

ANTIPASTI (STARTERS)

OYSTERS — 1/2 DZ 31 | DZ 56

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

OYSTERS KILPATRICK — 1/2 DZ 43 | DZ 79

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

SALUMI BOARD — 50

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

MIXED OLIVES — 18

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

OLIVE ASCOLANE — 20

Crumbed & Fried Veal filled Olives & Fresh Rocket

ARANCINI — 22

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

KINGFISH — 31

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

POLPETTE AL SUGO — 24

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

CALAMARI — 34

Flash Fried Calamari & Aioli (NF/DF)

CARPACCIO — 29

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

GAMBERONI — 36

Grilled Queensland King Prawns (U6) with Calabrian Chilli Butter
Serve of 2 (GF/NF)

BRUSCHETTA — 27

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

GUAZZETTO DI COZZE — 32

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

CONTORNI (SIDES)

PATATE NOVELLE — 22

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

FAGIOLINI — 19

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

INSALATA DI RUCOLA — 19

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

CRISPY FRIES — 17

Served with Tomato sauce & Aioli (V)

HOST YOUR FUNCTION AT 400 GRADI

If you're looking for a stunning event space or large group dining experience with an abundance of incredible food, email today!

crownfunctions@400gradi.com.au

PIZZE

FOCACCIA — 21

Garlic or Herbs (DF/NF/V/VG) - Add Mozzarella \$5

MARGHERITA VERACE — 28

Awarded World's Best Pizza.

San Marzano Tomato, Fior Di Latte, Basil & Extra Virgin Olive Oil (NF/V)

154 FORMAGGI — 38

Guinness World Record Pizza.

San Marzano Tomato & a Special Blend of 154 Cheeses (NF/V)

BUFALINA — 39

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

CAPRICCIOSA — 39

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

MARINARA — 26

(Doesn't contain any seafood)

San Marzano Tomato, Garlic & Oregano (NF/DF/V/VG)

CASERTA — 34

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

DIAVOLA — 33

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

GRADI — 39

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

PORCINA — 40

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

CARNIVORA — 39

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

ORTOLANA — 32

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

ARRABBIATA — 36

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

PORTOFINO — 41

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

COTTO E FUNGHI — 36

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

LA POSITANO — 41

Pizza In Bianco, Fior Di Latte, Pumpkin Cream, Fresh Zucchini, Prawns, Chilli Aioli (NF)

VULCANO — 40

Pizza In Bianco, Fior Di Latte, Hot Salami, Crispy Bacon, Caramelised Onion, Spiced Honey (NF)

MAIALINA — 42

San Marzano Tomato, Fior Di Latte, Hot Salami, Prosciutto Cotto (Ham), Prosciutto Crudo, Mushrooms (NF)

CALZONE DELLA NONNA — 37

Folded Pizza, Neapolitan Endive, Fior Di Latte, Black Olives, Anchovies, Parmesan (NF)

CALZONE AL FORNO — 37

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 — 43.5

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

SPAGHETTINI AL GRANCHIO — 43.5

Cherry Tomatoes, Zucchini, Blue Swimmer Crab meat, Lobster Bisque & Chilli (NF)

AGNOLOTTI SPINACI E RICOTTA — 39

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

PAPPARDELLE AI FUNGHI — 42

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

RIGATONI AL SUGO D'AGNELLO — 41

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

TAGLIATELLE ALLA BOLOGNESE — 40

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

GNOCCHI CON RAGU DI GUANCIA — 42

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

BUCATINI ALLA CARBONARA — 40

House-made Bucatini, Egg, spiced Guanciale & Pecorino (NF)

GNOCCHI DI LUIGI — 40

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

RISOTTO AI FUNGHI — 40

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

LASAGNA — 39

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

SECONDI (MAINS)

COTOLETTA — 49

Parmesan Crumbed Veal Cotoletta, Herb & Garlic Butter, White Anchovies & Endive Salad (NF)

SNAPPER — 46

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

CHARGRILLED SCOTCH FILLET — 55

300G Grass Fed, Choice of Mushroom or Red Wine Sauce served with Fries (NF/GF)

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGENS. WHILE GRADI CROWN MELBOURNE 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.

PUBLIC HOLIDAY SURCHARGE APPLIES - 15%.
ALL OUR STAFF ARE PAID ACCORDINGLY.

CREDIT CARD SURCHARGE APPLIES - 0.85%

THANK YOU FOR DINING WITH US! INFO@400GRADI.COM.AU