

ANTIPASTI

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

FOCACCIA AL ROSMARINO (V/VG) | 8

Freshly Baked Focaccia, Rosemary, Aged Balsamic, Extra Virgin Olive Oil.

FOCACCIA VULCANO (V/VG) | 18

Herb or Garlic Oil, Sea Salt.

FOCACCIA CON MOZZARELLA (V) | 23

Fior Di Latte, Garlic, Herbs, EVOO

PROSCIUTTO E MELONE | 22

18 Months Prosciutto Di Parma, Melon, Aged Balsamic, Extra Virgin Olive Oil.

SICILIAN OLIVES (V/VG) | 15

Marinated Olives

SALUMI MISTI | 38

Locally Sourced Cured Meats Selection, Giardiniera, Olives, Grilled Vegetables. Add Mozzarella di Bufala D.O.P. | 10 Add Woodfired Focaccia | 15

BURRATA (V) | 27

Burrata D.O.P., Pesto Bianco, Heirloom Tomatoes, Basil. Add Woodfired Focaccia | 15

POLPETTE AL SUGO | 23

Slow-Cooked Beef Meatballs, Sugo di Pomodoro, Grana Padano D.O.P. Add Woodfired Focaccia | 15

CALAMARI | E 32 | M 52

Crispy Fried Calamari, Lemon Pepper, Aioli.

BRUSCHETTA AL POMODORO (V/VG) | 18

Traditional Tomato Bruschetta, Red Onion, Basil, Aged Balsamic, Extra Virgin Olive Oil.

ARANCINI | 24

Golden Fried Homemade Arancini, Bolognese Sugo, Spicy Rose Sauce.

GAMBERI AGLIO E PEPERONCINO | 36

Prawns, Garlic Butter, Chilli, Fresh Focaccia.

COSTOLETTE | 29

Chargrilled Rosemary Lamb Cutlets, Grilled Peppers, Salsa Verde, Lemon

FEED ME - \$70PP

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

Minimum of 2 people
Entire table must participate

PIZZA

Authentic Neapolitan-Style Pizza. Woodfired. Soulful. Iconic.

MARGHERITA (V) | 27

San Marzano Tomato, Fior Di Latte, Basil, EVOO. Add Mozzarella Di Bufala D.O.P. | 8 Add Prosciutto Di Parma D.O.P. | 8

BUFALINA (V) | 37

San Marzano Tomato, Fresh Mozzarella Di Bufala D.O.P., Cherry Tomato, Basil, EVOO. Add Prosciutto Di Parma D.O.P. | 8

TRUFFLE (V) | 40

Pizza In Bianco, Truffle Cream, Fior Di Latte, Roasted Wild Mushrooms, Grana Padano D.O.P., Black Truffle, Cracked Pepper.

INFERNO | 35

San Marzano Tomato, Hot Pepperoni, Gorgonzola Dolce, Nduja, Caramelised Red Onion, Basil.

DIAVOLA | 33

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

GRADI | 33

San Marzano Tomato, Fior Di Latte, 18 Months Prosciutto Di Parma, Grana Padano D.O.P.

CAPRICCIOSA | 34

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

ORTOLANA (V) | 34

Pizza In Bianco, Fior Di Latte, Charred Eggplants, Caramelised Onion, Roasted Capsicum, Basil, Oregano, Cracked Pepper, Grana Padano D.O.P.

STRACCIATELLA (V) | 36

Pizza In Bianco, Fior Di Latte, Charred Broccoli, Stracciatella, Lemon Zest, Cracked Pepper, EVOO.

JOHNNY'S SPECIAL | 35

San Marzano Tomato, Fior Di Latte, Hot Salami, Marinated Mushrooms, Olives, Chilli.

CALZONE AL FORNO | 34

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

VESUVIO | 38

Pizza in Bianco, Fior Di Latte, Basil, Hot Salami Onion, Spicy Honey, Crispy Bacon

PASTA

Made À La Minute With Passion And Precision.

GNOCCHI DI LUIGI (V) | 36

Homemade Potato Gnocchi, Sugo Al Pomodoro, Ricotta Fresca, Basil, Extra Virgin Olive Oil.

PAPPARDELLE FUNGHI E TARTUFO (V) | 39

Wild Mushroom Ragu, Luxurious Truffle Cream & Shaved Grana Padano D.O.P.

RIGATONI BOLOGNESE | 37

Classic Slow-Cooked Beef Ragu, Grana Padano D.O.P.

TAGLIOLINI ALLA PESCATORA (A) | 45

Fresh Seafood Medley, With Prawns, Mussels, Vongole, Fish, Chilli, Sugo Al Pomodoro & White Wine.

SPAGHETTONI ALLA CARBONARA | 39

Pancetta, Free Range Eggs, Grana Padano D.O.P, Cracked Black Pepper, Pecorino D.O.P

LASAGNA | 37

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

SECONDI

Hearty, Generous Mains With Premium Ingredients.

TAGLIATA DI MANZO | 60

300g Scotch Fillet, Rocket, Grana Padano D.O.P. Add Mushroom Gravy | 7.5

PESCE DEL GIORNO | M/P

Pan-seared Fish of The Day, Served With Fennel, Orange, Olives, Anchovies.

QUAZZETTO DI COZZE (A) | E 32 | M 45

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

COTOLETTA DI POLLO E MOZZARELLA | 43

Crumbed Chicken Schnitzel, Truss Tomatoes, Buffalo Mozzarella & Basil

CONTORNI

The Perfect Sides To Complete Your Experience.

CRISPY CHIPS (V/VG) | 15

French Fries, Ketchup.

PATATE NOVELLE (V/VG) | 19

Crispy Baby Potatoes, Garlic, Rosemary, Sea Salt.

INSALATA DI RUCOLA (V) | 19

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

PAN-FRIED GREENS (V) | 19

Seasonal Greens (Ask Your Waiter), Basil Pesto.

CHOPPED SALAD (V/VG) | 22

Heirloom Tomatoes, Cucumber, Red Onion, Olives, Lemon Dressing.

HOST YOUR FUNCTION AT GRADI

If you're looking for a stunning event space or large group dining experience with an abundance of incredible food, enquire today!
functions@400gradimildura.com.au

 400GRADI.COM.AU  [400GRADIMILDURA](https://www.instagram.com/400GRADIMILDURA)  [400GRADI](https://www.facebook.com/400GRADI)

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.

All our seafood is locally sourced in Australia.

Surcharges: | 15% Public Holidays | From 1.15% Card Surcharges

THANK YOU FOR DINING WITH US!