400 GRADI

PER COMINCIARE (Small Bites)

CROSTINO AL GRANCHIO | 16
Spanner Crab, Yellow Capsicum, Lemon Mayo, Fried Focaccia

FOUR CHEESE ARANCINI (V) | 8
Four Cheese Arancini, Grana Padano & Truffle Fondue

CAPESANTE AL FORNO | 14
Scallop, Cauliflower, Nduja Crumb

OLIVE ASCOLANE | 16
Fried Nocellara Olives, Pork Sausage

OSTRICA CON LIMONCELLO E SCALOGNO (A) | 6.5
Freshly Shucked Oysters, Limoncello, Shallot, Black Pepper

ANTIPASTI

FOCACCIA AL ROSMARINO (V/VG) | 12
Freshly Baked Focaccia, Aged Balsamic, Extra Virgin Olive Oil

GNOCCO FRITTO CON RICOTTA E MIELE (V) | 12
Gnocco Fritto, Whipped Ricotta, Hot Honey

SPRING BURRATA (V) | 29
Burrata, Blood Orange, Slow cooked Frisee, Crostini

CRUDO DI TONNO | 28
Yellowfin Tuna Crudo, Verjus, Pickled Grape, Endive, Horseradish

TARTARE DI MANZO | 19
Beef Tartare, Parmesan Custard, Pickled Green Tomatoes, Cured Egg Yolk

POLPETTE AL SUGO | 22
Slow-Cooked Beef Meatballs, Sugo Di Pomodoro, Grana Padano D.O.P.

BRUSCHETTA AI TRE POMODORI (V) | 21
Heirloom Tomatoes, Tomato Agrodolce, Roasted Balsamic Tomatoes, Stracciatella, Basil Crumb, Basil Oil

CALAMARI | 26
Crispy Fried Calamari, Lemon Pepper, Aioli

SALUMI BOARD | 18
Locally Sourced Cured Meats, House-Pickled Giardiniera

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 at functions@400gradi.com.au

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 at events@400gradi.com.au

PIZZE

MARGHERITA (V) | 19
San Marzano Tomato, Fior Di Latte, Basil, Extra Virgin Olive Oil

GRADI | 23
San Marzano Tomato, Fior Di Latte, 18 Months Prosciutto Di Parma, Grana Padano D.O.P.

DIAVOLA | 25
San Marzano Tomato, Fior Di Latte, Hot Salami, Rocket

BUFALINA (V) | 27
San Marzano Tomato, Fresh Mozzarella Di Bufala D.O.P., Cherry Tomato, Basil, Extra Virgin Olive Oil
Add Prosciutto Di Parma D.O.P.

COASTAL | 39
Pizza In Bianco, Fior Di Latte, Cherry Tomatoes, Mussels, Spanner Crab, Prawns, Parsley, Chilli Oil

CAPRICCIOSA | 26
San Marzano Tomato, Fior Di Latte, Black Olives, Prosciutto Cotto (Ham), Sauteed Mushrooms, Artichokes

INFERNO | 24
San Marzano Tomato, Hot Pepperoni, Gorgonzola Dolce, Nduja, Caramelized Red Onion, Basil

ORTOLANA (V) | 22
Pizza In Bianco, Fior Di Latte, Charred Eggplants, Caramelised Onion, Roasted Capsicum, Basil, Oregano, Cracked Pepper, Grana Padano D.O.P.

DOLCE AMARA | 27
Pizza In Bianco, Fior Di Latte, Sauteed Scarola with Anchovies, Straciatella, Sultanas, Lemon

NAPOLETANA MODERNA | 24
Double Cooked Pizza Base, Confit Tomatoes, Anchovies, Olives, Oregano, Garlic Oil, Basil

CONTORNI

CRISPY CHIPS (V/VG) | 12
French Fries, Ketchup

PATATE NOVELLE (V/VG) | 13
Crispy Baby Potatoes, Garlic, Rosemary, Sea Salt

INSALATA DI RUCOLA (V) | 14
Rocket, Pear, Aged Balsamic, Grana Padano D.O.P.

PORRO BRASATO CON GREMOLATA (V) | 15
Braised Leek, Gremolata, Pinenuts

FEED ME - $70PP

Chef's Menu - A shared selection of Gradi's favourites
Minimum of 4 people Entire table must participate

PRIMI PIATTI

SPAGHETTI AL GRANCHIO (A) | 39
Spaghetti Spanner Crab, Bisque, Bechamel, Bottarga

RIGATONI BOLOGNESE | 32
Classic Slow-Cooked Beef Ragù, Grana Padano D.O.P.

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

RAVIOLO APERTO CON PISELLI E RICOTTA (V) | 29
Open Pea & Ricotta Ravioli, Lemon Butter, Cured Egg Yolk

TAGLIOLINI ALLA PESCATORA (A) | 39
Fresh Seafood Medley, With Prawns, Mussels, Vongole, Calamari, Chilli, Sugo Al Pomodoro & White Wine

GNOCCHI DI LUIGI (V) | 37
Handmade Gnocchi, Sugo Di Pomodoro, Ricotta Fresca, Basil, Extra Virgin Olive Oil

LASAGNA | 32
Layered Pasta, Bolognese Sugo, Bechamel, Grana Padano D.O.P.

DALLA CUCINA

COSTATA | 85
500g Rib eye MB2+, Charred Lemon, Sea Salt

TAGLIATA DI MANZO WITH CHIPS | 42
200g Sirloin, Rocket, Grana Padano D.O.P.

BARRAMUNDI | 49
Whole Roasted Baby Barramundi, Burnt Lemon Butter, Charred Zucchini, Fennel, Preserved Lemon & Basil Oil

COTOLETTA DI MAIALE | 60
600g Pork Tomahawk Milanese Style, Heirloom Tomatoes, Apple, Straciatella, Tomato Consomme Dressing , Chilli

TORTINO DI ZUCCHINE ARROSTO (V) | 32
Roasted Zucchini, Goats Cheese, Lemon, Tart

CALAMARI | 49
Crispy Fried Calamari, Lemon Pepper, Aioli

DIETARIES & DISCLAIMERS

Please notify your waiter of any allergies. While we do our best to accommodate, we cannot guarantee a completely allergen-free environment.

All our seafood is locally sourced in Australia.

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

THANK YOU FOR DINING WITH US!

Together, We Can Make a Difference!

400 Gradi is proud to partner with My Room Children's Cancer Charity to raise vital funds and support the brave little fighters battling childhood cancer.

Together, we hope to make a meaningful difference in the lives of these children and their families.

Thank you for your contribution.