

ANTIPASTI

PANE DI CASA (DF/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 (GF/DF) ½ DOZ | 34 - DOZ | 56
Natural, Red Wine Vinaigrette

OYSTERS KILPATRICK (GF/DF) ½ DOZ | 42 - DOZ | 70
Kilpatrick, Crispy Bacon, House made Worcestershire.

CRUDO (GF) | 20
NZ King Salmon, Cucumber, Lemon Zest, Mint, Buttermilk

MIXED SICILIAN OLIVES (DF/V/VG/GF) | 12
Add Woodfired Focaccia | 10

BURRATA (V) | 20
Burrata D.O.P, Pesto, Basil, EVOO, Crostini

PROSCIUTTO DI PARMA (GF/DF) | 17
24 Months D.O.P
Add Woodfired Focaccia | 10

SOPRESSATA (GF/DF) | 14
Add Woodfired Focaccia | 10

POLPETTE al SUGO | 20
Slow Cooked Beef Meatballs, Sugo al Pomodoro,
Grana Padano D.O.P
Add Woodfired Focaccia | 10

CROQUETTE DI PASTA | 22
Crumbed Lasagna, Bolognese Sugo, Grana Padano D.O.P

CALAMARI | E 26 - M 49
Fried Calamari, Lemon Pepper, Aioli

ARANCINI | 20
Homemade Sicilian Rice Balls, Spicy Rosè,
Grana Padano D.O.P, Bolognese Sugo

GUAZZETTO DI COZZE (DF/A) | 27
Steamed Spring Bay Mussels, Sugo Al Pomodoro,
Chili, Parsley, EVOO, White Wine, Garlic
Add Woodfired Focaccia | 10

FEED ME - \$65PP

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

Add Pairing wine experience \$40PP

PIZZA

MARGHERITA (V) | 26
San Marzano Tomato, Fior Di Latte, Basil, EVOO
Add Mozzarella Di Bufala D.O.P | 6
Add Prosciutto Di Parma D.O.P | 6

BUFALINA (V) | 37
San Marzano Tomato, Cherry Tomatoes, Basil,
Fresh Mozzarella Di Bufala D.O.P, EVOO
Add Prosciutto Di Parma D.O.P | 6

NERANO (V) | 38
Pizza in Bianco, Fior Di Latte, Zucchini Cream,
Stracciatella, Zucchini Chips, Ricotta Salata, Basil, EVOO

MORTADELLA | 37
Pizza in Bianco, Fior Di Latte, Mortadella, Stracciatella,
Ricotta, Pesto, Pistacchio, Basil

RUSTICA | 31
San Marzano Tomato, Fior Di Latte, Basil, Italian Pork
Sausage, Roasted Capsicum marinated with Garlic & Parsley,
Onions

TARTUFATA | 39
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

CAPRICCIOSA | 34
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

FRUTTI DI MARE | 39
San Marzano Tomato, Fior Di Latte, Prawns, Spring Bay
Mussels, Vongole, Fresh Fish, Parsley, Garlic

MEZZALUNA | 37
Fior Di Latte, Cherry Tomatoes, Mild Salami, Ricotta,
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) | 35
Homemade Potato Gnocchi, Sugo al Pomodoro, Ricotta Fresca,
Basil, EVOO

TAGLIOLINI ALLA PESCATORE (DF/A) | 42
Prawns, Spring Bay Mussels, Vongole, Fresh Fish,
Sugo Al Pomodoro, Chili, 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 | 37
Pancetta, Sugo al Pomodoro, Grana Padano D.O.P, Chilli,
Onion, Pecorino D.O.P.

PAPPARDELLE AL RAGU DI FUNGHI (V) | 36
Mixed Wild Mushroom Ragu, Truffle Cream,
Grana Padano D.O.P, Truffle Pecorino D.O.P

LASAGNA | 35
Layered Homemade pasta, Bolognese Sugo, Bechamel,
Grana Padano D.O.P

TAGLIATELLE ALLA BOLOGNESE | 36
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) | 45
300g Charred Sirloin, Rosemary, Sea Salt
Add Insalata Di Rucola | 8

SCALOPPINE (A) | 43
Pan Seared Veal, Mixed Wild Mushrooms, Truffle Cream,
White Wine & Parsley
Add Patate Novelle | 8

ROCKLING | 42
Pan Seared Rockling, Calabrian Chilli Butter,
Roasted Turnip Puree
Add Insalata Di Pomodoro | 9

CONTORNI

CRISPY CHIPS (V/VG/DF) | 15
French Fries, Ketchup

PATATE NOVELLE (DF/V/VG) | 19
Crispy Potatoes, Garlic, Rosemary, Sea Salt

INSALATA DI CASA (GF/DF/V/VG) | 15
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) | 17
Rocket, Pear, Shaved Grana Padano D.O.P, Aged Balsamic

INSALATA DI POMODORO (DF/V/GF/VG) | 20
Heirloom Tomato Salad, Red Onion, Basil, EVOO

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@400gradi.com.au
(03) 9380 2320

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 | THANK YOU FOR DINING WITH US! ENQUIRES@GRADIGROUP.COM.AU