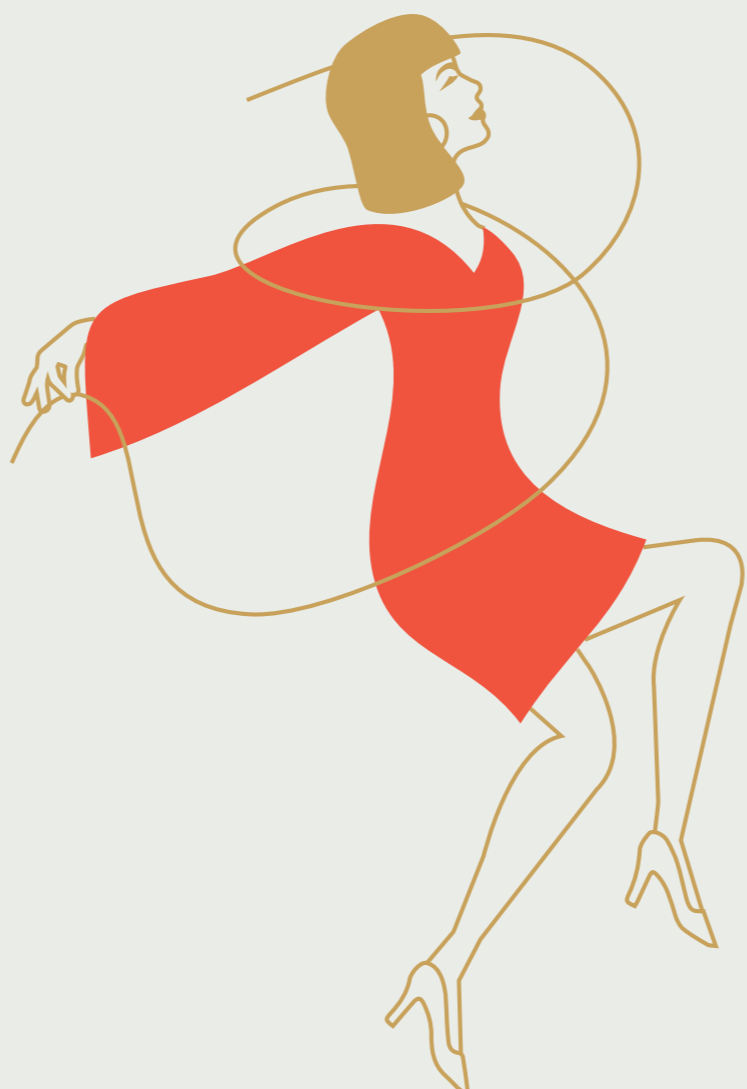


CHI MANGIA BENE VIVE BENE



WHO EATS WELL, LIVES WELL

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400
GRADI

ANTIPASTI

PANE DI CASA | 3
Aged Balsamic, EVOO.

FOCACCIA VULCANO (NF/V/VG) | 12
Herb/Garlic Oil, Oregano, Sea Salt

MIXED SICILIAN OLIVES (NF/V/VG/GF) | 10
Add Focaccia Vulcano | 8

PROSCIUTTO DI PARMA (NF/DF/GF) | 15
24 Months D.O.P.
Add Focaccia Vulcano | 8

BRESAOLA (NF/DF/GF) | 18
Add Focaccia Vulcano | 8

SOPPRESSATA (NF/DF/GF) | 12
Add Focaccia Vulcano | 8

BURRATA (V/GF) | 17
Burrata D.O.P. Pesto, Pine Nut Crumble, EVOO

ANCHOVIES (NF/DF/GF) | 9
Anchovies, EVOO

OYSTERS (GF/NF/DF)
Natural, Red Wine Vinaigrette ½ DOZ 32 | DOZ 54
Kilpatrick, Crispy Bacon, House made Worcestershire
½ DOZ 39 | DOZ 68

POLPETTE al SUGO (NF) | 20
Slow Cooked Beef Meatballs, Sugo al Pomodoro,
Grana Padano D.O.P. - Add Focaccia Vulcano | 8

CALAMARI (NF) | e 29 | m 49
Flash Fried Calamari, Parsley, Aioli

ZUCCA (GF/DF/V/VG) | 17
Oven Roasted Pumpkin, Garlic Puree,
Chilli Honey, Toasted Almonds

ARANCINI (NF) | 19
Homemade Sicilian Rice Balls, Bolognese Sugo,
Spicy Rose Sauce
COSTOLETTE (NF/GF) | 24
Chargrilled Rosemary Lamb Cutlets, Grilled Peppers,
Salsa verde, Lemon

CONTORNI

CRISPY FRIES (V/NF/DF) | 12
French Fries, Ketchup

PATATE NOVELLE (NF/DF/V/VG) | 18
Crispy Potatoes, Garlic, Rosemary, Sea Salt

CIME DI RAPA (NF/V/VG/DF) | 16
Pan Tossed Wild Broccoletti, Chilli, Garlic, EVOO,
Lemon.

INSALATA DI BARBABIETOLA (GF/V) | 17
Oven Roasted Beetroot, Rocket, Goats Cheese, Toasted
Walnuts, Aged Balsamic

INSALATA DI FINOCCHIO (NF/DF/V/VG) | 15
Fennel, Orange, Lemon Vinaigrette

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

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!

functions@400gradimildura.com.au (03) 5039 5353

FEED ME - \$65PP

Chef's Menu - A shared selection of starters, pizza &
pasta, concluded with one of our signature desserts.

Minimum of 2 people. Entire table must participate.

PIZZA

MOZZARELLA (V/NF) | 19
Fior di latte, Garlic, Herbs, EVOO

MARGHERITA (V/NF) | 25
San Marzano Tomato, Fior Di Latte, Basil, EVOO
Add Mozzarella di Bufala | 6

RUSTICA (NF) | 29
San Marzano Tomato, Fior Di Latte, Basil,
Italian Pork Sausage, Roasted Capsicum marinated with
Garlic & Parsley, Onions

BUFALINA (V/NF) | 35
San Marzano Tomato, Cherry Tomatoes, Basil, Fresh
Mozzarella Di Bufala D.O.P., EVOO

BOSCAIOLA (NF) | 30
Truffle Cream, Fior di Latte, Italian Pork Sausage,
Sauteed Mushrooms Peas & Onion

SCARPARELLO (V/NF) | 21
San Marzano Tomato, Pecorino Romano D.O.P.
Black Pepper, Garlic Oil, Basil, Croutons

DIAVOLA (NF) | 27
San Marzano Tomato, Fior Di Latte, Hot Salami

CAPRICCIOSA (NF) | 33
San Marzano Tomato, Fior Di Latte, Black Olives,
Prosciutto Cotto (Ham), Mushrooms

ORTOLANA (V/NF) | 27
Pizza in Bianco, Fior Di Latte, Roasted Capsicum
marinated with Garlic & Parsley, Fried Eggplant,
Zucchini, Onions, Basil, EVOO

PORTOFINO (NF) | 35
San Marzano Tomato, Fior Di Latte, Prawns, Cherry
Tomatoes, Chilli, Oregano, Garlic Oil

SQUISITA (NF) | 29
Fior Di Latte, Cauliflower Cream, Spicy Purple
Cabbage, Hot Salami, Pecorino Fondue

VULCANO (NF) | 32
Pizza in Bianco, Fior di Latte, Hot Salami,
Onions, Crispy Bacon, Spiced Honey

CARNIVORA (NF) - 35
San Marzano Tomato, Fior Di Latte, Mild Salami,
Ricotta Fresca, Prosciutto Cotto (Ham), Basil

SECONDI

SCALOPPINE (NF/A) | 40
Pan Seared Veal, Mixed Wild Mushrooms, Truffle Cream,
White Wine, Parsley
Add Black Winter Truffle (Western Australia) \$16

BISTECCA ALLA GRIGLIA (GF/DF/NF) | 42
300g Charred Sirloin, Rosemary, Sea Salt
Add Rocket Salad | 8

ROCKLING (NF/GF) | 39
Pan Seared Rockling, Calabrian Chilli Butter
Add Fennel & Orange Salad | 8

GUAZZETTO DI COZZE (NF/GF/DF/A) | 36
Spring Bay Mussels, Sugo al Pomodoro, Chilli, Garlic,
White Wine, Parsley, EVOO
Add Focaccia Vulcano | 8

PASTA e RISO

All our pasta is prepared à la minute.

GNOCCHI DI LUIGI (NF/V) | 34
Homemade Potato Gnocchi, Sugo al Pomodoro,
Ricotta Fresca, Basil, EVOO

LINGUINE ALLO SCOGLIO (NF/DF/A) | 42
Prawns, Spring Bay Mussels, Vongole, Cherry Tomatoes,
Chilli, Parsley, Garlic, White Wine, EVOO

PAPPARDELLE AL RAGU DI FUNGHI (NF/V) | 35
Mixed Wild Mushrooms Ragù, Truffle Cream, Grana Padano
D.O.P, Truffle Pecorino D.O.P
Add Black Winter Truffle (Western Australia) \$16

RIGATONI ALLA NORMA DI GRADI (NF/V) | 32
Fried Eggplant, Sugo al Pomodoro, Smoked Scamorza,
Basil, EVOO, Ricotta Salata

ORECCHIETTE CON SALSICCIA E CIME DI RAPA (NF) | 34
Italian Pork Sausage, Cime Di Rapa (Wild Broccoletti),
Grana Padano D.O.P. Chilli, Toasted Breadcrumbs

LASAGNA (NF) | 34
Layered Homemade pasta, Bolognese Sugo, Bechamel,
Grana Padano D.O.P.

RIGATONI ALLA BOLOGNESE (NF) | 35
Traditional Bolognese Sugo, Grana Padano D.O.P.

RISOTTO CON ZUCCA (GF/V) | 29
Sweet Roasted Pumpkin Puree, Grana Padano D.O.P,
Fried Sage, Toasted Pine nuts

DOLCI

TIRAMISU TART (V/A) | 16
Chocolate Sable, Mascarpone, Espresso, Kahlua, Cacao

TORTA AL CIOCCOLATO (GF/V) | 16
Warm Flourless Chocolate Cake, Chocolate Sauce,
Chocolate Crumb, Zero Gradi Vanilla Gelato

ITALIAN PAVLOVA (GF/NF/V) | 15
Meringue, Vanilla Chantilly, Passionfruit Curd,
Berries, Raspberry Gel

TORTA ALL'ARANCIA (V) | 15
Orange & Semolina Cake, Cinnamon Spiced Olive Oil,
Toasted Almonds, Zero Gradi Vanilla Gelato

NUTELLA CRÊPES (V) | 18
Nutella Filled Crepes, Fresh Strawberries, Mint,
Zero Gradi Vanilla Gelato

CALZONE (V) | 17
Pizza Pocket Filled with Nutella,
Zero Gradi Vanilla Gelato

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, NF: NUT 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 | THANK YOU FOR DINING WITH US! ENQUIRES@GRADIGROUP.COM.AU