



## 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 into 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.

Join our **Dal Zotto La Famiglia Wine Club** and receive a minimum of 20% off wines purchased from our Cellar Door. Your commitment is to receive a minimum of 12 bottles delivered twice a year. Future visits to our Trattoria will give you 10% off your total bill for you and a dining companion. **Please scan the QR code to join.**



## Vino, Spritz & Birra

### 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 NV Pink Pucino	\$30	\$9

### Bianco

DZ 2021 Pinot Grigio	\$32	\$8.5
DZ 2019 Riesling	\$36	\$8.5
DZ 2020 Arneis	\$37	\$9.5
DZ 2017 Insieme	\$36	\$9.5
DZ 2020 Rosato	\$31	\$8.5

### Rosso

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

### Versione Limitata

DZ 2017 "Tabelo" Col Fondo	\$59	
DZ Sparkling Nebbiolo	\$79	

### Digestivo

DZ Elena (Pinot Grigio dessert wine)	\$40	\$12
Limoncello	N/A	\$10.5
Frangelico	N/A	\$10.5
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	

### Birra

<b>Bridge Road Brewers—Little Bling</b>	3.4%	\$8
<b>Bright Brewery Alpine Lager</b>	4.5%	\$9
<b>King River Brewing Kolsch Golden Ale</b>	4.9%	\$9
<b>Bridge Road Brewers—Pale Ale</b>	4.8%	\$9
<b>King River Brewing Amber Ale</b>	4.2%	\$8.5

### Bibita Analcolica

<b>San Pellagrino Mineral Water 1 Ltr</b>	\$10
<b>Bilsons Classic Soda</b>	\$5
Lemonade, Heritage Cola, Creamy Soda, , Portello, Lemon Lime and Bitters	

### Bevande Calde

<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>Tea</b>	\$5
English Breakfast, Earl Grey, Peppermint, Chamomile, Lemongrass and Ginger, Green Jasmine	
<b>Brewed Chai tea</b>	\$5
<b>Extra shot, Soy Milk, Almond Milk</b>	\$0.50
<b>Decaf</b>	\$1

## Contorni

House made Gluten Free bread	\$4
Marinated olives with grissini	\$12
Shoestring Fries	\$9
Salumi board with giardiniera, caper berries and grissini	\$28
Garlic Pizza (GFO, V, VGO)	\$14

## Insalata

Dal Zotto house salad	\$10/\$18
With radicchio, iceberg lettuce, rocket, red onion & house dressing	

## Pasta

House made spaghetti (GFO)	\$28
Gamze smoked trout, capers, thyme, lemon in a creamy Marsala and white wine sauce	
House made fettuccini	\$28
Bolognese	
House made potato gnocchi (GFO)	
Four cheese white wine sauce	\$25
or Bolognese	
Pumpkin and ricotta ravioli (V)	\$26
Brown butter and sage sauce topped with radicchio	

## Bambini

Penne with Napoli sauce	\$15
House made gnocchi with Napoli sauce	\$15
Fish and chips, house salad and tomato sauce	\$16
Shoestring fries	\$9
Kids vanilla ice cream	\$6
with chocolate or strawberry topping and sprinkles	

## Pizza Bianca

Funghi (V,VFO)	\$22
Confit garlic oil, caramelized onion, mushrooms, capers and Fior di Latte. Topped with rosemary, rocket truffle oil and goats cheese.	
The Otto	\$24
Olive oil, San Daniele prosciutto, red onion, capers, mushrooms, rosemary, anchovies and buffalo mozzarella	
Quattro Formaggi (V)	\$22
Confit garlic oil, caramelized onion, Gorgonzola, Fior di Latte, Parmesan, Taleggio & rosemary	
Prosciutto Bianca	\$22
Confit garlic oil, fior di Latte, fresh prosciutto and rosemary	
Pescatore	\$30
Confit garlic oil, Harrierville smoked trout, capers, red onion and Fior di Latte.	

## Pizza Rossa

Margherita (V, VGO)	\$20
Tomato, buffalo mozzarella and fresh basil.	
Capricciosa	\$20
Tomato, smoked ham, olives, mushrooms, artichoke hearts, Fior di Latte	
Prosciutto Crudo	\$22
Tomato, Fior di Latte, San Danielle prosciutto with fresh rocket and basil oil.	
Diavolo	\$22
Tomato, sopressa salami, 'nduja', red onion, olives and Fior di Latte.	
Tropical	\$19
Tomato, smoked ham, pineapple and Fior di Latte	

## Pizza extras

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

## Dolce

Tira Misu	\$14
Trio of Gelato—Chocolate, strawberry and lemon	\$14
Cheese platter with two cheeses, quince paste and crackers	\$25
Affogato—Ice cream, coffee, Frangelico	\$15
Hold the Frangelico	\$8

## Key translation

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.