

ANTIPASTI

Start your meal with bold italian flavours to awaken the appetite.

PANE DI CASA (V) | 8

Woodfired bread served with aged balsamic & premium evoo.

FOCACCIA VULCANO (V/VG) | 20

Woodfired focaccia with your choice of herb or garlic oil and sea salt.

FOCACCIA CON MOZZARELLA (V) | 28

Woodfired focaccia with fior di latte, garlic, herbs & evoo.

MIXED SICILIAN OLIVES | 16

Marinated olives with optional side of woodfired focaccia.
Add focaccia | 13

OYSTERS

Oyster natural: ½ DOZ | 39 - DOZ | 76
Red wine vinaigrette
Oyster kilpatrick: ½ DOZ | 46 - DOZ | 90
Crispy bacon, house made worcestershire

SALUMI MISTI | 42

Selection of locally sourced cured meats. House-pickled giardiniera, grilled vegetables & olives.
Add mozzarella di bufala D.O.P. | 12
Add focaccia | 13

POLPETTE AL SUGO | 24

Slow-cooked beef meatballs in rich sugo di pomodoro, finished with Grana Padano D.O.P.
Add focaccia | 13

CALAMARI | E 38 | M 58

Crispy fried calamari with lemon pepper seasoning & aioli.

GAMBERI CON ‘NDUJA | 49

Grilled king prawns glazed with spicy ‘nduja butter & garlic.

ARANCINI | 24

Golden fried homemade arancini with bolognese sugo & spicy rose sauce.

BEEF CARPACCIO | 39

Thinly sliced beef with anchovy mayo, capers, cornichons & Grana Padano D.O.P.

VITELLO TONNATO | 32

Chilled veal with fresh tuna & garlic mayo.

CROCCHETTE DI PROSCIUTTO | 24

Crispy prosciutto di parma D.O.P. Croquettes served with truffle mayo.

FEED ME - \$90PP

Chef’s Shared Menu Of House Favourites.

Minimum 4 Guests
Full Table Participation Required.

Add Wine Pairing Experience \$60PP

PIZZA

Authentic Neapolitan Style Pizza. Woodfired. Soulful. Iconic.

MARGHERITA (V) | 32

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) | 39

San marzano tomato, fresh mozzarella di bufala d.O.P., cherry tomato, basil, evoo.
Add prosciutto di Parma D.O.P. | 6

BELLA EMILIA | 39

Pizza in bianco, fior di latte, Grana Padano D.O.P., Sundried tomato, prosciutto di Parma D.O.P., Balsamic glaze

UMAMI ROSSO | 36

Roasted & confit tomato, oregano, anchovies, dry black olive dust, garlic oil, basil.

DIAVOLA | 37

San marzano tomato, fior di latte, hot salami, rocket.

CAPRICCIOSA | 39

San marzano tomato, fior di latte, black olives, prosciutto cotto (ham), mushrooms, artichokes.

GAMBERI & ZUCCHINE | 39

Pizza in bianco, zucchini puree, fior di latte, prawns, zucchini chips, stracciatella, lemon zest.

ORTOLANA | 37

Pizza in bianco, fior di latte, marinated capsicum, fried eggplant & zucchini, onion, cabbage, basil.

PORTOFINO | 39

San marzano tomato, fior di latte, prawns, cherry tomato, chilli, oregano, garlic oil.

SALSICCIA E PORRI | 36

Pizza in bianco, walnut cream, fior di latte, fennel pork sausage, fried leek, balsamic glaze.

SAPORITA | 38

Pizza in bianco, mushroom cream, fior di latte, potatoes, pancetta, rosemary oil.

CALZONE AL FORNO | 36

Folded pizza, ricotta, ham, mild salami, fior di latte, tomato, basil.

DIETARIES & DISCLAIMERS

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

Legend: V = Vegetarian, VG = Vegan, A = Contains Alcohol
All pizza bases are vegan. Gluten-free gnocchi & penne available | \$5 extra.
Vegan cheese available | \$5 extra.

Surcharges: 10% Saturday & Sunday | 15% Public Holidays | 1.15% Card Surcharge

THANK YOU FOR DINING WITH US!

PASTA e RISO

Made À La Minute With Passion and Precision.

GNOCCHI DI LUIGI (V) | 40

Handmade gnocchi with sugo di pomodoro, ricotta fresca, basil, evoo.

PAPPARDELLE FUNGHI E TARTUFO (V) | 45

Wild mushroom ragù, luxurious truffle cream & shaved Grana Padano D.O.P.

RIGATONI BOLOGNESE | 39

Classic slow-cooked beef ragù with Grana Padano D.O.P.

MEZZE MANICHE CARCIOFI E PANCETTA | 38

Short pasta with creamy pecorino fonduta, crispy pancetta & lightly fried artichokes.

PASTA E FAGIOLI | 37

Mallored dus pasta with slow-cooked cannellini beans, in a rustic italian-style stew, chilli oil.

GNOCCHI AL RAGU DI CODA DI BUE (A) | 42

Handmade gnocchi with brased ox tail ragù and pecorino D.O.P.

TAGLIOLINI ALLA PESCATORA (A) | 47

Fresh seafood medley, with prawns, mussels, vongole, fish, Chilli, sugo al pomodoro & white wine.

RISOTTO ALLA ZUCCA (V) | 38

Creamy pumpkin risotto with asiago cheese & burnt shallot.

LASAGNA | 39

Layered pasta with bolognese sugo, bechamel & Grana Padano D.O.P.

SECONDI

Hearty, Generous Mains With Premium Ingredients.

TAGLIATA DI MANZO | 70

300g scotch fillet chargrilled & served with rocket & shaved Grana Padano D.O.P.

GUANCIA DI MANZO (A) | 52

Braised beef cheek with creamy mashed potatoes and red wine jus.

JOHN DORY | 52

Pan-seared fillet with artichoke, burnt lemon & salsa verde

GUAZZETTO DI COZZE (A) | E 35 | M 49

Steamed spring bay mussels with chilli, garlic, white wine & tomato sugo.

POLLETTO ALLA CACCIATORA | 48

Roasted chicken spatchcock with capsicum puree, olives & tomato.

PORCHETTA ROMANA | 49

Crispy-skinned slow-cooked pork belly with lentils, pork jus & salsa verde.

CONTORNI

The Perfect Sides To Complete Your Experience.

CRISPY CHIPS (V/VG) | 17

French fries with ketchup.

PATATE NOVELLE (V/VG) | 23

Crispy baby potatoes with, garlic, rosemary & sea salt.

INSALATA DI RUCOLA (V) | 22

Rocket, pear, Grana Padano D.O.P. & Aged balsamic.

INSALATA DI AGRUMI (V/VG) | 20

Citrus salad,with bitter leaves, olives, fennel & citrus vinaigrette

FUNGHI ALLA GRIGLIA (V/VG) | 19

Grilled mushrooms, bagna cauda sauce & herb pangrattato.

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!

gradi@crownmelbourne.com.au - (03) 9292 5777

For all off-site events contact us at
functions@400gradi.com.au

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