

400

GRADI

ANTIPASTI (STARTERS)

OYSTERS – 1/2DZ | DZ

Freshly Shucked Natural or Vinaigrette (GF/NF/DF)

OYSTERS KILPATRICK – 1/2DZ | DZ

Traditionally topped with Bacon and a House-made sauce (NF/DF)

MIXED OLIVES

Mediterranean Mixed Olives (GF/NF/DF/V/VG)

OLIVE ASCOLANE

Crumbed & Fried Veal filled Olives & Fresh Rocket (NF)

ARANCINI

Crumbed Rice Balls, Bolognese sauce, Mozzarella Heart & Spicy Rose sauce Serve of 3 (NF)

CROQUETTE

Lentil Croquettes, Watercress & Fresh House-made Yoghurt sauce. Serve of 3 (NF/V)

KINGFISH

Cleanseas Hiramasa Kingfish, marinated in Grapefruit, Orange & Campari Dressing (GF/NF/DF/A)

POLPETTE AL SUGO

Meatballs, Napoli sauce, Parmesan & Chargrilled House-made Woodfired Bread Serve of 3 (NF)

CARCIOFI FRITTI

Fried Artichokes, Polenta Chips with Rocket & Mint Pesto (V)

CALAMARI

Flash Fried Calamari, Eggplant, Zucchini & Saffron Aioli (NF/DF)

CAPELANTE

Pan Seared Japanese Scallops, Jerusalem Artichoke & Dried Chilli Serve of 3 (NF/GF)

CARPACCIO

Seared Gippsland Grass Fed Prime Eye Fillet with a Caper & Anchovy Salsa Verde (NF/DF/GF)

GAMBERONI

Grilled Queensland King Prawns (U6) with Calabrian Chilli Butter Serve of 2 (GF/NF)

LASAGNA DI PESCE

Layered House-made Fresh Pasta with Prawns, Crab with a Lobster sauce (NF)

BRUSCHETTA

Black Russian & Roma Tomatoes, Buffalo Mozzarella, & Chargrilled House-made Woodfired Bread (NF/V/VG+GF- on request)

LOBSTER ROLL

Tasmanian Lobster, Lettuce, Saffron, Aioli, served with Fries (N/F)

CAPRESE

Goulburn River Heirloom Tomato, Buffalo Mozzarella, Pesto Genovese & Aged Balsamic (V)

CONTORNI (SIDES)

PATATE NOVELLE

Crispy Potatoes with Sea Salt & Rosemary (NF/DF/V/VG)

FAGIOLINI

Pan Fried Green Beans, Smoked Almond Puree & grated Parmesan (GF/V)

INSALATA DI RUCOLA

Wild Rocket with fresh sliced Pears, Shaved Parmesan & Aged Balsamic (NF/GF/V)

INSALATA DI RADICCHIO

Radicchio, Fennel & Cos with a Lemon Vinaigrette (NF/DF/GF/V/VG)

INSALATA PRIMAVERA

Fresh Mixed Leaves, Sugarsnap Peas, Spring Peas & a Mint Dijon Dressing (NF/DF/GF/V/VG- on request)

CRISPY FRIES

Served with Tomato sauce & Aioli (V)

CURED MEATS

SALUMI BOARD

Selection of Cured Meats, Buffalo Mozzarella served with House-made Woodfired Bread (NF/GF- on request)

CULATELLO

Elegant, sweet Emilia Romagna Fine Cut Culatta served with House-made Crostini (NF/GF- on request)

PIZZE

FOCACCIA

Garlic or Herbs (DF/NF/V/VG)

FOCACCIA CON MOZZARELLA

Fior Di Latte, Garlic or Herbs (NF/V)

MARGHERITA VERACE

Awarded World's Best Pizza. San Marzano Tomato, Fior Di Latte, Basil & Extra Virgin Olive Oil (NF/V)

154 FORMAGGI

Guinness World Record Pizza. San Marzano Tomato & a Special Blend of 154 Cheeses (NF/V)

BUFALINA

San Marzano Tomato, Cherry Tomato, Fresh Buffalo Mozzarella, Basil & Extra Virgin Olive Oil (NF/V)

CAPRICCIOSA

San Marzano Tomato, Fior Di Latte, Artichokes, Olives, Prosciutto Cotto (Ham) & Mushroom (NF)

TOSCANA

San Marzano Tomato, Fior Di Latte, Mushroom, Goats Cheese & Rocket (NF/V)

MARINARA

(Doesn't contain any seafood) San Marzano Tomato, Garlic & Oregano (NF/DF/V/VG)

CASERTA

San Marzano Tomato, Fior Di Latte, 20 Mth Prosciutto Di Parma & Rocket (NF)

DIAVOLA

San Marzano Tomato, Fior Di Latte, Hot Salami & Rocket (NF)

GRADI

Pizza in Bianco, Fior Di Latte, Cherry Tomato, Shaved Parmesan, 20 Mth Prosciutto Di Parma & Rocket (NF)

PORCINA

Pizza in Bianco, Fior Di Latte, Porcini Mushroom, Gorgonzola, Hot Salami & Parsley (NF)

CARNIVORA

San Marzano Tomato, Fior Di Latte, Mild Salami, Ricotta, Prosciutto Cotto (Ham) & Basil (NF)

ORTOLANA

San Marzano Tomato, Fior Di Latte, Zucchini, Capsicum, Eggplant & Onions (NF/V)

ARRABIATA

San Marzano Tomato, Fior Di Latte, Red Onions, Capsicum, Hot Salami & Olives (NF)

PORTOFINO

San Marzano Tomato, Fior Di Latte, Prawns Marinated with Garlic, Cherry Tomato, Chilli & Oregano (NF)

TARTUFATA

Pizza in Bianco, Fior Di Latte, 20 Mth Prosciutto Di Parma, Mushrooms, Shaved Parmesan, Truffle Cream & Aged Balsamic Vinegar (NF)

CALZONE AL FORNO

Folded Pizza. San Marzano Tomato, Fior Di Latte, Mild Salami, Prosciutto Cotto (Ham), Ricotta & Basil (NF)

PASTA

All 400 GRADI pasta is prepared a'la Minute..

LINGUINE ALLA PESCATORA

Prawns, Mussels, Clams, Scallops, Garlic, Chilli & a touch of Napoli sauce (NF/DF)

SPAGHETTINI AL GRANCHIO

Cherry Tomatoes, Zucchini, Blue Swimmer Crab meat, Lobster Bisque & Chilli (NF)

SPAGHETTINI ALL' ARAGOSTA

Fresh Tasmanian 1/2 Lobster, Topped with Basil, Fresh Tomato, Lobster Bisque (NF)

AGNOLOTTI SPINACI E RICOTTA

House-made Pasta filled with Spinach & Ricotta, with Butter, Sage, Confit Cherry Tomatoes & Pine Nuts (V)

PAPPARDELLE AI FUNGHI

House-made Pappardelle with Mixed Mushrooms, Truffle Cream & Shaved Truffle Pecorino (NF/V)

RIGATONI AL SUGO D'AGNELLO

House-made Rigatoni with Slow Cooked Lamb Ragu, Shredded Snow Peas (NF)

TAGLIATELLE ALLA BOLOGNESE

House-made Tagliatelle with Traditional Beef Ragu & Grated Parmesan (NF)

GNOCCHI CON RAGU DI GUANCIA

Traditional hand rolled Gnocchi with braised Beef Cheek in Red Wine & Shaved Pecorino (NF)

BUCATINI ALLA CARBONARA

House-made Bucatini, Smoked Egg, spiced Guanciale & Pecorino (NF)

GNOCCHI DI LUIGI

Traditional hand rolled Gnocchi with a Napoli sauce & Ricotta (NF/V)

RISOTTO AI FUNGHI

Creamy Risotto with Mixed Wild Mushrooms (NF/GF/V/VG- on request)

LASAGNA

Layered Fresh House-made Pasta, Beef Bolognese Ragu, Mozzarella & Grated Parmesan (NF)

SECONDI (MAINS)

COTOLETTA

Butterflied Veal Cutlet with a Parmesan, Parsley and Lemon Zest crumb, Tomato and Cucumber Salad with Fresh Lemon (NF)

GRADI FISH AND CHIPS

Fried Local Snapper & Chips with Tartare sauce (NF)

SNAPPER

Pan Seared Local Snapper Fillet with Leeks, Mushrooms, Asparagus & Jerusalem Artichokes (NF/GF)

QUAZZETTO DI COZZE

Pan cooked local Mussels, Garlic, Chilli, White Wine, Parsley, & Napoli Sauce. Served with Chargrilled House-made Bread (NF/GF- on request)

CHARGRILLED SCOTCH FILLET

300G Grass Fed, Choice of Mushroom or Red Wine Sauce served with Fries (NF/GF)

FUNCTIONS

ARE YOU LOOKING FOR AN EVENT SPACE OR LARGE GROUP DINING EXPERIENCE? GET IN TOUCH WITH US.

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(03) 9380 2320

NO SPLIT BILLS.
SORRY NO ALTERATIONS DURING PEAK PERIODS | 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS | INFO@400GRADI.COM.AU


PLEASE NOTIFY YOUR WAITER OF ANY ALLERGENS.
WHILST WE MAKE EVERY EFFORT TO ENSURE ALLERGENS ARE MONITORED, WE CANNOT GUARANTEE THAT THERE ARE NO TRACES IN OUR FOOD

GLUTEN FREE PASTA AVAILABLE ON REQUEST (INCURS EXTRA FEE)
VEGAN CHEESE AVAILABLE ON REQUEST (INCURS EXTRA FEE)

GF: GLUTEN FREE NF: NUT FREE DF: DAIRY FREE V: VEGETARIAN
VG: VEGAN A: CONTAINS ALCOHOL

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