

Antipasto

- SA Oysters** **GF**(4) **16**
Natural
- SA Oysters**.....(4) **18**
Pangrattato
- Puff Bread** **GFA** **VE** **14**
freshly baked, Molly's way
- Sicilian Olives** **V** **GF** **12**
warm olives, citrus, chilli, garlic, rosemary
- Polpette**.....**20**
Italian style meatballs in tomato sugo with fior di latte
- Zucchini Flowers** **V** **24**
stuffed zucchini flowers with house-made ricotta cream filling, oven baked
- Burrata** **V** **GF** **24**
with KI honey, citrus
- Ocean Trout** **GF** **26**
cured trout, beetroot coulis
- Stuffed Olives** **19**
mammoth green olives, house-made Italian sausage

- Gamberi** **GF** **26**
Venus Bay king prawns, citrus, crustacean oil
- Sardina**..... **24**
Port Lincoln sardine fillets, pangretta
- Carciofe** **GF** **VE** **17**
artichoke hearts, salsa verde
- Roast Capsicum** **GF** **VE** **19**
rosemary, thyme, garlic, oregano, evoo

Salumi

- Prosciutto san. daniele 20mths**..... **20**
- Capocollo**..... **16**
- Calabrese hot salami**..... **18**
- Cracked pepper mortadella**..... **14**
- Nduja**..... **18**

Pizza

- Di Patate** **V** **26**
potato, fior di latte, confit garlic, gorgonzola, rosemary
- Margherita** **V** **26**
San Marzano sugo, fior di latte, basil, evoo
- Capricciosa** **29**
San Marzano sugo, fior di latte, capocollo, artichoke, olives, mushroom
- Salame**..... **26**
San Marzano sugo, fior di latte, calabrese salami, hot honey

- Salciccia**..... **27**
San Marzano sugo, fior di latte, nduja, italian sausage, capsicum
- Prosciutto**..... **32**
San Marzano sugo, fior di latte, prosciutto, rocket, parmesan, evoo
- Funghi** **V** **34**
taleggio, fior di latte, mushroom, thyme, black truffle

gluten friendly house-made bases & vegan cheese available

Secondi

- Bistecca Di Vitello** **GF** **46**
veal ribeye, white anchovy tapenade
- Pork Cotoletta**..... **36**
fennel, pecorino, evoo
- Mafaldine Al Ragu**..... **36**
angus beef ragu, grana padano
- Spaghetti Marinara**..... **42**
South Australian seafood, garlic, chilli, evoo, parsley
- Rigatoni Alla Vodka** **V** **30**
vodka, chilli, parmesan

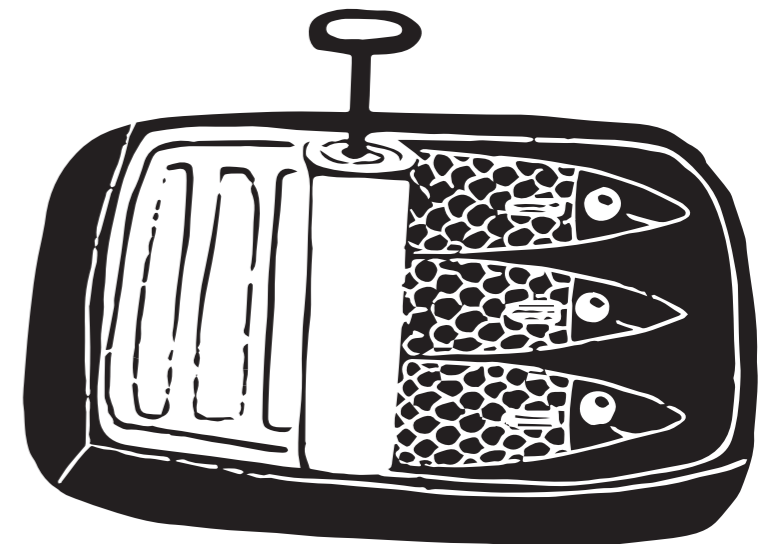
gluten free penne available

Contorni

- Sauteed Greens** **V** **12**
citrus, butter
- House-cut chips**..... **14**
duck fat, herb salt
- Insalata Rucola** **V** **16**
rocket, parmesan, walnuts, pear, evoo, aged balsamic
- Insalata Caprese** **V** **24**
tomato, smoked buffalo mozzarella, basil, evoo
- Patate Al Forno** **V** **16**
potato, sugo napolitana, buffalo mozzarella
- Polenta** **V** **18**
Soft polenta, provolone, pecorino, parmesan
- + all Contorni dishes are gluten free*

Dessert

- Tiramisu**..... **18**
Savoardi, espresso, mascarpone, cocoa
- Cannoli (3)**..... **15**
sweet ricotta and chocolate creama pasticceria
- Formaggio** **GFA**
Cheese, sticky pear, taralli
+ Vivaldi Taleggio DOP..... 18
+ Canti Provolone dolce..... 16
+ Trentin gorgozola DOP..... 15



Molly's Events

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