please Ask  | MP  |
| Carne del Giorno – Please Ask  | MP  |
| Petit Fours  | 16  |
| Dolce del Giorno – Amedei chocolate fondant, raspberry centre, almond                | 18  |

Please inform your waiter if you have any food allergies, a 10% surcharge applies to Sundays and Public Holidays