

## ANTIPASTI

### PANE DI CASA (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

Natural: ½ DOZ | 34 - DOZ | 56

Red Wine Vinaigrette

Kilpatrick: ½ DOZ | 42 - DOZ | 70

Crispy Bacon, House made Worcestershire

### SALUMI MISTI | 27

Locally Sourced Cured Meats Selection,  
Giardiniera, Olives, Grilled Vegetables

Add Mozzarella di Bufala D.O.P. | 6

Add Woodfired Focaccia | 10

### GRILLED MORTADELLA | 19

Pistachio Pesto and Stracciatella

Add Woodfired Focaccia | 10

### MIXED SICILIAN OLIVES | 10

Add Woodfired Focaccia | 10

### BURRATA (V) | 25

Burrata D.O.P., Sundried Tomato Pesto, Herb oil

Add Woodfired Focaccia | 10

### KINGFISH CARPACCIO | 22

Capsicum Puree, Passion Fruit Dressing

### BEEF TARTARE | 25

Capers, Anchovies and Shallots in Filo Pastry,  
Mustard Mayo, Chives

### ARANCINI | 20

Homemade Arancini, Bolognese Sugo,

Spicy Rosé Sauce, Grana Padano D.O.P.

### POLPETTE AL SUGO | 20

Slow Cooked Beef Meatballs, Sugo al Pomodoro,  
Grana Padano D.O.P.

Add Woodfired Focaccia | 10

### CALAMARI | E 26 | M 46

Fried Calamari, Lemon Pepper, Aioli

### COSTOLETTE | 29

Chargrilled Rosemary Lamb Cutlets, Grilled Peppers,  
Salsa Verde, Lemon

## 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!

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## FEED ME - \$69PP

Chef's Menu

A shared selection of Gradi's favourites

Minimum of 2 people

Entire table must participate

## PIZZA

### MARGHERITA (V) | 26

San Marzano Tomato, Fior Di Latte, Basil, EVOO,  
Grana Padano D.O.P.

Add Mozzarella Di Bufala D.O.P. | 6

Add Prosciutto Di Parma D.O.P. | 6

### BUFALINA (V) | 37

San Marzano Tomato, Fresh Mozzarella Di Bufala D.O.P.,  
Cherry Tomato, Basil, EVOO

Add Prosciutto Di Parma D.O.P. | 6

### TARTUFATA | 37

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, Rocket

### CAPRICCIOSA | 33

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

### PORTOFINO | 36

San Marzano Tomato, Fior Di Latte, Prawns,  
Cherry Tomato, Chilli, Oregano, Garlic Oil

### GRADI | 33

Pizza in Bianco, Fior Di Latte, Cherry Tomato,  
Prosciutto Crudo, Rocket, Ricotta Salata, EVOO

### MEDITERRANEAN BREEZE | 36

Pizza in Bianco, Garlic, Rocket, Barramundi,  
Stracciatella, Citrus Gel, Crumbed Nuts, EVOO

### LA BELLA MORTADELLA | 29

Folded Pizza in Bianco, Mortadella, Stracciatella,  
Pistachio Pesto, Pecorino Fondue, Rocket Side

### SMOKED & GREEN | 32

Pizza in Bianco, Fior di Latte, Friarielli,  
Smoked Herbed Ham, Pecorino Fondue

### CALZONE AL FORNO | 34

Folded Pizza, Ricotta, Ham, Mild Salami,  
Fior di Latte, Tomato, Basil

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES. WHILE GRADI WILL ENDEAVOUR 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.

V:VEGETARIAN, VG:VEGAN, A:CONTAINS ALCOHOL | ALL OUR PIZZA BASES ARE VEGAN | 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!

## PASTA e RISO

All our pasta is prepared à la minute

### GNOCCHI DI LUIGI (V) | 33

Homemade Potato Gnocchi, Sugo al Pomodoro, Ricotta Fresca,  
Basil, EVOO

### TAGLIOLINI ALLA PESCATORA (A) | 42

Prawns, Spring Bay Mussels, Vongole, Fresh Fish,  
Sugo Al Pomodoro, Chilli, Garlic, White Wine, EVOO

### SPAGHETTONI CACIO E PEPE (V) | 28

Parmesan fondue, Pecorino D.O.P., Black Pepper

### PAPPARDELLE FUNGHI & TARTUFO (V) | 36

Mixed Wild Mushroom Ragu, Truffle Cream,  
Grana Padano D.O.P.

### LASAGNA | 35

Layered Homemade Pasta, Bolognese Sugo, Bechamel,  
Grana Padano D.O.P.

### RIGATONI BOLOGNESE | 34

Traditional Beef Ragu, Grana Padano D.O.P.

### PACCHERI GAMBERETTI E GUANCIALE (A) | 36

Guanciaie, Prawns, Bisque, Napoli Sauce, White Wine, Chilli

### MALLOREDDUS SALCICCIA E ZAFFERANO (A) | 34

Sausage Ragu, Saffron, Napoli Sauce, Chilli, White Wine,  
Pecorino D.O.P.

### RISOTTO AL RAGU DI COZZE | 30

Mussels Ragu, Zucchini, Bisque, Chilli, Grana Padano D.O.P.

## SECONDI

### TAGLIATA DI MANZO | 50

300g Scotch Fillet, Rocket Salad, Grana Padano D.O.P.

### VEAL COTOLETTA | 45

Grana Padano Crumbed Veal, Roasted Cherry Tomatoes,  
Buffalo Mozzarella D.O.P., Basil

### BARRAMUNDI | 36

Pan seared Barramundi, Panzanella Salad, Crostini

### SPATCHCOCK CHICKEN | 35

Marinated and Grilled Spatchcock, Capsicum Puree,  
Nduja Butter, Zucchine alla Scapece

### GUAZZETTO DI COZZE (A) | E 27 | M 42

Steamed Spring Bay Mussels, Sugo al Pomodoro,  
Chilli, Parsley, White Wine, Garlic, EVOO

## CONTORNI

### CRISPY CHIPS (V/VG) | 13

French Fries, Ketchup

### PATATE NOVELLE (V/VG) | 15

Crispy Potatoes, Garlic, Rosemary, Sea Salt

### INSALATA DI RUCOLA (V) | 19

Rocket, Pear, Shaved Grana Padano D.O.P., Aged Balsamic

### ZUCCHINI E STRACCIATELLA | 15

Grilled Zucchini, Lemon, Stracciatella, Yoghurt,  
White Anchovies

### CHOPPED SALAD (V) | 15

Tomatoes, Cucumber, Red onion, Chickpeas,  
Pecorino D.O.P., Balsamic Dressing

### CHARD GRILLED COS | 15

Grilled Cos Lettuce, Pangrattato,  
Lemon & Caper Dressing, Chives

### GREEN BEANS (V) | 14

Basil Pesto, Potatoes, Pinenuts