

GRADI

ANTIPASTI (STARTERS)

OYSTERS - 1/2DZ 30 | DZ 55

Freshly Shucked Natural or Vinaigrette (GF/NF/DF)

OYSTERS KILPATRICK - 1/2DZ 42 | DZ 78

Traditionally topped with Bacon and a House-made sauce (NF/DF)

MIXED OLIVES - 14

Mediterranean mixed Olives (GF/NF/DF/V/VG)

OLIVE ASCOLANE - 18

Crumbed & Fried Veal Filled Olives & fresh Rocket (NF)

ARANCINI - 20

Crumbed Rice Balls, Bolognese sauce, Mozzarella Heart & Spicy Rose sauce Serve of 3 (NF)

CROQUETTE - 20

Lentil Croquettes, Watercress & fresh House-made Yoghurt Sauce. Serve of 3 (NF/V)

KINGFISH - 28

Cleanseas Hiramasa Kingfish, marinated in Grapefruit, Orange & Campari Dressing (GF/NF/DF/A)

POLPETTE AL SUGO - 20

Meatballs, Napoli sauce, Parmesan & Chargrilled House-made Woodfired Bread Serve of 3 (NF)

CARCIOFI FRITTI - 22

Fried Artichokes, Polenta Chips with Rocket & Mint Pesto (V)

CALAMARI - 31

Flash Fried Calamari, Eggplant, Zucchini & Saffron Aioli (NF/DF)

CAPELANTE - 30

Pan Seared Japanese Scallops, Jerusalem Artichoke & Dried Chilli (NF/GF)

CARPACCIO - 26

Seared Gippsland Grass Fed Prime Eye Fillet with a Caper & Anchovy Salsa Verde (NF/DF/GF)

GAMBERONI - 32

Queensland King Prawns (U6) grilled with Calabrian Chilli Butter (GF/NF)

LASAGNA DI PESCE - 30

Layered House-made Fresh Pasta with Prawns, Crab with a Lobster sauce (NF)

COSTOLETTE - 26

Confit Lamb Ribs, Pomegranate Balsamic & Mint Pesto

BRUSCHETTA - 22

Black Russian & Roma Tomatoes, Buffalo Mozzarella, & Chargrilled House-made Woodfired Bread (NF/VG/GF- on request)

CONTORNI (SIDES)

PATATE NOVELLE - 19

Crispy Potatoes with Sea Salt & Rosemary (NF/DF/V/VG)

FAGIOLINI - 18

Pan Fried Green Beans, Smoked Almond Puree & grated Parmesan (GF/V)

INSALATA DI RUCOLA - 17

Wild Rocket with fresh sliced Pears, Shaved Parmesan & Aged Balsamic (NF/GF/V)

INSALATA DI RADICCHIO - 17

Radicchio, Fennel & Cos with a Lemon Vinaigrette (NF/DF/GF/V/VG)

INSALATA PRIMAVERA - 17

Fresh Mixed Leaves, Sugarsnap Peas, Spring Peas & a Mint Dijon Dressing (NF/DF/GF/V/VG- on request)

CRISPY CHIPS - 15

Served with Tomato sauce & Aioli (V)

CURED MEATS

SALUMI BOARD - 49

Selection of Cured Meats, Buffalo Mozzarella served with House-made Woodfired Bread (NF/GF- on request)

CULATELLO - 33

Elegant, sweet Emilia Romagna Fine Cut Culatta served with House-made Crostini (NF/GF- on request)

PIZZE

FOCACCIA - 19

Garlic or Herbs (DF/NF/V/VG)

FOCACCIA CON MOZZARELLA - 23

Fior Di Latte, Garlic or Herbs (NF/V)

MARGHERITA VERACE - 28

Awarded World's Best Pizza 2014 San Marzano Tomato, Fior Di Latte, Basil & Extra Virgin Olive Oil (NF/V)

154 FORMAGGI - 35

Guinness World Record Pizza. San Marzano Tomato & a Special Blend of 154 Cheeses (NF/V)

BUFALINA - 35

San Marzano Tomato, Cherry Tomato, Fresh Buffalo Mozzarella, Basil & Extra Virgin Olive Oil (NF/V)

CAPRICCIOSA - 35

San Marzano Tomato, Fior Di Latte, Artichokes, Olives, Prosciutto Cotto (Ham) & Mushroom (NF)

TOSCANA - 30

San Marzano Tomato, Fior Di Latte, Mushroom, Goats Cheese & Rocket (NF/V)

MARINARA - 21

(Doesn't contain any seafood) San Marzano Tomato, Garlic & Oregano (NF/DF/V/VG)

CASERTA - 31

San Marzano Tomato, Fior Di Latte, 20 Mth Prosciutto Di Parma & Rocket (NF)

DIAVOLA - 30

San Marzano Tomato, Fior Di Latte, Hot Salami & Rocket (NF)

GRADI - 35

Pizza in Bianco, Fior Di Latte, Cherry Tomato, Shaved Parmesan, 20 Mth Prosciutto Di Parma & Rocket (NF)

PORCINA - 35

Pizza in Bianco, Fior Di Latte, Porcini Mushroom, Gorgonzola, Hot Salami & Parsley (NF)

CARNIVORA - 35

San Marzano Tomato, Fior Di Latte, Mild Salami, Ricotta, Prosciutto Cotto (Ham) & Basil (NF)

ORTOLANA - 29

San Marzano Tomato, Fior Di Latte, Zucchini, Capsicum, Eggplant & Onions (NF/V)

ARRABIATA - 30

San Marzano Tomato, Fior Di Latte, Red Onions, Capsicum, Hot Salami & Olives (NF)

PORTOFINO - 37

San Marzano Tomato, Fior Di Latte, Prawns Marinated with Garlic, Cherry Tomato, Chilli & Oregano (NF)

TARTUFATA - 36

Pizza in Bianco, Fior Di Latte, 20 Mth Prosciutto Di Parma, Mushrooms, Shaved Parmesan, Truffle Cream & Aged Balsamic Vinegar (NF)

CALZONE AL FORNO - 33

Folded Pizza. San Marzano Tomato, Fior Di Latte, Mild Salami, Prosciutto Cotto (Ham), Ricotta & Basil (NF)

PASTA

All 400 GRADI pasta is prepared a'la Minute..

LINGUINE ALLA PESCATORA - 42

Prawns, Mussels, Clams, Scallops, Garlic, Chilli & a touch of Napoli sauce (NF/DF)

SPAGHETTINI AL GRANCHIO - 39.5

Cherry Tomatoes, Zucchini, Crab Meat, Lobster Bisque & Chilli (NF)

AGNOLOTTI SPINACI E RICOTTA - 38

Spinach & Ricotta Filled House-made Pasta, Butter, Sage, Confit Cherry Tomatoes & Pine Nuts (V)

PAPPARDELLE AI FUNGHI - 38

House-made Pappardelle with Mixed Mushrooms, Truffle Cream & Shaved Truffle Pecorino (NF/V)

RIGATONI AL SUGO D'AGNELLO - 39

Slow Cooked Lamb Ragù, Shredded Snow Peas with House-made Rigatoni (NF)

TAGLIATELLE ALLA BOLOGNESE - 37

House-made Pasta with Traditional Beef Ragù & Grated Parmesan (NF)

GNOCCHI CON RAGU DI GUANCIA - 39

Traditional hand rolled Gnocchi with braised Beef Cheek in Red Wine & Shaved Pecorino (NF)

BUCATINI ALLA CARBONARA - 39

Smoked Egg, spiced Guanciale & Pecorino with House-made Pasta (NF)

GNOCCHI DI LUIGI - 37

Traditional hand rolled Gnocchi with a Napoli sauce & Ricotta (V/NF)

RISOTTO AI FUNGHI - 37

Creamy Risotto with Mixed Wild Mushrooms (NF/GF/V/VG- on request)

LASAGNA - 37

Layered Fresh House-made Pasta, Beef Bolognese Ragù, Mozzarella & Grated Parmesan (NF)

SECONDI (MAINS)

COTOLETTA - 47

Butterflied Veal Cutlet with a Parmesan, Parsley and Lemon Zest crumb, with Fresh Lemon (NF)

SNAPPER - 42

Pan Seared Local Snapper Fillet with Leeks, Mushrooms, Asparagus & Jerusalem Artichokes (NF/GF)

POLLETTO RUSPANTE - 42

Spatchcock marinated & grilled with Smoked Pepper & Chilli Sauce (NF/DF/GF)

GUAZZETTO DI COZZE - 47

Pan cooked local Mussels, Garlic, Chilli, White Wine, Parsley, & Napoli Sauce. Served with Chargrilled House-made Bread (NF/GF- on request)

ARAGOSTA - 150

Fresh locally sourced 1/2 Lobster grilled, topped with Basil, Tomatoes & a small nest of Spaghettoni with Lobster Bisque (NF/GF- on request)

TAGLIATA DI MANZO - 49.5

Grilled Flinders Island 300G Grass Fed Scotch Fillet (NF/GF)

FUNCTIONS

ARE YOU LOOKING FOR AN EVENT SPACE OR LARGE GROUP DINING EXPERIENCE? GET IN TOUCH WITH US.

FUNCTIONS@400GRADI.COM.AU
(03) 9380 2320

SORRY NO ALTERATIONS DURING PEAK PERIODS | 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS | INFO@400GRADI.COM.AU

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGENS. WHILST WE MAKE EVERY EFFORT TO ENSURE ALLERGENS ARE MONITORED, WE CANNOT GUARANTEE THAT THERE ARE NO TRACES IN OUR FOOD

400GRADI.COM.AU

 400GRADI_AU

 400GRADI

GLUTEN FREE PASTA AVAILABLE ON REQUEST (INCURS EXTRA FEE)
VEGAN CHEESE AVAILABLE ON REQUEST (INCURS EXTRA FEE)

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