

Welcome Back - Have 5% On US! Because Dal Zotto knows how important wine is right now, we thought we'd leave you with a present. For dining in the Trattoria, we are giving you a 5% discount off any bottle purchase made within the next 7 days - *Valid for 1 purchase of any size per person eating.



Just a quick reminder of the guidelines set out by the Victorian Government. We ask that you keep to your table, not coming up to the bar. Please ask staff for anything you need. Grazie mille!

Contorni

- Garlic Pizza** (GFO, V, VGO)
\$14
- Shoestring Fries** (GF, VG)
\$7

Bambini

- Penne** (V)
with Napoli sauce
\$15
- House Made Potato Gnocchi** (GF, V)
with Napoli sauce
\$15
- Fish & Chips**
with tomato sauce
\$16

Insalata

- Dal Zotto House Salad** (GF, VG)
with raddicchio, iceberg lettuce, rocket, red onion & house dressing
\$10 / \$18

Pizza Bianca

- Funghi** (V, VGO)
Confit garlic oil, caramelised onion, medley of mushrooms, capers and Fior di Latte topped with rosemary, fresh rocket, a drizzle of truffle oil & goats cheese
\$22
- The Otto**
Olive oil, San Daniele Prosciutto, red onion, capers, mushrooms, rosemary, anchovies & buffalo mozzarella
\$24
- Quattro Formaggi** (V)
Confit garlic oil, caramelised onion, Gorgonzola, Fior di Latte, Parmesan, Taleggio & rosemary
\$22
- Prosciutto Bianca**
Confit garlic oil, Fior di Latte, fresh prosciutto, & rosemary
\$22
- Pescatore**
Confit garlic oil, Gamze Meat's Harrierville Smoked Trout, capers, red onions & Fior di Latte
\$30

Pasta

- House Made Spaghetti** (GFO)
tossed with mussels, tomato, and prosecco
\$28
 - House Made Potato Gnocchi** (GF)
with pork ragù
\$28
 - House Made Potato Gnocchi** (GF, V)
with rocket & basil pesto and a fresh tomato medley
\$25
 - Pumpkin & Ricotta Ravioli** (V)
in a burnt butter & sage sauce, topped with radicchio and pepitas
\$26
- Olives \$1, Mushrooms \$2, Anchovies \$2, Truffle Oil \$2
Buffalo Mozzarella \$4, Prosciutto \$5
Gluten Free \$4, Vegan Cheese \$4

Pizza Rossa

- Tropical**
Tomato, Humble Pleasures organic smoked ham, pineapple & Fior di Latte
\$19
- Prosciutto Crudo**
Tomato, Fior di Latte, San Daniele Prosciutto with fresh rocket & basil oil
\$22
- Capricciosa**
Tomato, Humble Pleasures organic smoked ham, olives, mushrooms, artichoke hearts & Fior di Latte
\$23
- Margherita** (V, VGO)
Tomato, Buffalo mozzarella & fresh basil
\$20
- Diavolo**
Tomato, sopressa salami, 'nduja', red onion, olives & Fior di Latte
\$22
- Sei vegano?! (VG)**
Tomato, asparagus, mushroom, shaved fennel & smoked vegan mozzarella
\$22

Dolce

- House Made Lemon Tart** (V)
with blueberries and freshly whipped cream
\$15
 - House Made Orange & Almond Cake** (GF, V, DFO)
with orange syrup, vanilla ice cream & candied pistachio
\$14
 - Affogato** (GF)
Vanilla ice cream & espresso
\$8
- with Frangelico \$15
 - Kids Vanilla Ice Cream**
with chocolate or strawberry topping and sprinkles
\$6
- GF - Gluten Free, DF - Dairy Free, NF - Nut Free
V - Vegetarian, VG - Vegan, O - Option

Even though our pizzas and pasta can be gluten free, everything is cooked in the same kitchen; while care is taken, they may contain small traces of gluten.

La Famiglia Wine Club keeps everyone in touch through quarterly and twice yearly Tasting Packs with our latest releases, access to limited and museum wines and opportunities to join us throughout the year for private tastings, special dinners, events and even blending our wines in the cellar or making the perfect gnocchi. And to top it all off, you get extra special discounts on all of our wines. It's as near to family as you can get. Please scan the QR code to join us!



About Dal Zotto

Otto and Elena Dal Zotto established Dal Zotto Estate 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 holdings run 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 King River and a bocce pitch where regular conquests take place, always with glass in hand. Otto and Elena's sons Michael & Christian now own Dal Zotto 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 is of his hometown – Valdobbiadene. The home of Prosecco.

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

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

1968 - The year Otto & Elena planted his 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 establish Dal Zotto Wines, thus ending their 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.

2009 - Michael Dal Zotto was awarded a prestigious International Specialised Skills Institute (ISSI) fellowship, given to industry leaders to travel and further build their skills and knowledge. Michael travelled to Valdobbiadene, to learn from the original Prosecco producers.

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.

Prosecco		
DZ NV Pucino	\$30	\$8
DZ Pucino Vintage 2019	\$36	\$9
DZ L'immigrante 2018	\$46	\$12
DZ Col Fondo 2019	\$39	\$9.5
DZ Pink Pucino NV	\$29	\$7
Bianca		
DZ Pinot Grigio 2019	\$31	\$8.5
DZ Riesling 2019	\$35	\$8.5
DZ Pinot Bianco 2019	\$37	\$9.5
DZ Arneis 2019	\$37	\$9.5
DZ Garganega 2018	\$37	\$9.5
DZ Insieme 2017	\$35	\$9.5
DZ Chardonnay 2018	\$43	\$11
DZ Rosato 2019	\$31	\$8.5
Rosso		
DZ Cabernet Sangiovese 2018	\$32	\$8.5
DZ Cabernet Merlot 2018	\$34	\$8.5
DZ Sangiovese 2018	\$37	\$9.5
DZ Barbera 2019	\$37	\$9.5
DZ Nebbiolo 2017	\$55	\$14
DZ L'immigrante Nebbiolo 2014	\$91	N/A
DZ L'immigrante Barbera 2016	\$94	N/A
DZ L'immigrante Contro Shiraz 2016	\$83	N/A
Versione Limitata		
DZ 'Tabelo' Col Fondo 2017	\$58	N/A
DZ Sparkling Nebbiolo 2016	\$78	N/A
Per Dopo		
DZ Elena (Pinot Grigio)	\$37	\$12
Limoncello	N/A	\$10.5
Frangelico	N/A	\$10.5
Montenegro	N/A	\$10.5
Fernet-Branca	N/A	\$10.5
Grappa e' Di Prosecco	N/A	\$18

Cocktails		
Aperol Spritz		\$15
DZ Pucino Prosecco, Aperol, Soda Water		
Cheeky Pink		\$15
DZ Pink Pucino, Gin, Lime		
Prosecco Negroni		\$17
DZ 2019 Vintage Pucino, Dry Vermouth, Campari		
Gin Negroni		\$18
Hurdle Creek Gin, Dry Vermouth, Campari		
Birra		
Bridge Road Brewers - Little Bling IPA	3.4%	\$8
Bridge Road Brewers - Pale Ale	4.8%	\$9
Bright brewery - Lager	4.5%	\$9
King River Brewery - Amber Ale	4.2%	\$9
Bibita Analcolica		
Bilsons Classic Soda's		\$5
Brewed Ginger, Creamy Soda, Heritage Cola, Portello, Raspberry Vinegar		
San Pelligrino 1ltr		\$10
Bevande calde		
Madem Espresso Coffee		
Short Black		\$3.5
Long Black		\$4
Piccolo		\$4
Short Macchiato		\$4
Long Macchiato		\$4.5
Flat White		\$4.5
Latte		\$4.5
Cappucino		\$4.5
Extra Shot		\$0.5
Soy Milk		\$0.5
Decaf		\$1
Tea		\$4
English Breakfast, Earl Grey, Peppermint, Cammomile, Lemongrass Ginger, Green Jasmine		
Chai - Sticky Brewed Chai or Vanilla Chai		\$5
Hot Chocolate		\$4.5