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WHO EATS WELL, LIVES WELL





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GRADI

ANTIPASTI

Start Your Meal With Bold Italian Flavours To Awaken The Appetite.

FOCACCIA AL ROSMARINO (V/VG) | 9
Freshly Baked Focaccia, Rosemary, Aged Balsamic, Extra Virgin Olive Oil.

FOCACCIA VULCANO (V/VG) | 19
Herb or Garlic Oil, Sea Salt.

PROSCIUTTO E MELONE | 25
18 Months Prosciutto Di Parma, Melon, Aged Balsamic, Extra Virgin Olive Oil.

MIXED SICILIAN OLIVES (V/VG) | 17
Marinated Olives, Citrus, Herbs.

OYSTERS
Natural: **½ DOZ | 40 - DOZ | 77**
Red Wine Vinaigrette

Kilpatrick: **½ DOZ | 47 - DOZ | 91**
Crispy Bacon, House made Worcestershire

SALUMI MISTI | 43
Locally Sourced Cured Meats Selection, Giardiniera, Olives, Grilled Vegetables.
Add Mozzarella di Bufala D.O.P. | 13
Add Woodfired Focaccia | 14

BURRATA (V) | 30
Burrata D.O.P., Pesto Bianco, Heirloom Tomatoes, Basil.

POLPETTE AL SUGO | 25
Slow-Cooked Beef Meatballs, Sugo di Pomodoro, Grana Padano D.O.P.
Add Woodfired Focaccia | 14

CALAMARI | E 39 | M 59
Crispy Fried Calamari, Lemon Pepper, Aioli.

BRUSCHETTA AL POMODORO (V/VG) | 25
Traditional Tomato Bruschetta, Red Onion, Basil, Aged Balsamic, Extra Virgin Olive Oil.

ARANCINI | 25
Golden Fried Homemade Arancini, Bolognese Sugo, Spicy Rose Sauce.

GAMBERI AGLIO E PEPERONCINO | 40
Prawns, Garlic Butter, Chilli, Fresh Focaccia.

FEED ME - $90PP

Chef's Menu - A shared selection of Gradi's favourites

Minimum of 4 people
Entire table must participate

Add Wine Pairing Experience $60PP

PIZZA

Authentic Neapolitan-Style Pizza. Woodfired. Soulful. Iconic.

MARGHERITA (V) | 33
San Marzano Tomato, Fior Di Latte, Basil, EVOO.
Add Mozzarella Di Bufala D.O.P. | 11
Add Prosciutto Di Parma D.O.P. | 7

BUFALINA (V) | 40
San Marzano Tomato, Fresh Mozzarella Di Bufala D.O.P., Cherry Tomato, Basil, EVOO.
Add Prosciutto Di Parma D.O.P. | 7

TRUFFLE(V) | 46
Pizza In Bianco, Truffle Cream, Fior Di Latte, Roasted Wild Mushrooms, Grana Padano D.O.P., Black Truffle, Cracked Pepper.

INFERNO | 38
San Marzano Tomato, Hot Pepperoni, Gorgonzola Dolce, Nduja, Caramelized Red Onion, Basil.

DIAVOLA | 38
San Marzano Tomato, Fior Di Latte, Hot Salami, Rocket.

GRADI | 38
San Marzano Tomato, Fior Di Latte, 18 Months Prosciutto Di Parma, Grana Padano D.O.P.

CAPRICCIOSA | 40
San Marzano Tomato, Fior Di Latte, Black Olives, Prosciutto Cotto (Ham), Mushrooms, Artichokes.

ORTOLANA (V) | 38
Pizza In Bianco, Fior Di Latte, Charred Eggplants, Caramelised Onion, Roasted Capsicum, Basil, Oregano, Cracked Pepper, Grana Padano D.O.P.

STRACCIATELLA (V) | 38
Pizza In Bianco, Fior Di Latte, Charred Broccoli, Stracciatella, Lemon Zest, Cracked Pepper, EVOO.

JOHNNY'S SPECIAL | 40
San Marzano Tomato, Fior Di Latte, Hot Salami, Marinated Mushrooms, Olives, Chilli.

CALZONE AL FORNO | 37
Folded Pizza, Ricotta, Ham, Mild Salami, Fior di Latte, Tomato, Basil.

PASTA

Made À La Minute With Passion And Precision.

GNOCCHI DI LUIGI (V) | 41
Homemade Potato Gnocchi, Sugo Al Pomodoro, Ricotta Fresca, Basil, Extra Virgin Olive Oil.

PAPPARDELLE FUNGHI E TARTUFO (V) | 46
Wild Mushroom Ragu, Luxurious Truffle Cream & Shaved Grana Padano D.O.P.

RIGATONI BOLOGNESE | 40
Classic Slow-Cooked Beef Ragu, Grana Padano D.O.P.

TAGLIOLINI ALLA PESCATORA (A) | 48
Fresh Seafood Medley, With Prawns, Mussels, Vongole, Fish, Chilli, Sugo Al Pomodoro & White Wine.

LASAGNA | 40
Layered Homemade Pasta, Bolognese Sugo, Bechamel, Grana Padano D.O.P.

SECONDI

Hearty, Generous Mains With Premium Ingredients.

TAGLIATA DI MANZO | 71
300g Scotch Fillet, Rocket, Grana Padano D.O.P.

PESCE DEL GIORNO | M/P
Fish Of The Day (Ask Your Waiter), Served With Fennel, Orange, Olives, Anchovies.

CONTORNI

The Perfect Sides To Complete Your Experience.

CRISPY CHIPS (V/VG) | 18
French Fries, Ketchup.

PATATE NOVELLE (V/VG) | 24
Crispy Baby Potatoes, Garlic, Rosemary, Sea Salt.

INSALATA DI RUCOLA (V) | 23
Rocket, Pear, Aged Balsamic, Grana Padano D.O.P.

CHARRED GREENS (V) | 24
Seasonal Greens (Ask Your Waiter), Basil Pesto.

CHOPPED SALAD (V/VG) | 23
Heirloom Tomatoes, Cucumber, Red Onion, Olives, Lemon Dressing.

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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CATERING

Catering available at your home/venue, whether it's a grazing table, a pizza or pinza party - big or small we love to celebrate.

Contact us with your plans

events@400gradi.com.au

DIETARIES & DISCLAIMERS

Please notify your waiter of any allergies. While we do our best to accommodate, we cannot guarantee a completely allergen-free environment.

All our seafood is locally sourced in Australia.

Legend: V = Vegetarian, VG = Vegan, A = Contains Alcohol. All pizza bases are vegan. Gluten-free gnocchi & penne available | $6 extra. Vegan cheese available | $6 extra.

Surcharges: 10% Saturday & Sunday | 15% Public Holidays