

ANTIPASTI

PANE DI CASA (NF/DF/V) | 6
Aged Balsamic, EV00

FOCACCIA VULCANO (NF/V/VG) | 18

Herb or Garlic Oil, Sea Salt

FOCACCIA CON MOZZARELLA (NF/V) | 26

Fior Di Latte, Garlic, Herbs, EV00

OYSTERS (GF/NF/DF) ½ DOZ | 38 - DOZ | 68

Natural, Red Wine Vinaigrette

OYSTERS KILPATRICK (NF/DF) ½ DOZ | 44 DOZ | 86

Kilpatrick, Crispy Bacon, House made Worcestershire.

CRUDO (GF/NF) | 23

NZ King Salmon, Cucumber, Lemon Zest, Mint, Buttermilk

MIXED SICILIAN OLIVES (DF/NF/V/VG/GF) | 15

Add Woodfired Focaccia | 10

BURRATA (V) | 22

Burrata D.O.P, Pesto, Basil, EV00, Crostini

PROSCIUTTO DI PARMA (NF/GF/DF) | 21

24 Months D.O.P

Add Woodfired Focaccia | 10

SOPRESSATA (NF/GF/DF) | 17

Add Woodfired Focaccia | 10

POLPETTE AL SUGO (NF) | 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

GUAZZETTO DI COZZE (NF/DF/A) | 29

Steamed Spring Bay Mussels, Sugo Al Pomodoro,
Chili, Parsley, White Wine, EV00

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/NF) | 29

San Marzano Tomato, Fior Di Latte, Basil, EV00

Add Mozzarella Di Bufala D.O.P | 10

Add Prosciutto Di Parma D.O.P | 6

RUSTICA (NF) | 36

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

BUFALINA (V/NF) | 39

San Marzano Tomato, Cherry Tomatoes, Basil,

Fresh Mozzarella Di Bufala D.O.P, EV00

Add Prosciutto Di Parma D.O.P | 6

MORTADELLA | 38

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

TARTUFATA (NF) | 39

Pizza in Bianco, Fior Di Latte, Truffle Cream, Mushrooms,
Prosciutto Di Parma D.O.P, Balsamic Glaze, Ricotta Salata,
EV00

NERANO (V) | 39

Pizza in Bianco, Fior Di Latte, Zucchini Cream,
Stracciatella, Zucchini Chips, Ricotta Salata, Basil, EV00

DIAVOLA (NF) | 34

San Marzano Tomato, Fior Di Latte, Hot Salami

CAPRICCIOSA (NF) | 39

San Marzano Tomato, Fior Di Latte, Black Olives,
Prosciutto Cotto (Ham), Mushrooms

ORTOLANA (V/NF) | 34

Pizza in Bianco, Fior Di Latte, Roasted Capsicum marinated
with Garlic & Parsley, Fried Eggplant, Zucchini, Onion,
Cabbage, Basil, EV00

FRUTTI DI MARE (NF) | 42

San Marzano Tomato, Fior di Latte, Prawns, Spring Bay
Mussels, Vongole, Fresh Fish, Chilli, Parsley, Garlic,

MEZZALUNA (NF)| 38

Fior Di Latte, Cherry Tomatoes, Mild Salami, Ricotta Fresca,
Prosciutto Di Parma D.O.P, Rocket, Ricotta Salata, Black
Pepper EV00

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

PASTA e RISO

All our pasta is prepared à la minute.

GNOCCHI DI LUIGI (NF/V) | 39

Homemade Potato Gnocchi, Sugo al Pomodoro, Ricotta,
Basil, EV00

TAGLIOLINI ALLA PESCATORA (NF/DF/A) | 45

Prawns, Spring Bay Mussels, Vongole, Fresh Fish
Sugo Al Pomodoro, Chilli, Parsley, Garlic, White Wine, EV00

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) | 38

Pancetta, Sugo al Pomodoro, Grana Padano D.O.P, Chilli,
Onions, Pecorino D.O.P.

PAPPARDELLE AL RAGU DI FUNGHI (NF/V) | 42

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

LASAGNA (NF) | 38

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

TAGLIATELLE ALLA BOLOGNESE (NF) | 39

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) | 55

300g Charred Sirloin, Rosemary, Sea Salt
Add Insalata Di Rucola | 10

SCALOPPINE (NF/A) | 49

Pan Seared Veal, Mixed Wild Mushrooms, Truffle Cream,
White Wine & Parsley
Add Patate Novelle | 10

ROCKLING (NF) | 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/NF/DF/V/VG) | 20

Baby Cos, Red Oak Lettuce, Lemon Vinaigrette

FAGIOLI (DF/V/VG/GF) | 20

Roman Flat Bean Salad, Garlic, Almond Puree, EV00

INSALATA DI RUCOLA (GF/NF/V) | 20

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

INSALATA DI POMODORO (NF/DF/V/GF/VG) | 22

Heirloom Tomato Salad, Red Onion, Basil, EV00



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