

ANTIPASTI

PANE DI CASA | 3
Aged Balsamic, EVOO.

OYSTERS (GF/NF/DF) ½ DOZ 32 | DOZ 54
Natural, Red Wine Vinaigrette

OYSTERS KILPATRICK (GF/NF/DF) ½ DOZ 39 | DOZ 68
Crispy Bacon, House made Worcestershire ‘

ANCHOVIES (NF/GF/DF) | 14
Anchovies, EVOO - Add Focaccia Vulcano | 8

FOCACCIA VULCANO (NF/V/VG) | 12
Herb/Garlic Oil, Oregano, Sea Salt

FOCACCIA MOZZARELLA (V/NF) | 16
Fior di latte, Garlic, Herbs, EVOO

MIXED SICILIAN OLIVES (NF/V/VG/GF) | 10
Add Focaccia Vulcano | 8

PROSCIUTTO DI PARMA (NF/DF/GF) | 15
24 Months D.O.P.- Add Focaccia Vulcano | 8

BRESAOLA (NF/DF/GF) | 18
Add Focaccia Vulcano | 8

SOPPRESSATA (NF/DF/GF) | 12
Add Focaccia Vulcano | 8

BURRATA (V/GF) | 17
Burrata D.O.P. Pesto, Pine Nut Crumble, EVOO
Add Focaccia Vulcano | 8

POLPETTE al SUGO (NF) | 18
Slow Cooked Beef Meatballs, Sugo al Pomodoro,
Grana Padano D.O.P. - Add Focaccia Vulcano | 8

CALAMARI (NF) | e 23 | m 42
Flash Fried Calamari, Lemon Pepper, Parsley, Aioli

ZUCCA (GF/DF/V/VG) | 17
Oven Roasted Pumpkin, Garlic Puree,
Chilli Honey, Toasted Almonds

ARANCINI (NF) | 18
Homemade Sicilian Rice Balls, Bolognese Sugo,
Spicy Rose Sauce, Pecorino D.O.P.

CONTORNI

CRISPY FRIES (V/NF/DF) | 10
French Fries, Ketchup

PATATE NOVELLE (NF/DF/V/VG) | 15
Crispy Potatoes, Garlic, Rosemary, Sea Salt

CIME DI RAPA (NF/V/VG/DF) | 16
Pan Tossed Wild Broccoletti, Chilli, Garlic, EVOO,
Lemon.

INSALATA DI BARBABIETOLA (GF/V) | 17
Oven Roasted Beetroot, Rocket, Goats Cheese, Toasted
Walnuts, Aged Balsamic

INSALATA DI FINOCCHIO (NF/DF/V/VG) | 15
Fennel, Orange, Lemon Vinaigrette

INSALATA DI RUCOLA (NF/GF/V) | 16
Rocket, Pear, Shaved Grana Padano D.O.P., Aged Balsamic

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@400gradi.com.au
(03) 9380 2320

FEED ME - \$59PP

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

Minimum of 4 people.
Entire table must participate.

PIZZA

MARGHERITA (V/NF) | 24
San Marzano Tomato, Fior Di Latte, Basil, EVOO
Add Mozzarella di Bufala | 6
Add Prosciutto di Parma | 6

RUSTICA (NF) | 29
San Marzano Tomato, Fior Di Latte, Basil,
Italian Pork Sausage, Roasted Capsicum marinated
with Garlic & Parsley, Onions

BUFALINA (V/NF) | 33
San Marzano Tomato, Cherry Tomatoes, Basil, Fresh
Mozzarella Di Bufala D.O.P., EVOO
Add Prosciutto di Parma | 6

BOSCAIOLA (NF) | 30
Truffle Cream, Fior di Latte, Italian Pork Sausage,
Sautéed Mushrooms Peas & Onion

SCARPARELLO (V/NF) | 21
San Marzano Tomato, Pecorino Romano D.O.P.
Black Pepper, Garlic Oil, Basil, Croutons

DIAVOLA (NF) | 27
San Marzano Tomato, Fior Di Latte, Hot Salami

CAPRICCIOSA (NF) | 30
San Marzano Tomato, Fior Di Latte, Black Olives,
Prosciutto Cotto (Ham), Mushrooms

ORTOLANA (V/NF) | 27
Pizza in Bianco, Fior Di Latte, Roasted Capsicum
marinated with Garlic & Parsley, Fried Eggplant,
Zucchini, Onions, Basil, EVOO

PORTOFINO (NF) | 30
San Marzano Tomato, Fior Di Latte, Prawns, Cherry
Tomatoes, Chilli, Oregano, Garlic Oil

CAVOLO (NF) | 29
Fior Di Latte, Cauliflower Cream, Spicy Purple Cabbage,
Hot Salami, Pecorino Fondue

VESUVIO (NF) | 29
Pizza in Bianco, Fior di Latte, Hot Salami,
Onions, Crispy Bacon, Spiced Honey

SECONDI

SCALOPPINE (NF/A) | 40
Pan Seared Veal, Mixed Wild Mushrooms, Truffle Cream,
White Wine, Parsley

BISTECCA ALLA GRIGLIA (GF/DF/NF) | 42
300g Charred Sirloin, Rosemary, Sea Salt
Add Rocket Salad | 8

ROCKLING (NF/GF) | 39
Pan Seared Rockling, Calabrian Chilli Butter,
Roasted Fennel Puree
Add Fennel & Orange Salad | 8

GUAZZETTO DI COZZE (NF/GF/DF/A) | 36
Spring Bay Mussels, Sugo al Pomodoro, Chilli,
Garlic, White Wine, Parsley, EVOO
Add Focaccia Vulcano | 8

PASTA e RISO

All our pasta is prepared à la minute.

GNOCCHI DI LUIGI (NF/V) | 32
Homemade Potato Gnocchi, Sugo al Pomodoro,
Ricotta Fresca, Basil, EVOO

LINGUINE ALLO SCOGLIO (NF/DF/A) | 39
Prawns, Spring Bay Mussels, Vongole, Sugo al Pomodoro,
Chilli, Parsley, Garlic, White Wine, EVOO

PAPPARDELLE AL RAGU DI FUNGHI (NF/V) | 35
Mixed Wild Mushrooms Ragù, Truffle Cream, Grana Padano
D.O.P, Truffle Pecorino D.O.P

RIGATONI ALLA NORMA DI GRADI (NF/V) | 32
Fried Eggplant, Sugo al Pomodoro, Smoked Scamorza,
Basil, EVOO, Ricotta Salata

ORECCHIETTE CON SALSICCIA E CIME DI RAPA (NF) | 34
Italian Pork Sausage, Cime Di Rapa (Wild Broccoletti),
Grana Padano D.O.P. Chilli, Toasted Breadcrumbs

LASAGNA (NF) | 32
Layered Homemade pasta, Bolognese Sugo, Bechamel,
Grana Padano D.O.P.

RIGATONI ALLA BOLOGNESE (NF) | 32
Traditional Bolognese Sugo, Grana Padano D.O.P.

RISOTTO CON ZUCCA (GF/V) | 29
Sweet Roasted Pumpkin Puree, Grana Padano D.O.P, Fried
Sage, Toasted Pine nuts

DOLCI

TIRAMISU TART (V/A) | 16
Chocolate Sable, Mascarpone, Espresso, Kahlua, Cacao

TORTA AL CIOCCOLATO (GF/V) | 16
Warm Flourless Chocolate Cake, Chocolate Sauce,
Chocolate Crumb, Zero Gradi Vanilla Gelato
(contains nuts)

ITALIAN PAVLOVA (GF/NF/V) | 15
Meringue, Vanilla Chantilly, Passionfruit Curd,
Berries, Raspberry Gel

TORTA ALL'ARANCIA (V) | 15
Orange & Semolina Cake, Cinnamon Spiced Olive Oil,
Toasted Almonds, Zero Gradi Vanilla Gelato
(contains nuts)

NUTELLA CRÊPES (V) | 17
Nutella Filled Crepes, Fresh Strawberries, Mint,
Zero Gradi Vanilla Gelato
(contains nuts)

CALZONE (V) | 15
Pizza Pocket Filled with Nutella,
Zero Gradi Vanilla Gelato
(contains nuts)

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGENS. WHILE GRADI WILL ENDEAVOR 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.

GF: GLUTEN FREE, NF: NUT FREE, DF: DAIRY FREE, V: VEGETARIAN, VG: VEGAN A: CONTAINS ALCOHOL |
ALL OUR PIZZA BASES ARE DAIRY FREE, NUT FREE AND VEGETARIAN | 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 | ALL CARD SURCHARGE APPLIES | SUGGESTED UPGRADES CANNOT BE CHANGED OR
SOLD SEPARATELY | THANK YOU FOR DINING WITH US! ENQUIRES@GRADIGROUP.COM.AU