

## ANTIPASTI

**PANE DI CASA (NF/DF/V) | 5**  
Aged Balsamic, EVOO

**FOCACCIA VULCANO (NF/V/VG) | 14**  
Herb or Garlic Oil, Sea Salt

**FOCACCIA CON MOZZARELLA (NF/V/VG) | 21**  
Fior Di Latte, Garlic, Herbs, EVOO

**OYSTERS (GF/NF/DF) ½ DOZ | 34 - DOZ | 56**  
Natural, Red Wine Vinaigrette

**OYSTERS KILPATRICK (GF/NF/DF) ½ DOZ | 39 - DOZ | 70**  
Kilpatrick, Crispy Bacon, House made Worcestershire.

**CRUDO (GF/NF) | 22**  
NZ King Salmon, Cucumber, Lemon Zest, Mint, Buttermilk

**MIXED SICILIAN OLIVES (DF/NF/V/VG/GF) | 11**  
Add Woodfired Focaccia | 10

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

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

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

**POLPETTE a1 SUGO (NF) | 20**  
Slow Cooked Beef Meatballs, Sugo al Pomodoro,  
Grana Padano D.O.P  
Add Woodfired Focaccia | 10

**CROCCHETTE DI PASTA (NF) | 22**  
Crumbed Lasagna, Bolognese Sugo, Grana Padano D.O.P

**CALAMARI (NF) | E 29 - M 49**  
Fried Calamari, Lemon Pepper, Aioli

**ARANCINI (NF) | 19**  
Homemade Sicilian Rice Balls, Spicy Rosè,  
Grana Padano D.O.P

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

**COSTOLETTE (DF/NF/GF) | 29**  
Chargrilled Rosemary Lamb Cutlets, Grilled Peppers,  
Salsa Verde, Lemon

## PASTA e RISO

All our pasta is prepared à la minute.

**GNOCCHI DI LUIGI (NF/V) | 35**  
Homemade Potato Gnocchi, Sugo al Pomodoro, Ricotta Fresca,  
Basil, EVOO

**TAGLIOLINI ALLA PESCATORE (NF/DF/A) | 45**  
Prawns, Spring Bay Mussels, Vongole, Fresh Fish,  
Sugo Al Pomodoro, Chili, Parsley, Garlic, White Wine, EVOO

**SPAGHETTONI ALLA CARBONARA (NF) | 39**  
Pancetta, Free Range Eggs, Grana Padano D.O.P,  
Cracked Black Pepper, Pecorino D.O.P

**MEZZE MANICHE ALL'AMATRICIANA (NF) | 37**  
Pancetta, Sugo al Pomodoro, Grana Padano D.O.P ,Chilli,  
Onion, Pecorino D.O.P.

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

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

**TAGLIATELLE ALLA BOLOGNESE (NF) | 36**  
Traditional Bolognese Sugo, Grana Padano D.O.P

**RISOTTO CON PISELLI E GAMBERI (GF/NF) | 38**  
Pan Tossed Prawns, Pea Puree, Snow Peas,  
Grana Padano D.O.P

## SECONDI

**BISTECCA ALLA GRIGLIA (GF/NF/DF) | 45**  
300g Charred Sirloin, Rosemary, Sea Salt  
Add Insalata Di Rucola | 8

**SCALOPPINE (NF/A) | 40**  
Pan Seared Veal, Mixed Wild Mushrooms, Truffle Cream,  
White Wine & Parsley  
Add Patate Novelle | 8

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

## CONTORNI

**CRISPY CHIPS (V/VG/NF/DF) | 14**  
French Fries, Ketchup

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

**INSALATA DI CASA (GF/NF/DF/V/VG) | 17**  
Baby Cos, Red Oak Lettuce, Lemon Vinaigrette

**FAGIOLI (DF/V/VG/GF) | 20**  
Roman Flat Bean Salad, Garlic, Almond Puree, EVOO

**INSALATA DI RUCOLA (NF/GF/V) | 19**  
Rocket, Pear, Shaved Grana Padano D.O.P, Aged Balsamic

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

## FEED ME - \$69PP

Chef's Menu - A shared selection of Gradi's favorites  
Minimum of 2 people.  
Entire table must participate

Add Pairing wine experience \$45PP

## PIZZA

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

**NERANO (NF/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 (NF) | 31**  
San Marzano Tomato, Fior Di Latte, Basil, Italian Pork  
Sausage, Roasted Capsicum marinated with Garlic & Parsley,  
Onions

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

**DIAVOLA (NF) | 28**  
San Marzano Tomato, Fior Di Latte, Hot Salami

**CAPRICCIOSA (NF) | 34**  
San Marzano Tomato, Fior Di Latte, Black Olives,  
Prosciutto Cotto (Ham), Mushrooms

**ORTOLANA (V/NF) | 30**  
Pizza in Bianco, Fior Di Latte, Roasted Capsicum marinated  
with Garlic & Parsley, Fried Eggplant, Zucchini , Onion,  
Cabbage, Basil, EVOO

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

**MEZZALUNA (NF)| 37**  
Fior Di Latte, Cherry Tomatoes, Mild Salami, Ricotta,  
Prosciutto Di Parma D.O.P, Rocket, Ricotta Salata, Black  
Pepper EVOO

**CARNIVORA (NF)| 36**  
San Marzano Tomato, Fior Di Latte, Mild Salami, Ricotta,  
Prosciutto Cotto (Ham), Basil

## 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

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