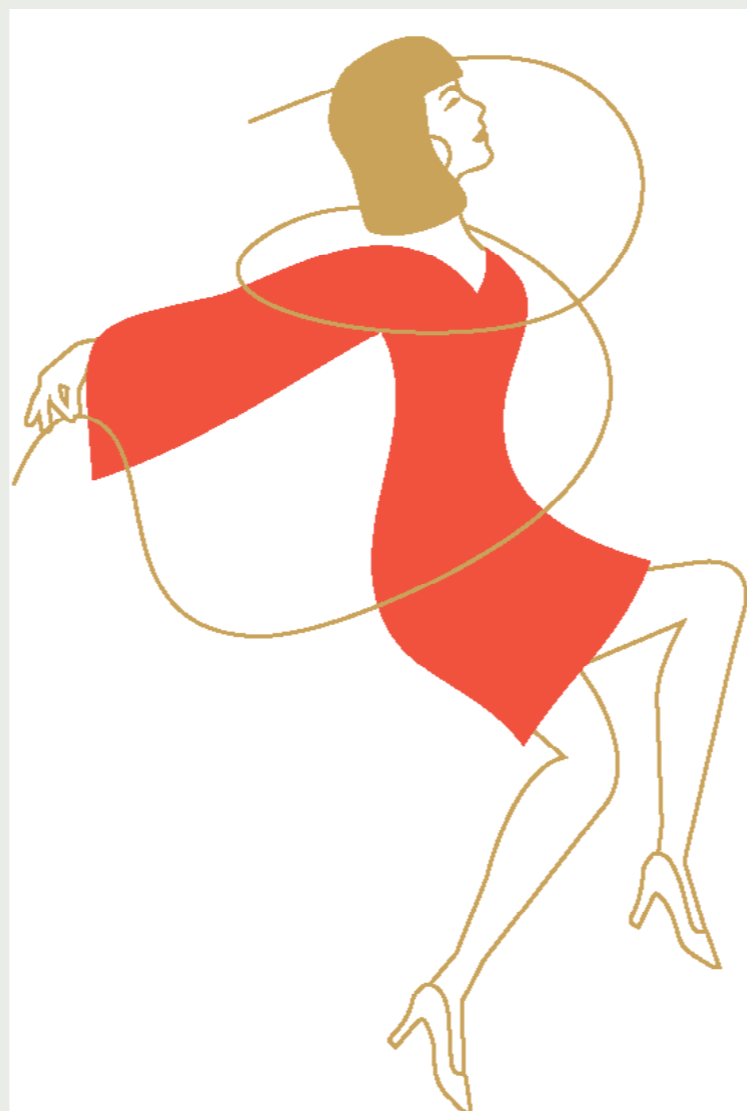


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WHO EATS WELL, LIVES WELL

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GRADI

ANTIPASTI

PANE DI CASA (V) | 6
Aged Balsamic, EVOO

FOCACCIA VULCANO (V/VG) | 18
Herb or Garlic Oil, Sea Salt

FOCACCIA CON MOZZARELLA (V) | 26
Fior Di Latte, Garlic, Herbs, EVOO

OYSTERS ½ DOZ | 38 - DOZ | 68
Natural, Red Wine Vinaigrette

OYSTERS KILPATRICK ½ DOZ | 44 - DOZ | 86
Kilpatrick, Crispy Bacon, House made Worcestershire

CRUDO DI SPADA | 23
Garlic & Chilli Marinated Swordfish, Pickled Pumpkin, Fennel and Dill

MIXED SICILIAN OLIVES (V/VG) | 15
Add Woodfired Focaccia | 10

BURRATA (V) | 24
Burrata D.O.P, Pesto, Basil, Crostini, EVOO
Add Woodfired Focaccia | 10

SALUMI MISTI | 36
Locally Sourced Cured Meats Selection
Add Woodfired Focaccia | 10
Add Mozzarella di Bufala D.O.P. | 10

POLPETTE AL SUGO | 22
Slow Cooked Beef Meatballs, Sugo al Pomodoro, Grana Padano D.O.P.
Add Woodfired Focaccia | 10

MELANZANE FRITTE | 20
Breaded Eggplant Chips, Almond Puree

CALAMARI | E 36 - M 52
Fried Calamari, Lemon Pepper, Aioli

ARANCINI | 22
Homemade Sicilian Rice Balls, Bolognese Sugo, Grana Padano D.O.P, Spicy Rosé Sauce

GUAZZETTO DI COZZE (A) | E 29 - M 46
Steamed Spring Bay Mussels, Sugo Al Pomodoro, Chilli, Parsley, White Wine, Garlic, EVOO
Add Woodfired Focaccia | 10

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!

privateevents@crowmelbourne.com.au
(03) 9292 5535

FEED ME - \$80PP

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

Minimum of 4 people
Entire table must participate

Add Wine Pairing Experience \$55PP

PIZZA

MARGHERITA (V) | 29
San Marzano Tomato, Fior Di Latte, Basil, EVOO
Add Mozzarella Di Bufala D.O.P. | 10
Add Prosciutto Di Parma D.O.P. | 6

BUFALINA (V) | 39
San Marzano Tomato, Cherry Tomatoes, Basil, Fresh Mozzarella Di Bufala D.O.P., EVOO
Add Prosciutto Di Parma D.O.P. | 6

NDUJANA | 38
Pizza in Bianco, Fior Di Latte, Pumpkin Cream, Nduja Pecorino Fondue, Italian Sausage, Basil, EVOO

VESUVIO | 38
Pizza in Bianco, Fior Di Latte, Basil, Hot Salami, Onion, Spicy Honey, Crispy Bacon

GUSTOSA | 36
Pizza in Bianco, Fior di Latte, Gorgonzola D.O.P. Prosciutto Cotto (Ham) Ricotta, Pecorino Fondue, Basil

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

DIAVOLA | 35
San Marzano Tomato, Fior Di Latte, Hot Salami

CAPRICCIOSA | 39
San Marzano Tomato, Fior Di Latte, Black Olives, Prosciutto Cotto (Ham), Mushrooms

ORTOLANA (V) | 35
Pizza in Bianco, Fior Di Latte, Roasted Capsicum marinated with Garlic & Parsley, Fried Eggplant & Zucchini, Onion, Cabbage, Basil, EVOO

PORTOFINO | 39
San Marzano Tomato, Fior Di Latte, Prawns, Cherry Tomatoes, Chilli, Oregano, Garlic Oil

MEZZALUNA | 38
Fior Di Latte, Cherry Tomatoes, Mild Salami, Ricotta, Prosciutto Di Parma D.O.P., Rocket, Ricotta Salata, Black Pepper, EVOO

CARNIVORA | 38
San Marzano Tomato, Fior Di Latte, Mild Salami, Ricotta Prosciutto Cotto (Ham), Basil

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.

V:VEGETARIAN, VG:VEGAN, A:CONTAINS ALCOHOL | ALL OUR PIZZA BASES ARE VEGAN | 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 | CARD SURCHARGE OF 1.15% APPLIES | SUGGESTED UPGRADES CANNOT BE CHANGED OR SOLD SEPARATELY | 10% SUNDAY SURCHARGE APPLIES

THANK YOU FOR DINING WITH US!

PASTA e RISO

All our pasta is prepared à la minute

GNOCCHI DI LUIGI (V) | 39
Homemade Potato Gnocchi, Sugo al Pomodoro, Ricotta Fresca, Basil, EVOO

TAGLIOLINI ALLA PESCATORA (A) | 45
Prawns, Spring Bay Mussels, Vongole, Fresh Fish, Sugo Al Pomodoro, Chilli, Parsley, Garlic, White Wine, EVOO

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

ORECCHIETTE ALLE CIME DI RAPA (A) | 39
Pork Sausage, Chilli, White Wine, Garlic, Cime Di Rapa, Pecorino D.O.P.

PAPPARDELLE FUNGHI & TARTUFO (V) | 42
Mixed Wild Mushroom Ragu, Truffle Butter, Grana Padano D.O.P.

LASAGNA | 38
Layered Homemade Pasta, Bolognese Sugo, Bechamel, Grana Padano D.O.P.

GNOCCHETTI RAGU BIANCO | 39
Braised Beef Ragu, Rosemary, Thyme, Pecorino Romano D.O.P.

RISOTTO ALLA MILANESE (V) | 39
Carnaroli Rice, Shallots, Saffron, Butter, Grana Padano D.O.P
Add Italian Sausage | 10

SECONDI

BISTECCA ALLA GRIGLIA | 55
300g Charred Sirloin, Rosemary, Sea Salt
Add Insalata Di Rucola | 10

COTOLETTA | 49
Rosemary and Grana Padano Crumbed Veal, Lemon
Add Patate Novelle | 10

BARRAMUNDI | 45
Pan Seared Crispy Skin Barramundi, Lemon Caper Butter, Cauliflower Puree
Add Lattuga Della Casa | 10

CONTORNI

CRISPY CHIPS (V/VG) | 16
French Fries, Ketchup

PATATE NOVELLE (V/VG) | 22
Crispy Potatoes, Garlic, Rosemary, Sea Salt

LATTUGA DELLA CASA (V/VG) | 18
Quartered Romaine Lettuce, Lemon Dressing, Pickled Onions

CAVOLFIORE (V/VG) | 19
Oven Roasted Cauliflower, Almond Puree, Balsamic Dressing
Roasted Pumpkin Seeds

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

CIME DI RAPA (V/VG) | 19
Pan Tossed Cime di Rapa, Garlic, Chilli, EVOO

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