



## About Dal Zotto Wines

Otto and Elena Dal Zotto established Dal Zotto Wines in North East Victoria's King Valley in 1987. Back then it was a small vineyard planted to Chardonnay, Merlot and Cabernet Sauvignon producing a few tonnes of grapes. These days the family vineyard holding runs close to 200 acres, there is a full winery on site, not to mention the cellar door, Trattoria, kitchen gardens, sweeping lawns running down to the vines and onto the King River and a bocce pitch where regular conquests take place, always with glass of Prosecco in hand. Otto and Elena's sons, Michael & Christian, now own Dal Zotto Wines and have continued to be inspired by and add to the Dal Zotto vision.

### The Dal Zotto Prosecco Timeline

**1948** - The year Otto Dal Zotto was born. The image of his hometown—Valdobbiadene. The heartland of the Prosecco grape.

**1952** - The year Otto remembers having his very first sip of Prosecco. This took place in his parent's kitchen in Valdobbiadene.

**1967** - Otto arrives in Australia ready to take on the world.

**1968** - The year Otto and Elena planted their very first tobacco field.

**1970** - The most important date in Dal Zotto history. This was the year Otto married the love of his life—Elena Pizzini.

**1987** - Otto & Elena established Dal Zotto Wines, thus ending the tobacco era.

**1999** - Dal Zotto Wines makes Australian wine industry history when they planted the very first Prosecco vineyard in the King Valley.

**2004** - The first Dal Zotto Prosecco is released on to the market—only 200 dozen.

**2010** - Dal Zotto Wines wins the award for Best Value Sparkling Wine in Australia in the 2011 Age Good Wine Guide by Nick Stock

**2019** - Dal Zotto Wines wins the 2020 Wine Companion "Dark Horse" Winery of the Year award.

**Dal Zotto La Famiglia Wine Club.** Get first access to new release and museum wines, along with invites to exclusive la famiglia events and experiences. As a member your favourite wines can be delivered to your door! How convenient! All at exclusive member prices. **Scan the QR code to join or pop into our cellar door for a tasting and we can do it for you.**



## Prosecco

	Bottle	Glass
DZ NV Pucino Prosecco	\$31	\$8
DZ 2019 Vintage Pucino	\$37	\$9
DZ 2019 L'Immigrante	\$47	\$12
DZ 2019 Col Fondo	\$40	\$9.5
DZ 2017 "Tabelo' Col Fondo	\$59	
DZ Sparkling Nebbiolo	\$79	

## Bianco

DZ 2021 Riesling	\$37	\$9.5
DZ 2021 Pinot Grigio	\$32	\$8.5
DZ 2020 Arneis	\$37	\$9.5
DZ 2018 Insieme	\$36	\$9.5
DZ 2020 Rosato	\$31	\$8.5
DZ Elena - Pinot Grigio dessert wine	\$40	\$12

## Rosso

DZ 2018 Sangiovese Cabernet	\$33	\$8.5
DZ 2019 Cabernet Merlot	\$35	\$8.5
DZ 2019 Sangiovese	\$38	\$9.5
DZ 2018 Nebbiolo	\$56	\$14
DZ 2015 L'Immigrante Nebbiolo	\$92	\$23
DZ 2016 L'Immigrante Barbera	\$95	\$23
DZ 2016 L'Immigrante Contro Shiraz	\$84	\$21

## Spirits

Limoncello	N/A	\$10.50
Frangelico	N/A	\$10.50
Montenegro	N/A	\$10.50
Fernet-Branca	N/A	\$15
Grappa e' Di Prosecco	N/A	\$18

## Spritz & Cocktails

<b>Aperol Spritz</b>	\$15
Pucino Prosecco, Aperol, soda water	
<b>Prosecco Negroni</b>	\$17
2019 Vintage Pucino Prosecco, Dry Vermouth, Campari	
<b>Negroni</b>	\$18
Hurdle Creek Gin, Dry Vermouth, Campari	

## Beer

<b>Bridge Road Brewers - Little Bling</b>	3.4%	\$8
<b>Bridge Road Brewers - Pale Ale</b>	4.8%	\$9
<b>Bright Brewery - Alpine Lager</b>	4.5%	\$9
<b>King River Brewing - Kolsch Golden Ale</b>	4.9%	\$9
<b>King River Brewing - Amber Ale</b>	4.2%	\$9

## Soft Drinks

<b>Capi Soda Water</b>	\$8
<b>Bilsons Classic Soda</b>	\$5
Lemonade, Creamy Soda, Brewed Ginger, Portello, Raspberry Vinegar, Heritage Cola, Toffee Apple	

## Tea & Coffee

<b>Flat White, Latte, Cappuccino, Long Macchiato</b>	\$4.5
<b>Long Black, Piccolo, Short Macchiato</b>	\$4
<b>Short Black</b>	\$3.5
<b>Vanilla Chai Latte</b>	\$4.5
<b>Hot Chocolate</b>	\$4.5
<b>Brewed Chai</b>	\$5
<b>Tea</b>	\$5
English Breakfast, Earl Grey, Peppermint, Chamomile, Lemongrass and Ginger, Green Jasmine	
<b>Decaf</b>	\$1
<b>Extra shot, Soy Milk, Almond Milk</b>	\$0.50

## Antipasti

<b>House made Gluten Free bread</b>	<b>\$4</b>
<b>Marinated olives with grissini</b>	<b>\$12</b>
<b>Bresaola</b> with burrata, grissini & rocket	<b>\$24</b>
<b>Salumi board</b> with giardiniera, caper berries & grissini	<b>\$28</b>
<b>Wine Match – Pinot Grigio</b>	
<b>Garlic Pizza (GFO, V, VGO)</b>	<b>\$14</b>

## Contorni

<b>Dal Zotto house salad</b>	<b>\$10/\$15</b>
Radicchio, iceberg lettuce, rocket, red onion & house dressing	
<b>Shoestring fries</b>	<b>\$9</b>

## Pasta

**Our beautiful pasta is house made fresh daily by our talented chefs using the finest local free-range eggs and specially imported flour from Naples.**

<b>House made spaghetti (GFO)</b>	<b>\$28</b>
Amatriciana – Shallots, chilli, pancetta & Napoli sauce	
<b>Wine Match – Cabernet Merlot</b>	
<b>House made fettuccine (GFO)</b>	<b>\$28</b>
Bolognese	
<b>Wine Match - Sangiovese</b>	
<b>Tri colour fettuccine</b>	<b>\$29</b>
Broad beans, snow peas, cherry tomato in creamy mascarpone sauce finished with lemon zest	
<b>Wine Match – Pinot Grigio</b>	
<b>House made potato gnocchi (GFO)</b>	<b>\$28</b>
Alla Sorrentina – Napoli sauce, cherry tomatoes, buffalo mozzarella and basil	
<b>Wine Match – Sangiovese</b>	
Or	
Bolognese	
<b>Wine Match - Nebbiolo</b>	
<b>Beef ravioli</b>	<b>\$27</b>
Rich creamy mushroom sauce	
<b>Wine Match – Sangiovese Cabernet</b>	

## Pizza Bianca

**Funghi (V,VFO) \$24**  
Confit garlic oil, caramelized onion, mushrooms, capers, Fior di Latte, rosemary, rocket truffle oil & goats cheese.

**Wine Match - Nebbiolo**

**The Otto \$27**  
Olive oil, San Daniele prosciutto, red onion, capers, mushrooms, rosemary, anchovies & buffalo mozzarella.

**Wine Match - Arneis**

**Quattro Formaggi (V) \$24**  
Confit garlic oil, caramelized onion, Gorgonzola, Fior di Latte, Parmesan, Taleggio & rosemary.

**Wine Match - Riesling**

**Prosciutto Bianca \$24**  
Confit garlic oil, Fior di Latte, fresh San Daniele prosciutto & rosemary.

**Wine Match – Pinot Grigio**

**Gamberi \$30**  
Confit garlic oil, prawns, zucchini, buffalo mozzarella & rosemary.

**Wine Match - Riesling**

## Pizza Rossa

**Margherita (V, VGO) \$21**  
Tomato, buffalo mozzarella & fresh basil.

**Wine Match – Sangiovese**

**Capricciosa \$24**  
Tomato, smoked ham, olives, mushrooms, artichoke hearts, Fior di Latte.

**Wine Match – Sangiovese Cabernet**

**Prosciutto Crudo \$25**  
Tomato, Fior di Latte, San Daniele prosciutto with fresh rocket & basil oil.

**Wine Match – Sangiovese**

**Diavolo \$23**  
Tomato, sopressa salami, 'nduja', red onion, olives & Fior di Latte.

**Wine Match – Cabernet Merlot**

**Tropical \$20**  
Tomato, smoked ham, pineapple & Fior di Latte.

**Wine Match - Arneis**

**Pizza extras**

Olives \$2, Mushrooms \$3, Anchovies \$4, Truffle Oil \$2, Buffalo Mozzarella \$5, San Daniele Prosciutto \$6, Gluten Free \$4, Vegan Cheese \$4

## Bambini

Penne with napoli sauce	\$15
House made gnocchi with napoli sauce	\$16
House made gnocchi with bolognese sauce	\$17
Fish and chips, house salad & tomato sauce	\$16
Chicken goujons & chips with house salad & tomato sauce	\$17

## Dolce

### Wine Match - Elena

<b>Nutella Pizza</b> – with Strawberries or Banana & vanilla ice-cream	\$14
<b>Trio of Gelato</b> – Chocolate, Lemon & Cherry Mascarpone	\$14
<b>Dessert of the day</b>	\$16.50
<b>Cheese Platter</b> with two cheeses, quince paste and crackers	\$25
<b>Affogato</b> – Ice cream, coffee & Frangelico	\$18
Hold the Frangelico	\$12

## Spirits

<b>Limoncello</b>	\$10.50
<b>Frangelico</b>	\$10.50
<b>Montenegro</b>	\$10.50
<b>Fernet-Branca</b>	\$15
<b>Grappa e' Di Prosecco</b>	\$18

**GF** - Gluten Free

**DF** - Dairy Free

**NF** - Nut Free

**V** - Vegetarian

**VG** - Vegan

**O** - Option

Please let our staff know how else we can help