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BENE
VIVE
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WHO EATS WELL, LIVES WELL



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ANTIPASTI

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

PANE DI CASA (V) | 5
Woodfired Bread Served With Aged Balsamic & Premium EVVO.

FOCACCIA VULCANO (V/VG) | 14
Woodfired Focaccia With Your Choice Of Herb Or Garlic Oil And Sea Salt.

FOCACCIA CON MOZZARELLA (V) | 18
Woodfired Focaccia With Fior Di Latte, Garlic, Herbs & evoo.

OYSTERS
Natural: 1/2 DOZ | 34 – DOZ | 56
Red Wine Vinaigrette

KILPATRICK: 1/2 DOZ | 38 – DOZ | 68
Crispy Bacon, House Made Worcestershire

MIXED SICILIAN OLIVES | 10
Marinated Olives With Optional Side Of Woodfired Focaccia.
Add Focaccia | 10

SALUMI MISTI | 35
Selection Of Locally Sourced Cured Meats, House–pickled Giardiniera, Grilled Vegetables & Olives.
Add Mozzarella Di Bufala D.O.P. | 6
Add Focaccia | 10

POLPETTE AL SUGO | 20
Slow–Cooked Beef Meatballs In Rich Sugo Di Pomodoro, Finished With Grana Padano D.O.P.
Add Focaccia | 13

CALAMARI | E 24 | M 42
Crispy Fried Calamari With Lemon Pepper Seasoning & Aioli.

GAMBERI CON ‘NDUJA | 43
Grilled King Prawns Glazed With Spicy ‘Nduja Butter & Garlic.

ARANCINI | 20
Golden Fried Homemade Arancini With Bolognese Sugo & Spicy Rose Sauce.

BEEF CARPACCIO | 34
Thinly Sliced Beef With Anchovy Mayo, Capers, Cornichons & Grana Padano D.O.P.

BURRATA (V) | 25
Burrata D.O.P., Sundried Tomato Pesto, Herb oil
Add Woodfire Focaccia | 10

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

Planning A Celebration?
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FEED ME – \$70PP

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) | 26
San Marzano Tomato, Fior Di Latte, Basil, EVVO,
Add Mozzarella Di Bufala D.O.P. | 6
Add Prosciutto Di Parma D.O.P. | 6

BUFALINA (V) | 30
San Marzano Tomato, Fresh Mozzarella Di Bufala D.O.P, Cherry Tomato, Basil, EVVO
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

RUSTICA | 33
San Marzano Tomato, Fior Di Latte, Basil, Italian Pork Sausage, Roasted Capsicum
Marinated With Garlic & Parsely, Onions

DIAVOLA | 30
San Marzano Tomato, Fior Di Latte, Hot Salami, Rocket

CAPRICCIOSA | 33
San Marzano Tomato, Fior Di Latte, Black Olives, Prosciutto Cotto (Ham),
Mushrooms, Artichokes

TARTUFATA | 39
Pizza In Bianco, Fior Di Latte, Truffle Cream,
Mushrooms, Prosciutto Di Parma D.O.P., Balsamic Glaze,
Ricotta Salata, EVVO

ORTOLANA | 29
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 | 31
Pizza In Bianco, Mushroom Cream, Fior Di Latte, Potatoes, Pancetta, Rosemary Oil

CALZONE AL FORNO | 34
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 Al Pomodoro, Ricotta Fresca, Basil, EVVO.

PAPPARDELLE FUNGHI E TARTUFO (V) | 38
Wild Mushroom Ragù, Luxurious Truffle Cream & Shaved Grana Padano D.O.P.

RIGATONI BOLOGNESE | 37
Classic Slow–Cooked Beef Ragù With Grana Padano D.O.P.

MEZZE MANICHE CARCIOFI E PANCETTA | 37
Short Pasta With Creamy Pecorino Fonduta, Crispy Pancetta & Lightly Fried Artichokes.

PASTA E FAGIOLI | 34
Malloreddus Pasta With Slow–Cooked Cannellini Beans, In A Rustic Italian–Style Stew, Chilli Oil.

GNOCCHI AL RAGU DI CODA DI BUE (A) | 38
Handmade Gnocchi With Brased Ox Tail Ragù And Pecorino D.O.P

TAGLIOLINI ALLA PESCATORA (A) | 42
Fresh Seafood Medley, With Prawns, Mussels, Vongole, Fish,
Chilli, Sugo Al Pomodoro & White Wine.

LASAGNA | 36
Layered Pasta With Bolognese Sugo, Bechamel & Grana Padano D.O.P.

SECONDI

Hearty, Generous Mains With Premium Ingredients.

TAGLIATA DI MANZO | 58
300g Scotch Fillet Chargrilled & Served With Rocket & Shaved Grana Padano D.O.P.

GUANCIA DI MANZO (A) | 46
Braised Beef Cheek With Creamy Mashed Potatoes And Red Wine Jus.

RED SNAPPER | 45
Pan–Seared Fillet With Artichoke, Burnt Lemon & Salsa Verde

GUAZZETTO DI COZZE (A) | E 30 | M 45
Steamed Spring Bay Mussels With Chilli, Garlic, White Wine & Tomato Sugo.

PORCHETTA ROMANA | 45
Slow Cooked Porchetta, Braised Lentils,
Pork Jus, Salsa Verde

CONTORNI

The Perfect Sides To Complete Your Experience.

CRISPY CHIPS (V/VG) | 13
French Fries With Ketchup.

PATATE NOVELLE (V/VG) | 15
Crispy Baby Potatoes With, Garlic, Rosemary & Sea Salt.

INSALATA DI RUCOLA (V) | 17
Rocket, Pear, Grana Padano D.O.P. & Aged Balsamic.

INSALATA DI AGRUMI (V/VG) | 17
Citrus Salad, With Bitter Leaves, Olives, Fennel & Citrus Vinaigrette

FUNGHI ALLA GRIGLIA (V/VG) | 17
Grilled Mushrooms, Bagna Cauda Sauce & Herb Pangrattato.