

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) | 22
Fior Di Latte, Garlic, Herbs, EVOO

OYSTERS (GF/DF) ½ DOZ | 34 - DOZ | 56
Natural, Red Wine Vinaigrette

OYSTERS KILPATRICK (GF/DF) ½ DOZ | 42 - DOZ | 70
Kilpatrick, Crispy Bacon, House made Worcestershire.

CRUDO (GF) | 20
NZ King Salmon, Cucumber, Lemon Zest, Mint, Buttermilk

MIXED SICILIAN OLIVES (DF/V/VG/GF) | 12
Add Woodfired Focaccia | 10

BURRATA (V) | 20
Burrata D.O.P, Pesto, Basil, EVOO, Crostini

PROSCIUTTO DI PARMA (GF/DF) | 17
24 Months D.O.P
Add Woodfired Focaccia | 10

SOPRESSATA (GF/DF) | 14
Add Woodfired Focaccia | 10

POLPETTE a1 SUGO | 20
Slow Cooked Beef Meatballs, Sugo al Pomodoro,
Grana Padano D.O.P
Add Woodfired Focaccia | 10

CROQUETTE DI PASTA | 22
Crumbed Lasagna, Bolognese Sugo, Grana Padano D.O.P

CALAMARI | E 26 - M 49
Fried Calamari, Lemon Pepper, Aioli

ARANCINI | 20
Homemade Sicilian Rice Balls, Spicy Rosè,
Grana Padano D.O.P, Bolognese Sugo

QUAZZETTO DI COZZE (DF/A) | 27
Steamed Spring Bay Mussels, Sugo Al Pomodoro,
Chili, Parsley, EVOO, White Wine, Garlic
Add Woodfired Focaccia | 10

FEED ME - \$65PP

Chef's Menu - A shared selection of Gradi's favorites
Minimum of 4 people.
Entire table must participate
Add Pairing wine experience \$40PP

PIZZA

MARGHERITA (V) | 26
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) | 37
San Marzano Tomato, Cherry Tomatoes, Basil,
Fresh Mozzarella Di Bufala D.O.P, EVOO
Add Prosciutto Di Parma D.O.P | 6

NERANO (V) | 38
Pizza in Bianco, Fior Di Latte, Zucchini Cream,
Stracciatella, Zucchini Chips, Ricotta Salata, Basil, EVOO

MORTADELLA | 37
Pizza in Bianco, Fior Di Latte, Mortadella, Stracciatella,
Ricotta, Pesto, Pistacchio, Basil

RUSTICA | 31
San Marzano Tomato, Fior Di Latte, Basil, Italian Pork
Sausage, Roasted Capsicum marinated with Garlic & Parsley,
Onions

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

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

CAPRICCIOSA | 34
San Marzano Tomato, Fior Di Latte, Black Olives,
Prosciutto Cotto (Ham), Mushrooms

ORTOLANA (V) | 30
Pizza in Bianco, Fior Di Latte, Roasted Capsicum marinated
with Garlic & Parsley, Fried Eggplant, Zucchini, Onion,
Cabbage, Basil, EVOO

FRUTTI DI MARE | 39
San Marzano Tomato, Fior Di Latte, Prawns, Spring Bay
Mussels, Vongole, Fresh Fish, Parsley, Garlic

MEZZALUNA | 37
Fior Di Latte, Cherry Tomatoes, Mild Salami, Ricotta,
Prosciutto Di Parma D.O.P, Rocket, Ricotta Salata, Black
Pepper EVOO

PASTA e RISO

All our pasta is prepared à la minute.

GNOCCHI DI LUIGI (V) | 35
Homemade Potato Gnocchi, Sugo al Pomodoro, Ricotta Fresca,
Basil, EVOO

TAGLIOLINI ALLA PESCATORE (DF/A) | 42
Prawns, Spring Bay Mussels, Vongole, Fresh Fish,
Sugo Al Pomodoro, Chili, Parsley, Garlic, White Wine, EVOO

SPAGHETTONI ALLA CARBONARA | 39
Pancetta, Free Range Eggs, Grana Padano D.O.P,
Cracked Black Pepper, Pecorino D.O.P

MEZZE MANICHE ALL'AMATRICIANA | 37
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 | 36
Traditional Bolognese Sugo, Grana Padano D.O.P

RISOTTO CON PISELLI E GAMBERI (GF) | 38
Pan Tossed Prawns, Pea Puree, Snow Peas,
Grana Padano D.O.P

SECONDI

BISTECCA ALLA GRIGLIA (GF/DF) | 45
300g Charred Sirloin, Rosemary, Sea Salt
Add Insalata Di Rucola | 8

SCALOPPINE (A) | 43
Pan Seared Veal, Mixed Wild Mushrooms, Truffle Cream,
White Wine & Parsley
Add Patate Novelle | 8

ROCKLING | 42
Pan Seared Rockling, Calabrian Chilli Butter,
Roasted Turnip Puree
Add Insalata Di Pomodoro | 9

CONTORNI

CRISPY CHIPS (V/VG/DF) | 15
French Fries, Ketchup

PATATE NOVELLE (DF/V/VG) | 19
Crispy Potatoes, Garlic, Rosemary, Sea Salt

INSALATA DI CASA (GF/DF/V/VG) | 15
Baby Cos, Red Oak Lettuce, Lemon Vinaigrette

FAGIOLI (DF/V/VG/GF) | 20
Roman Flat Bean Salad, Garlic, Almond Puree, EVOO

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

INSALATA DI POMODORO (DF/V/GF/VG) | 20
Heirloom Tomato Salad, Red Onion, Basil, EVOO

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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, 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
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