

# IL MOLO

All Day Italo Dining



## Antipasti

- OLIVES ASCOLANA — 12  
*Feta Stuffed Sicilian Olives, Parmesan Crumb, Napoli*
- PANE — 10  
*Homemade Rosemary & Garlic Bread, Whipped Ricotta, Evoo*
- CALAMARI FRITTI — 19  
*Baby Calamari, Lemon, Chilli, Aioli*
- ARANCINI — 15  
*Taleggio, Gorgonzola, Mozzarella, Romesco*
- CAPRESE — 28  
*Heirloom Tomato, Basil, Mount Tamborine Burrata*
- CAPESANTE — 22  
*Pan Seared Hokkaido Scallops, Cauliflower Puree, Toasted Hazelnuts, Burnt Butter*
- SCAGLIOZZI — 16  
*Crispy Polenta, Arrabbiata, Whipped Ricotta, Pecorino*
- BEEF CARPACCIO — 27  
*Thinly Sliced Wagyu Beef, Parmigiano Reggiano, Crispy Shallots, Truffle Mayo, Capers*
- GAMBERONI — 26  
*Mooloolaba Prawns, Grilled with Butter, Chilli, Parsley*

- SALUMI — 25  
*Prosciutto, Salami, Mortadella, Marinated Olives, Chilli Jam, Grissini*
- + dolcelatte — 6
- + pecorino toscano — 7
- + bocconcini — 6

## Primi

Fresh home -  
made pasta.

- LINGUINE — 33  
*Mooloolaba Prawns, Lemon, Garlic, Cherry Tomato, Chilli*
- RISOTTO — 28  
*Ruby Creek Wild Mushrooms, Black Truffle, Pecorino*
- SPAGHETTI — 27  
*Classic Carbonara, Smoked Bacon, Egg Yolk, Parmigiano Reggiano, Black Pepper*
- CONCHIGLIE — 29  
*Pork Fennel Sausage, Sun-dried Tomato, Roast Peppers, Pine Nuts, Parmesan*
- LASAGNA — 32  
*House-Made, Beef and Pork Ragu, Bechamel, Napoli*

- |                                |   |
|--------------------------------|---|
| GLUTEN FREE pizza .....        | 5 |
| GLUTEN FREE fusilli pasta..... | 3 |
| VEGAN cheese .....             | 3 |

PLEASE SPEAK  
TO YOUR  
WAITER ABOUT  
ANY DIETARY  
REQUIREMENTS



## Pizza

- MARGHERITA — 22  
*Fior Di Latte, Napoli, Basil, Parmesan*
- PATATE E PANCETTA — 26  
*Potato, Mozzarella, Scamorza, Pancetta, Rosemary*
- AUTUNNO — 25  
*Pumpkin, Caramelised Onion, Broadleaf Rocket, Whipped Goats Cheese, Chilli Flakes, Pine Nuts*
- GAMBERI — 29  
*Local Prawns, Napoli, Cherry Tomato, Garlic, Chilli, Bocconcini*
- DIAVOLA — 27  
*Spicy Salami, Nduja, Pickled Jalapeno, Green Olives, Honey*

TRADING HOURS

WED — FRI  
11:30<sup>A</sup> — LATE

SAT — SUN  
11<sup>A</sup> — LATE

MON - TUE  
C L O S E D

## Secondi

- MELANZANE — 29  
ALLA PARMIGIANA  
*Roasted Eggplant, Fior Di Latte, Napoli, Aged Parmigiano, Basil*
- FILETTO — 39  
*Scotch Fillet, Herb Butter, Blistered Vine Tomatoes, Smashed Potatoes, Jus*
- PESCE ALL'ACQUA PAZZA — 39  
*Red Emperor, Mediterranean Style, Braised Tomato, Fennel, Garlic, Capers*
- COTOLETTA — 34  
*Free Range Chicken, Parmesan Crumb, Capers, Crispy Sage, Lemon Butter*



## Contorni

- TRUFFLE FRIES — 11  
*Black Truffle Oil, Australian Truffle Salt, Parmigiano Reggiano*
- INSALATA DI RUCOLA — 13  
*Rocket, Aged Parmigiano, Lemon, Evoo*
- BROCCOLINI — 15  
*Grilled Tenderstem, Lemon, Chilli, Garlic, Toasted Almonds*
- PATATE — 12  
*Crispy Potatoes, Sicilian Sea Salt, Garlic, Rosemary*
- HEIRLOOM CARROTS — 15  
*Feta, Toasted Pepitas*

@ilmolobulimba

Having trouble  
choosing?  
Check us out on  
Instagram!

## Dolci

- TARTE — 14  
*Warm Almond & Pear Tarte, Cinnamon, Vanilla Bean Ice Cream*
- CANNOLI — 12  
*Raspberry, White Chocolate, Pistachio*
- TIRAMISU — 15  
*Espresso, Mascarpone, Coffee Liqueur, Savoiardi, Cocoa*
- LIMONE — 22  
*Lemon Sorbet, Limoncello*

GELATO — 5  
*House Made Gelato or Sorbet*

SEE YOUR SERVER FOR  
TODAY'S GELATO SPECIALS ↑

- AFFOGATO — 10  
*Espresso, Vanilla Gelato, Biscotti*
- + add liqueur — 20  
*Fragelico, Baileys, Amaretto, Tia Maria*

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