

## ANTIPASTI

**PANE DI CASA (DF/V) | 6**  
Aged Balsamic, EVOO

**FOCACCIA VULCANO (V/VG) | 18**  
Herb or Garlic Oil, Sea Salt

**FOCACCIA CON MOZZARELLA (V) | 26**  
Fior Di Latte, Garlic, Herbs, EVOO

**OYSTERS (GF/DF) ½ DOZ | 38 - DOZ | 68**  
Natural, Red Wine Vinaigrette

**OYSTERS KILPATRICK (DF) ½ DOZ | 44 DOZ | 86**  
Kilpatrick, Crispy Bacon, House made Worcestershire.

**CRUDO (GF) | 23**  
NZ King Salmon, Cucumber, Lemon Zest, Mint, Buttermilk

**MIXED SICILIAN OLIVES (DF/V/VG/GF) | 15**  
Add Woodfired Focaccia | 10

**BURRATA (V) | 22**  
Burrata D.O.P, Pesto, Basil, EVOO, Crostini

**PROSCIUTTO DI PARMA (GF/DF) | 21**  
24 Months D.O.P  
Add Woodfired Focaccia | 10

**SOPRESSATA (GF/DF) | 17**  
Add Woodfired Focaccia | 10

**POLPETTE AL SUGO | 22**  
Slow Cooked Beef Meatballs, Sugo al Pomodoro,  
Grana Padano D.O.P  
Add Woodfired Focaccia | 10

**CROCCHETTE DI PASTA | 24**  
Crumbed Lasagna, Bolognese Sugo, Grana Padano D.O.P

**CALAMARI | E 36 - M 52**  
Fried Calamari, Lemon Pepper, Aioli

**ARANCINI | 22**  
Homemade Sicilian Rice Balls, Spicy Rosè,  
Bolognese Sugo, Grana Padano D.O.P

**QUAZZETTO DI COZZE (DF/A) | 29**  
Steamed Spring Bay Mussels, Sugo Al Pomodoro,  
Chili, Parsley, White Wine, EVOO  
Add Woodfired Focaccia | 10

## FEED ME - \$75PP

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

Add Pairing Wine Experience \$55PP

## PIZZA

**MARGHERITA (V) | 29**  
San Marzano Tomato, Fior Di Latte, Basil, EVOO  
Add Mozzarella Di Bufala D.O.P | 10  
Add Prosciutto Di Parma D.O.P | 6

**RUSTICA | 36**  
San Marzano Tomato, Fior Di Latte, Basil, Italian Pork  
Sausage, Roasted Capsicum marinated with Garlic & Parsley,  
Onions

**BUFALINA (V) | 39**  
San Marzano Tomato, Cherry Tomatoes, Basil,  
Fresh Mozzarella Di Bufala D.O.P, EVOO  
Add Prosciutto Di Parma D.O.P | 6

**MORTADELLA | 38**  
Pizza in Bianco, Fior Di Latte, Mortadella, Stracciatella,  
Ricotta, Pesto, Pistacchio, Basil

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

**NERANO (V) | 39**  
Pizza in Bianco, Fior Di Latte, Zucchini Cream,  
Stracciatella, Zucchini Chips, Ricotta Salata, Basil, EVOO

**DIAVOLA | 34**  
San Marzano Tomato, Fior Di Latte, Hot Salami

**CAPRICCIOSA | 39**  
San Marzano Tomato, Fior Di Latte, Black Olives,  
Prosciutto Cotto (Ham), Mushrooms

**ORTOLANA (V) | 34**  
Pizza in Bianco, Fior Di Latte, Roasted Capsicum marinated  
with Garlic & Parsley, Fried Eggplant, Zucchini, Onion,  
Cabbage, Basil, EVOO

**FRUTTI DI MARE | 42**  
San Marzano Tomato, Fior di Latte, Prawns, Spring Bay  
Mussels, Vongole, Fresh Fish, Chilli, Parsley, Garlic,

**MEZZALUNA | 38**  
Fior Di Latte, Cherry Tomatoes, Mild Salami, Ricotta Fresca,  
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) | 39**  
Homemade Potato Gnocchi, Sugo al Pomodoro, Ricotta,  
Basil, EVOO

**TAGLIOLINI ALLA PESCATORA (DF/A) | 45**  
Prawns, Spring Bay Mussels, Vongole, Fresh Fish  
Sugo Al Pomodoro, Chilli, 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 | 38**  
Pancetta, Sugo al Pomodoro, Grana Padano D.O.P, Chilli,  
Onions, Pecorino D.O.P.

**PAPPARDELLE AL RAGU DI FUNGHI (V) | 42**  
Mixed Wild Mushroom Ragù, Truffle Cream,  
Grana Padano D.O.P, Truffle Pecorino D.O.P

**LASAGNA | 38**  
Layered Homemade Pasta, Bolognese Sugo, Bechamel,  
Grana Padano D.O.P

**TAGLIATELLE ALLA BOLOGNESE | 39**  
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) | 55**  
300g Charred Sirloin, Rosemary, Sea Salt  
Add Insalata Di Rucola | 10

**SCALOPPINE (A) | 49**  
Pan Seared Veal, Mixed Wild Mushrooms, Truffle Cream,  
White Wine & Parsley  
Add Patate Novelle | 10

**ROCKLING | 45**  
Pan Seared Rockling, Calabrian Chilli Butter,  
Roasted Turnip Puree  
Add Insalata Di Pomodoro | 10

## CONTORNI

**CRISPY CHIPS (V/DF/VG) | 16**  
French Fries, Ketchup

**PATATE NOVELLE (DF/V/VG) | 22**  
Crispy Potatoes, Garlic, Rosemary, Sea Salt

**INSALATA DI CASA (GF/DF/V/VG) | 20**  
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) | 20**  
Rocket, Pear, Shaved Grana Padano D.O.P, Aged Balsamic

**INSALATA DI POMODORO (DF/V/GF/VG) | 22**  
Heirloom Tomato Salad, Red Onion, Basil, EVOO

## HOST YOUR FUNCTION AT GRADI

If you're looking for a stunning event space or a  
large group dining experience,  
enquire today!

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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 SEPARATELY | 10% SURCHARGE APPLIES ON SUNDAYS | THANK YOU FOR DINING WITH US!