



D.O.C.: A phrase used by various agricultural government bodies that set and oversee the standards of some Italian foods, most significantly cheese and wine.

D.O.P.: A mark awarded by the EU and stands for Denominazione di Origine Protetta (Protected Designation of Origin). It is a brand of legal protection - usually by law - to those foods whose peculiar characteristics depend mainly or exclusively from the territory in which they are produced.

D.O.C. SELECTED FORMAGGI

ASIAGO (VENETO)

Traditional hard, either lightly pressed or aged slowly, sharp cheeses, intensely flavoured, ideal for grating and toasted sandwiches (cow's milk)

BUFFALO MOZZARELLA (CAMPANIA)

Mild, white fresh cheese made by dipping curd in hot whey, then stretching and kneading it, traditionally made with buffalo milk but nowadays often from cows milk, this is called fior di latte (buffalo milk and cow's milk)

BURRATA (PUGLIA)

Buttery texture in the centre created by fresh cream and shredded pieces of mozzarella called stracciatella, outer skin made from stretched mozzarella (buffalo milk and sometimes cow's milk)

CACIOCAVALLO (SUD ITALIA)

Pasta filata cheese with is tied with a cord and is hung up to mature, its core is yellowish gold and has a full lightly sweet taste, also available smoked (cow's milk)

FONTINA (VALLE D'AOSTA)

Semi soft to aged cheese, high milk content, ideal for cooking, pungent and quite intense, nutty and very popular (cow's milk)

FORMAGGIO DI FOSSA (EMILIA-ROMAGNA)

Matured underground, unique assertive flavour because of aging process, a sweet start then a vibrant peppery flavour (sheep milk)

D.O.C. SELECTED SALUMI

SAN DANIELE PROSCIUTTO (FRIULI-VENEZIA GIULIA)

Haunch of pig that has been seasoned with salt, pepper and a little garlic, incomparable taste due to favourable climate and a healthy diet in pigs, essentially cured ham

PROSCIUTTO DI PARMA (EMILIA-ROMAGNA)

Cured haunch of pig, seasoned with salt, pepper and a little garlic, a DOC controlled product, monitored by a special consortium that oversees the production, the perfect antipasto

CULATELLO DI ZIBELLO (EMILIA-ROMAGNA)

Made from the heart of the haunch of the pig, very tender, exclusive and expensive cured meat, a pleasant mild taste and an ideal starter, it represents the quintessence of parma ham

MORTADELLA (EMILIA-ROMAGNA)

Consists of ground pork meat and long strips of fat, giving it the mosaic appearance, often mixed with other meats such as beef and veal, often mixed with herbs or refined with garlic, peppercorns and pistachios

GORGONZOLA (LOMBARDIA)

Soft ring, distinctive, creamy blue cheese, with flavours that range from mild to sharp depending on age (cow's milk)

GRANA PADANO (LOMBARDIA)

Hard, grainy and crumbly, taste is fresh, fruity and sweet, ideal for cooking (cow's milk)

MASCARPONE (LOMBARDIA)

Actually a cream, not cheese, made from light cream, spreadable, beautiful sweetened with sugar and principal ingredient of tiramisu (cow's milk)

MONTASIO (FRIULI-VENEZIA GIULIA)

Hard, full aroma depending on age, flavour is rich and fruity and ideally eaten with cured meats (cow's milk)

MONTE VERONESE (VENETO)

Ranging from fresh to hard, has a sweet intense flavour, slight piquant, made from skimmed cows milk, regarded as the great cheese of the Lessini mountains (cow's milk)

PECORINO (SARDEGNA, LAZIO AND TOSCANA)

Semi hard sheep cheese, salty flavour with fruity tang, also ideal for grating (sheep's milk)

PROVOLONE (NAZIONALE)

Semi hard, aged til supple and smooth with thin waxed rind, spicy pasta filata cheese (cow's milk)

GUANCIALE

Unsmoked Italian bacon prepared with pig's jowl or cheeks (guancia, Italian for cheek), rubbed with salt, ground black pepper or red pepper and cured for 3 weeks, its flavour is stronger than other pork products, such as pancetta and its texture is more delicate

COPPA

A delicacy made from the muscular part of the pigs neck, it is cured in brine and stuffed into a cows intestine, cured for 6 months then wrapped for storage in cloth soaked in white wine

PANCETTA

A fatty bacon from the belly of the pig (pancia), flavoured with seasonings such as pepper, cloves, cinnamon and nutmeg, in either fresh, smoked or dried form

COTECHINO (EMILIA-ROMAGNA)

Consists of pork rind, lean pork, other parts of the pig, fat and seasonings during cooking the pork rind turns gelatinous giving it an incomparable taste, often served with lentils

ROBIOLA (PIEMONTE)

Soft-ripened cheese of the Stracchino family, made with varying proportions of cow's, goat's milk and sheep milk, seasoned rind, smooth lushness to its full, tangy and mildly sour flavour, 52% high fat content (cow's, goat's milk and sheep milk)

REGGIANO PARMIGIANO (EMILIA-ROMAGNA)

King of all cheeses, aroma is sweet and fruity, taste is savoury and piquant, consorzio's stamp is impressed in the skin showing its authenticity (cow's milk)

STRACCHINO (LOMBARDIA)

Soft spreadable cheese, no preservatives (cow's milk)

SCAMORZA (SUD ITALIA)

Stretched curd, smooth, closely related to mozzarella, ideal for toasted sandwiches and pizza, also available in smoked option (cow's milk)

TALEGGIO (LOMBARDIA)

Soft wash rind, delicate, buttery and semi soft, with a pungent smell (cow's milk)

SALAME

A long life sausage and meat from the best lean pork and a spicy mixture also of diced bacon, salt, peppercorn and red wine, cured between 3 and 6 months in natural pigs gut

LARDO DI COLONNATA

Essentially bacon fat regarded as poor man's fare but now a delicacy, it is stored in a dish rubbed with salt, pepper, garlic, rosemary, cloves, etc and left covered in a cool area for up to 6 months, it can then be sliced and served on bruschetta and pizza

CAPOCOLLO


In some regions capocollo (pork collar) is also lonza, generously seasoned with garlic and pepper and air dried

SPECK (SUD-TIROL, TRENTINO ALTO ADIGE)

Distinctively juniper-flavoured ham, it is salt cured and smoked, made from the hind leg of the pig, unlike other prosciutti, speck is boned before curing

INDUJA (CALABRIA)

Salami style sausage with pasty texture usually very peppery and spicy



To our community,

This festive season we're again privileged to celebrate the joy of togetherness and delicious traditions with our Carlton community.


For a 10th year, D.O.C Is proud to partner with Olivieri 1882 to provide small batch, award-winning Panettone and Pandoro; Made in Veneto with artisan hands and Italian love.

Join us in-store at D.O.C Espresso & Delicatessen at 330 Lygon Street, Carlton or online, to explore the 2024 range ahead of this years festive celebration season.

Best enjoyed with famiglia and friends;

Good food is meant to be savored, but great food is meant to be shared.

Buon Natale from our family to yours!



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ANTIPIZZA BAR		IVA INCLUSA
Focaccia - EVOO, rosemary, sea salt		12
Full DOP Buffalo Mozzarella GF - 125 grams		18
DOP San Daniele Prosciutto Board GF - approx 55-60 grams		18
Burrata GF - Zucchini agrodolce, pine nuts		32
Salumi misti GF - For two, daily selection of seasonal cured meats		20
Antipasto DOC - Daily assortment of selected antipasto ingredients		37
Mixed Italian olives GF V - Marinated Sicilian & Ligurian olives		11
Olive all'ascolana - Fried green olives, ask about today's flavour		15
Caprese GF - OX Heart tomatoes, buffalo mozzarella, basil, EV olive oil, balsamic, rocket		25
Polpette - Three Chianina beef meatballs, San marzano tomato, reggiano		21

DOC MOZZARELLA BAR			
Your choice of cured meats, accompanied by your preferred mozzarella:			
	FIOR DI LATTE	SCAMORZA (SMOKED MOZZARELLA)	BUFFALO MOZZARELLA
Mortadella GF (traditional Sausage salumi)	20	24	28
Speck GF (lightly smoked prosciutto)	22	26	30
DOP San Daniele Prosciutto GF	26	30	34
Salumi misti for four GF (mixed salumi)	36	40	44
Add focaccia + 12			
Degustation of 3 Mozzarella GF - a tasting plate of 3 mozzarellas: Australian Fior Di Latte, DOP Italian buffalo mozzarella & Australian Scamorza (lightly smoked Fior Di Latte). Designed to be shared.			
			39

INSALATE	
Mista GF V - Mixed leaf salad with balsamic	14
Rucola GF - Fresh rocket, pear, honey, Pecorino Romano (with 65g DOP buffalo mozzarella + 9)	14

DOC LASAGNA	
Lasagna - Veal & pork ragu, bechamel, grated reggiano	34
Lasagna alla verdura GF - Roasted pumpkin, smoked scamorza, ricotta, radicchio	32

Tasting Menu Recommended for groups of 8 and above:
2 courses from \$60 per person and \$27 per little person.
3 courses from \$70 per person and \$37 per little person.

10% Sunday surcharge / 18% Public holiday surcharge.
A card surcharge applies to all card payments.
Common allergens are present in our kitchen, please alert our team if you have any allergies so that we can serve you best.

DOP PIZZA		IVA INCLUSA
Pizza Margherita V0, VG - San Marzano tomato, fior di latte, fresh basil		25
Pizza Pomodoro V0, VGO - Yellow tomato passata, heirloom tomato, anchovies, olive, Pantelleria capers		27
Pizza DOC VG - San Marzano tomato, fior di latte, fresh DOP buffalo mozzarella, fresh basil		31
Pizza DOC Affumicata VG - San Marzano tomato, fior di latte, Fresh smoked provola, fresh basil		32
Pizza San Daniele - San Marzano tomato, fior di latte, Fresh DOP buffalo mozzarella, DOP San Daniele Prosciutto		35
Pizza Napoletana - San Marzano tomato, fior di latte, anchovies, Ligurian olive		27
Pizza Capricciosa Nuova VGO - San Marzano tomato, fior di latte, leg ham, mushroom, artichoke, olive		29
Pizza Cornuto - San Marzano tomato, fior di latte, 'nduja, roasted pepper, hot cacciatore salame		31
Pizza Speck - Smoked prosciutto, fontina, wild mushroom, thyme		35
Pizza Sarda - Stracciatella, salsiccia sarda, nduja, sage		31
Pizza Pancetta - Yellow tomato Passata, caciocavallo cheese, flat Pancetta, DOC Deli's Pork sausage, rosemary, thyme		34
Pizza Vegana V - San Marzano tomato, roasted cauliflower, roasted peppers, crunchy chickpeas add vegan mozzarella		25 + 3
Pizza Tiger Prawns - San Marzano tomato, tiger prawns, Fior di latte, endive, fresh chilli		35
Pizza Salsiccia - Crema di broccoli, DOC Deli's pork sausage, fior di latte		29
Pizza Soppressa - San Marzano tomato, fior di latte, salame, provolone, pesto di casa, olive		30
Pizza Quattro Formaggi VG - Fior di latte, DOP Gorgonzola, provolone dolce, grated reggiano		28
Pizza ai Porcini V0, VG - Fior di latte, porcini and mixed mushrooms, truffle oil, grated DOP pecorino		34
Pizza Boscaiola - Fior di latte, DOC Deli's pork sausage, button mushrooms, rosemary, thyme		30
Calzone - San Marzano tomato, fior di latte, fresh ricotta, double smoked leg ham, grated reggiano		29
Weekly specials - Please ask our team		

ATTENZIONE Strictly no changes & no half/half pizzas - Scusa - Our san marzano tomatoes are DOP

The above pizzas that don't already have buffalo mozzarella can be enriched with fresh DOP buffalo mozzarella + 9

VEGAN MOZZARELLA AVAILABLE + 3

LOW GLUTEN PIZZA BASE AVAILABLE + 5

Please note, although the base is gluten free and endeavors are made to not cross contaminate, our pizza is cooked in a gluten environment and not for strict celiacs.

DOLCI	
Coppa gelato GF V0 - 3 scoops, old school mixed gelati & sorbetti	13
DOC tiramisù - With traditional savoiardi & montenegro	16
Cannoli - Mini ricotta-based Sicilian cannoli, daily flavors	16
Nutella calzoncino - With vanilla bean gelato	16
Sweet pizza - Belgian white choc, fresh strawberries, vanilla bean gelato	18