

ANTIPASTI

PANE DI CASA (V) | 6

Aged Balsamic, EVOO

FOCACCIA VULCANO (V/VG) | 18

Herb or Garlic Oil, Sea Salt

FOCACCIA CON MOZZARELLA (V) | 26

Fior Di Latte, Garlic, Herbs, EVOO

OYSTERS

Natural: ½ DOZ | 38 - DOZ | 68

Red Wine Vinaigrette

Kilpatrick: ½ DOZ | 44 - DOZ | 86

Crispy Bacon, House made Worcestershire

SALUMI MISTI | 36

Locally Sourced Cured Meats Selection,
Giardiniera, Olives, Grilled Vegetables

Add Mozzarella di Bufala D.O.P. | 10

Add Woodfired Focaccia | 10

GRILLED MORTADELLA | 25

Pistachio Pesto and Stracciatella

Add Woodfired Focaccia | 10

MIXED SICILIAN OLIVES | 15

Add Woodfired Focaccia | 10

BURRATA (V) | 27

Burrata D.O.P., Sundried Tomato Pesto, Herb oil

Add Woodfired Focaccia | 10

KINGFISH CARPACCIO | 24

Capsicum Puree, Passion Fruit Dressing

BEEF TARTARE | 28

Capers, Anchovies and Shallots in Filo Pastry,
Mustard Mayo, Chives

ARANCINI | 22

Homemade Arancini, Bolognese Sugo,

Spicy Rosé Sauce, Grana Padano D.O.P.

POLPETTE AL SUGO | 22

Slow Cooked Beef Meatballs, Sugo al Pomodoro,
Grana Padano D.O.P.

Add Woodfired Focaccia | 10

CALAMARI | E 36 | M 52

Fried Calamari, Lemon Pepper, Aioli

FEED ME - \$80PP

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

Minimum of 4 people
Entire table must participate

Add Wine Pairing Experience \$55PP

PIZZA

MARGHERITA (V) | 29

San Marzano Tomato, Fior Di Latte, Basil, EVOO,
Grana Padano D.O.P.

Add Mozzarella Di Bufala D.O.P. | 10

Add Prosciutto Di Parma D.O.P. | 6

BUFALINA (V) | 39

San Marzano Tomato, Fresh Mozzarella Di Bufala D.O.P.,
Cherry Tomato, Basil, EVOO

Add Prosciutto Di Parma D.O.P. | 6

TARTUFATA | 39

Pizza in Bianco, Fior Di Latte, Truffle Cream,
Mushrooms, Prosciutto Di Parma D.O.P., Balsamic Glaze,
Ricotta Salata, EVOO

DIAVOLA | 35

San Marzano Tomato, Fior Di Latte, Hot Salami, Rocket

CAPRICCIOSA | 39

San Marzano Tomato, Fior Di Latte, Black Olives,
Prosciutto Cotto (Ham), Mushrooms

ORTOLANA (V) | 35

Pizza in Bianco, Fior Di Latte, Roasted Capsicum marinated
with Garlic & Parsley, Fried Eggplant, Zucchini, Onion,
Cabbage, Basil, EVOO

PORTOFINO | 36

San Marzano Tomato, Fior Di Latte, Prawns,
Cherry Tomato, Chilli, Oregano, Garlic Oil

GRADI | 35

Pizza in Bianco, Fior Di Latte, Cherry Tomato,
Prosciutto Crudo, Rocket, Ricotta Salata, EVOO

MEDITERRANEAN BREEZE | 38

Pizza in Bianco, Garlic, Rocket, Barramundi,
Stracciatella, Citrus Gel, Crumbed Nuts, EVOO

LA BELLA MORTADELLA | 32

Folded Pizza in Bianco, Mortadella, Stracciatella,
Pistachio Pesto, Pecorino Fondue, Rocket Side

SMOKED & GREEN | 38

Pizza in Bianco, Fior di Latte, Friarielli,
Smoked Herbed Ham, Pecorino Fondue

CALZONE AL FORNO | 34

Folded Pizza, Ricotta, Ham, Mild Salami,
Fior di Latte, Tomato, Basil

PASTA e RISO

All our pasta is prepared à la minute

GNOCCHI DI LUIGI (V) | 39

Homemade Potato Gnocchi, Sugo al Pomodoro, Ricotta Fresca,
Basil, EVOO

TAGLIOLINI ALLA PESCATORA (A) | 45

Prawns, Spring Bay Mussels, Vongole, Fresh Fish,
Sugo Al Pomodoro, Chilli, Garlic, White Wine, EVOO

SPAGHETTONI CACIO E PEPE (V) | 34

Parmesan fondue, Pecorino D.O.P., Black Pepper

PAPPARDELLE FUNGHI & TARTUFO (V) | 42

Mixed Wild Mushroom Ragu, Truffle Cream,
Grana Padano D.O.P.

LASAGNA | 38

Layered Homemade Pasta, Bolognese Sugo, Bechamel,
Grana Padano D.O.P.

RIGATONI BOLOGNESE | 36

Traditional Beef Ragu, Grana Padano D.O.P.

PACCHERI GAMBERETTI E GUANCIALE (A) | 39

Guanciaie, Prawns, Bisque, Napoli Sauce, White Wine, Chilli

MALLOREDDUS SALCICCIA E ZAFFERANO (A) | 39

Sausage Ragu, Saffron, Napoli Sauce, Chilli, White Wine,
Pecorino D.O.P.

RISOTTO AL RAGU DI COZZE | 36

Mussels Ragu, Zucchini, Bisque, Chilli, Grana Padano D.O.P.

SECONDI

TAGLIATA DI MANZO | 65

300g Scotch Fillet, Rocket Salad, Grana Padano D.O.P.

VEAL COTOLETTA | 46

Grana Padano Crumbed Veal, Roasted Cherry Tomatoes,
Buffalo Mozzarella D.O.P., Basil

BARRAMUNDI | 49

Pan seared Barramundi, Panzanella Salad, Crostini

GUAZZETTO DI COZZE (A) | E 29 | M 44

Steamed Spring Bay Mussels, Sugo al Pomodoro,
Chilli, Parsley, White Wine, Garlic, EVOO

SPATCHCOCK CHICKEN | 48

Marinated and Grilled Spatchcock, Capsicum Puree,
Nduja Butter, Zucchine alla Scapece

CONTORNI

CRISPY CHIPS (V/VG) | 16

French Fries, Ketchup

PATATE NOVELLE (V/VG) | 22

Crispy Potatoes, Garlic, Rosemary, Sea Salt

INSALATA DI RUCOLA (V) | 20

Rocket, Pear, Shaved Grana Padano D.O.P., Aged Balsamic

ZUCCHINI E STRACCIATELLA | 19

Grilled Zucchini, Lemon, Stracciatella, Yoghurt,
White Anchovies

CHOPPED SALAD (V) | 18

Tomatoes, Cucumber, Red onion, Chickpeas,
Pecorino D.O.P., Balsamic Dressing

CHARD GRILLED COS | 17

Grilled Cos Lettuce, Pangrattato,
Lemon & Caper Dressing, Chives

GREEN BEANS (V) | 19

Basil Pesto, Potatoes, Pinenuts

HOST YOUR FUNCTION AT GRADI

If you're looking for a stunning event space or
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of incredible food, enquire today!

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For all off-site events contact us at
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PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES. WHILE GRADI WILL ENDEAVOUR TO ACCOMMODATE
REQUESTS FOR SPECIAL MEALS FOR CUSTOMERS WHO HAVE FOOD ALLERGIES OR INTOLERANCES, WE
CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS. THIS IS DUE TO THE POTENTIAL OF TRACE
ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.

V:VEGETARIAN, VG:VEGAN, A:CONTAINS ALCOHOL | ALL OUR PIZZA BASES ARE VEGAN | GLUTEN
FREE GNOCCHI & PENNE AVAILABLE ON REQUEST \$5 EXTRA | VEGAN CHEESE AVAILABLE ON REQUEST
\$5 EXTRA | NO SPLIT BILLS OR ALTERATIONS DURING PEAK PERIODS | PUBLIC HOLIDAY SURCHARGE
APPLIES - 15% | ALL OUR STAFF ARE PAID ACCORDINGLY | CARD SURCHARGE OF 1.15% APPLIES |
SUGGESTED UPGRADES CANNOT BE CHANGED OR SOLD SEPARATELY | 10% SUNDAY SURCHARGE APPLIES

THANK YOU FOR DINING WITH US!