

ANTIPASTI

Start Your Meal With Bold Italian Flavours To Awaken The Appetite.

PANE DI CASA (V) | 6

Woodfired bread served with aged balsamic & premium evoo.

FOCACCIA VULCANO (V/VG) | 18

Woodfired focaccia with your choice of herb or garlic oil and sea salt.

FOCACCIA CON MOZZARELLA (V) | 26

Woodfired focaccia with fior di latte, garlic, herbs & evoo.

MIXED SICILIAN OLIVES | 15

Marinated olives with optional side of woodfired focaccia.
Add focaccia | 13

SALUMI MISTI | 39

Selection of locally sourced cured meats. House-pickled giardiniera, grilled vegetables & olives.
Add mozzarella di bufala D.O.P. | 12
Add focaccia | 13

POLPETTE AL SUGO | 22

Slow-cooked beef meatballs in rich sugo di pomodoro, finished with Grana Padano D.O.P.
Add focaccia | 13

CALAMARI | E 32 | M 52

Crispy fried calamari with lemon pepper seasoning & aioli.

GAMBERI CON ‘NDUJA | 48

Grilled king prawns glazed with spicy ‘nduja butter & garlic.

ARANCINI | 22

Golden fried homemade arancini with bolognese sugo & spicy rose sauce.

BEEF CARPACCIO | 37

Thinly sliced beef with anchovy mayo, capers, cornichons & Grana Padano D.O.P.

VITELLO TONNATO | 30

Chilled veal with fresh tuna & garlic mayo.

CROCCHETTE DI PROSCIUTTO | 22

Crispy prosciutto di Parma D.O.P. Croquettes served with truffle mayo.

CATERING

Catering available at your home/venue, whether it’s a grazing table, a pizza or pinza party - big or small we love to celebrate!

Contact us with your plans
functions@400gradi.com.au

HOST YOUR EVENT AT GRADI

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FEED ME - \$65PP

Chef’s Menu - A shared selection of Gradi’s favourites

Minimum of 4 people
Full table participation required.

Add Wine Pairing Experience \$40PP

PIZZA

Authentic Neapolitan-style pizza. Woodfired. Soulful. Iconic.

MARGHERITA (V) | 29

San marzano tomato, fior di latte, basil, evoo,
Add mozzarella di bufala D.O.P. | 6
Add prosciutto di Parma D.O.P. | 6

BUFALINA (V) | 33

San marzano tomato, fresh mozzarella di bufala d.O.P, cherry tomato, basil, evoo
Add prosciutto di Parma D.O.P. | 6

BELLA EMILIA | 33

Pizza in bianco, fior di latte, Grana Padano D.O.P., sundried tomato, prosciutto di Parma D.O.P, balsamic glaze

UMAMI ROSSO | 33

Roasted & confit tomato, oregano, anchovies, dry black olive dust, garlic oil, basil

DIAVOLA | 33

San marzano tomato, fior di latte, hot salami, rocket

CAPRICCIOSA | 33

San marzano tomato, fior di latte, black olives, prosciutto cotto (ham), mushrooms, artichokes

GAMBERI E ZUCCHINE | 36

Pizza in bianco, zucchini puree, fior di latte, prawns, zucchini chips, stracciatella, lemon zest

ORTOLANA | 33

Pizza in bianco, fior di latte, marinated capsicum, fried eggplant & zucchini, onion, cabbage, basil

PORTOFINO | 36

San marzano tomato, fior di latte, prawns, cherry tomato, chilli, oregano, garlic oil

SALSICCIA E PORRI | 33

Pizza in bianco, walnut cream, fior di latte, Fennel pork sausage, fried leek, balsamic glaze

SAPORITA | 33

Pizza in bianco, mushroom cream, fior di latte, potatoes, pancetta, rosemary oil

CALZONE AL FORNO | 33

Folded pizza, ricotta, ham, mild salami, fior di latte, tomato, basil

DIETARIES & DISCLAIMERS

Please notify your waiter of any allergies. While we do our best to accommodate, we cannot guarantee a completely allergen-free environment.

Legend: V = Vegetarian, VG = Vegan, A = Contains Alcohol
All pizza bases are vegan. Gluten-free gnocchi & penne available | \$5 extra.
Vegan cheese available | \$5 extra.

Surcharges: 10% Saturday & Sunday | 15% Public Holidays | 1.15% Card Surcharge

THANK YOU FOR DINING WITH US!

PASTA e RISO

Made À La Minute With Passion and Precision.

GNOCCHI DI LUIGI (V) | 35

Handmade gnocchi with sugo di pomodoro, ricotta fresca, basil, evoo.

PAPPARDELLE FUNGHI E TARTUFO (V) | 39

Wild mushroom ragù, luxurious truffle cream & shaved Grana Padano D.O.P.

RIGATONI BOLOGNESE | 38

Classic slow-cooked beef ragù with Grana Padano D.O.P.

MEZZE MANICHE CARCIOFI E PANCETTA | 38

Short pasta with creamy pecorino fonduta, crispy pancetta & lightly fried artichokes.

PASTA E FAGIOLI | 36

Malloredus pasta with slow-cooked cannellini beans, in a rustic italian-style stew, chilli oil.

GNOCCHI AL RAGU DI CODA DI BUE (A) | 39

Handmade gnocchi with brased ox tail ragù and Pecorino D.O.P
TAGLIOLINI ALLA PESCATORA (A) | 45
Fresh seafood medley, with prawns, mussels, vongole, fish, Chilli, sugo al pomodoro & white wine.

RISOTTO ALLA ZUCCA (V) | 36

Creamy pumpkin risotto with asiago cheese & burnt shallot.

LASAGNA | 37

Layered pasta with bolognese sugo, bechamel & Grana Padano D.O.P.

SECONDI

Hearty, Generous Mains With Premium Ingredients.

TAGLIATA DI MANZO | 65

300g scotch fillet chargrilled & served with rocket & shaved Grana Padano D.O.P.

GUANCIA DI MANZO (A) | 48

Braised beef cheek with creamy mashed potatoes and red wine jus.

JOHN DORY | 47

Pan-seared fillet with artichoke, burnt lemon & Salsa verde

GUAZZETTO DI COZZE (A) | E 33 | M 47

Steamed spring bay mussels with chilli, garlic, white wine & tomato sugo.

POLETTO ALLA CACCIATORA | 46

Roasted chicken spatchcock with capsicum puree, Olives & tomato.

PORCHETTA ROMANA | 46

Slow cooked porchetta, braised lentils, Pork jus, salsa verde

CONTORNI

The Perfect Sides To Complete Your Experience.

CRISPY CHIPS (V/VG) | 16

French fries with ketchup.

PATATE NOVELLE (V/VG) | 19

Crispy baby potatoes with, garlic, rosemary & sea salt.

INSALATA DI RUCOLA (V) | 19

Rocket, pear, Grana Padano D.O.P. & aged balsamic.

INSALATA DI AGRUMI (V/VG) | 19

Citrus salad,with bitter leaves, olives, fennel & citrus vinaigrette

FUNGHI ALLA GRIGLIA (V/VG) | 17

Grilled mushrooms, bagna cauda sauce & herb pangrattato.