

ANTIPASTI

PANE DI CASA (DF/V) | 5

Aged Balsamic, EVOO

FOCACCIA VULCANO (V/VG) | 14

Herb or Garlic Oil, Sea Salt

FOCACCIA CON MOZZARELLA (V) | 18

Fior Di Latte, Garlic, Herbs, EVOO

OYSTERS ½ DOZ | 31 - DOZ | 52

Natural, Red Wine Vinaigrette

OYSTERS KILPATRICK ½ DOZ | 36 - DOZ | 66

Kilpatrick, Crispy Bacon, House made Worcestershire

CRUDO DI SPADA | 20

Garlic & Chilli Marinated Swordfish, Pickled Pumpkin, Fennel and Dill

MIXED SICILIAN OLIVES (V/VG) | 10

Add Woodfired Focaccia | 10

BURRATA (V) | 20

Burrata D.O.P., Pesto, Basil, Mixed Tomato, EVOO

Add Pane Di Casa | 3

Add Woodfired Focaccia | 10

SALUMI MISTI | 27

Locally Sourced Cured Meats Selection

Add Woodfired Focaccia | 10

Add Mozzarella di Bufala D.O.P. | 6

POLPETTE AL SUGO | 19

Slow Cooked Beef Meatballs, Sugo al Pomodoro,

Grana Padano D.O.P.

Add Woodfired Focaccia | 10

CALAMARI | E 24 - M 42

Fried Calamari, Lemon Pepper, Aioli

ARANCINI | 19

Homemade Sicilian Rice Balls, Bolognese Sugo, Grana

Padano D.O.P, Spicy Rosé Sauce

GUAZZETTO DI COZZE (A) | E 25 - M 40

Steamed Spring Bay Mussels, Sugo Al Pomodoro,

Chilli, Parsley, White Wine, Garlic, EVOO

Add Woodfired Focaccia | 10

FEED ME - \$65PP

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

Minimum of 4 people
Entire table must participate

Add Wine Pairing Experience \$40PP

PIZZA

MARGHERITA (V) | 25

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) | 30

San Marzano Tomato, Cherry Tomatoes, Basil,

Fresh Mozzarella Di Bufala D.O.P., EVOO

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

NERANO | 30

Pizza in Bianco, Fior Di Latte, Zucchini Cream,

Stracciatella, Zucchini Chips, Ricotta Salata, Basil,

EVOO

RUSTICA | 30

San Marzano Tomato, Fior Di Latte, Basil, Italian Pork

Sausage, Roasted Capsicum marinated with Garlic &

Parsley, Onions

TARTUFATA | 36

Pizza in Bianco, Fior Di Latte, Truffle Cream, Mushrooms,

Prosciutto Di Parma D.O.P., Balsamic Glaze, Ricotta

Salata, EVOO

DIAVOLA | 29

San Marzano Tomato, Fior Di Latte, Hot Salami

CAPRICCIOSA | 30

San Marzano Tomato, Fior Di Latte, Black Olives,

Prosciutto Cotto (Ham), Mushrooms

ORTOLANA (V) | 28

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

Tomatoes, Chilli, Oregano, Garlic Oil

MEZZALUNA | 35

Fior Di Latte, Cherry Tomatoes, Mild Salami, Ricotta,

Prosciutto Di Parma D.O.P., Rocket, Ricotta Salata,

Black Pepper, EVOO

CARNIVORA | 35

San Marzano Tomato, Fior Di Latte, Mild Salami, Ricotta

Prosciutto Cotto (Ham), Basil

PASTA e RISO

All our pasta is prepared à la minute

GNOCCHI DI LUIGI (V) | 33

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

TAGLIOLINI ALLA PESCATORA (A) | 39

Prawns, Spring Bay Mussels, Vongole, Fresh Fish,

Sugo Al Pomodoro, Chilli, Parsley, Garlic, White Wine, EVOO

SPAGHETTONI ALLA CARBONARA | 34

Pancetta, Free Range Eggs, Grana Padano D.O.P.,

Cracked Black Pepper, Pecorino D.O.P.

MEZZE MANICHE ALL'AMATRICIANA | 34

Pancetta, Sugo al Pomodoro, Grana Padano D.O.P, Chilli,

Onion, Pecorino D.O.P.

PAPPARDELLE AL RAGU DI FUNGHI (V) | 36

Mixed Wild Mushroom Ragù, Truffle Cream,

Grana Padano D.O.P, Truffle Pecorino D.O.P

LASAGNA | 35

Layered Homemade Pasta, Bolognese Sugo, Bechamel,

Grana Padano D.O.P.

TAGLIATELLE ALLA BOLOGNESE | 32

Traditional Bolognese Sugo, Grana Padano D.O.P

RISOTTO MILANESE | 35

Carnaroli Rice, Shallots, Saffron, Butter

Grana Padano D.O.P

Add Italian Sausage | 6

SECONDI

BISTECCA ALLA GRIGLIA | 45

300g Charred Sirloin, Rosemary, Sea Salt

Add Insalata Di Rucola | 8

SCALOPPINE (A) | 40

Pan Seared Veal, Mixed Wild Mushrooms, Truffle Cream,

White Wine & Parsley

Add Patate Novelle | 8

BARRAMUNDI | 39

Pan Seared Crispy Skin Barramundi, Lemon Caper Butter,

Cauliflower Puree

Add Insalata di Casa | 9

CONTORNI

CRISPY CHIPS (V/VG) | 10

French Fries, Ketchup

PATATE NOVELLE (V/VG) | 15

Crispy Potatoes, Garlic, Rosemary, Sea Salt

INSALATA DI CASA (V/VG) | 12

Quartered Romaine Lettuce, Lemon Dressing, Pickled

Onions

FAGIOLI (V/VG) | 16

Roman Flat Bean Salad, Garlic, Almond Puree, EVOO

INSALATA DI RUCOLA (V) | 18

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

INSALATA DI POMODORO (V/VG) | 17

Heirloom Tomato Salad, Red Onion, Basil, EVOO

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If you're looking for a stunning event space or large group dining experience with an abundance of incredible food, enquire today!

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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 | ALL CARD SURCHARGE APPLIES | SUGGESTED UPGRADES CANNOT BE CHANGED OR SOLD SEPARATELY

THANK YOU FOR DINING WITH US!

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