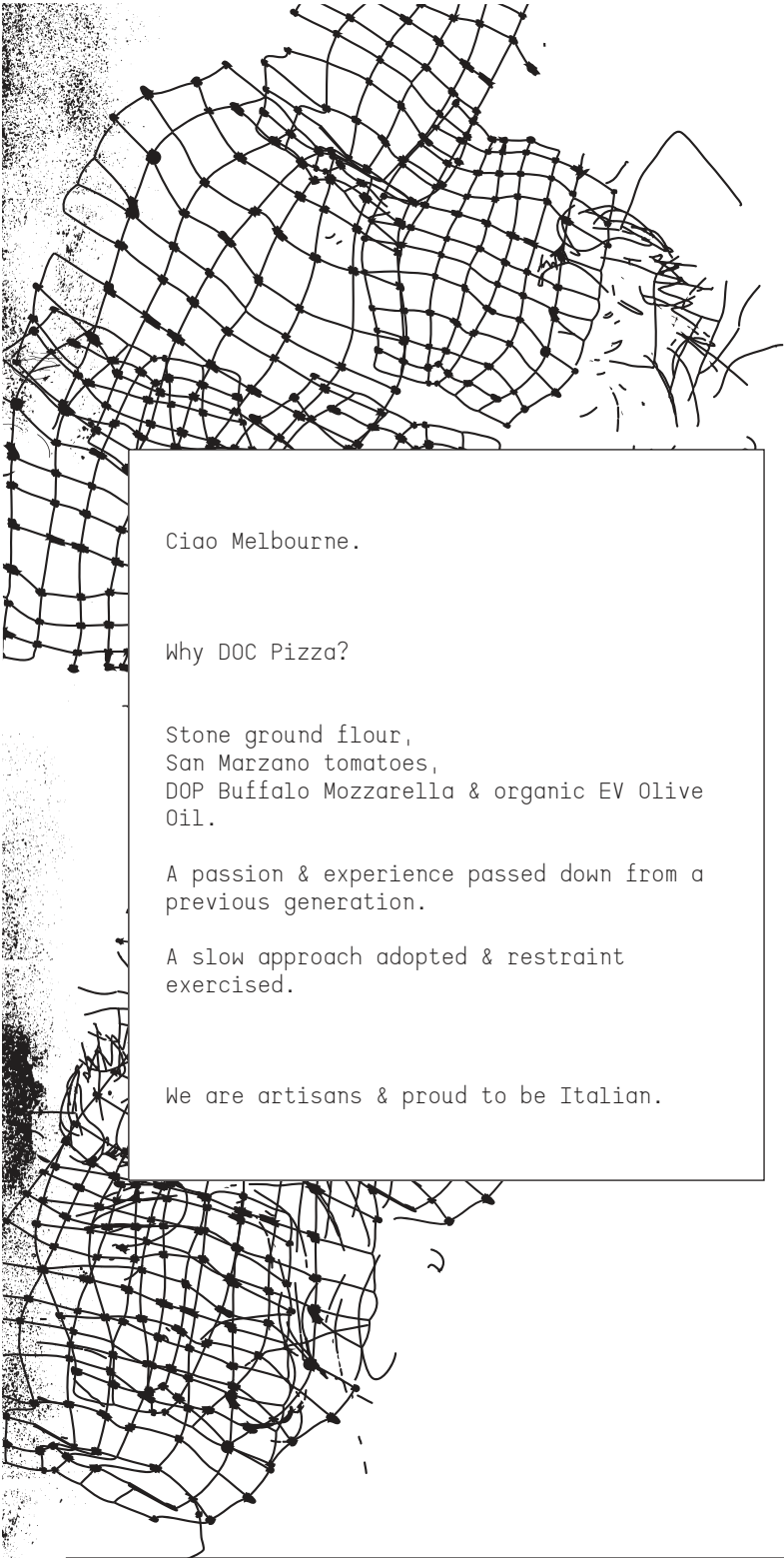




Ciao Melbourne.

Why DOC Pizza?

Stone ground flour,
San Marzano tomatoes,
DOP Buffalo Mozzarella & organic EV Olive
Oil.

A passion & experience passed down from a
previous generation.

A slow approach adopted & restraint
exercised.

We are artisans & proud to be Italian.

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.

A card surcharge applies to all card payments.
An itemised surcharge of 18% applies on Public Holidays &
An itemised surcharge of 10% applies on Sundays.
Scusa - no BYO, no split bills.

ANTIPIZZA BAR

	IVA INCLUSA
Focaccia v - EV00, 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 - 125 grams, zucchini agrodolce, pinenuts, mint	28
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
Polpette - Beef & pork meatballs, San marzano tomato, grated reggiano	20

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 Mozzarelle 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
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INSALATE

Mista GF v - Mixed leaf salad with balsamic	16
Caprese GF - OX Heart tomatoes, buffalo mozzarella, basil, EV olive oil, balsamic, rocket	25
Spinach GF - Baby spinach, cherry tomato, mozzarella, basil pesto, pinenuts (with Italian tuna add \$6)	20
Rucola GF v0 - Fresh rocket, pear, honey, Pecorino Romano (with 65g DOP buffalo mozzarella add \$9)	19
Radicchio GF v0 - Radicchio, shaved fennel, orange, walnuts, DOP gorgonzola, balsamic	20

DOC LASAGNA

Lasagna - Veal & pork ragu, bechamel, grated reggiano Bimbo size for the bambini	32 16
Lasagna alla verdura GF - Roasted pumpkin, smoked scamorza, ricotta, radicchio	30

Products containing common allergens are present within our kitchen. Whilst
we endeavour to provide an allergen-friendly experience to our guests, cross-
contamination may occur. Please notify our waitstaff if you have any allergens.

DOP PIZZA

	IVA INCLUSA
Pizza Margherita v0 - San Marzano tomato, fior di latte, fresh basil	24
Pizza Pomodoro v0 - Yellow tomato passata, heirloom tomato, anchovies, olive, Pantelleria capers	25
Pizza DOC - San Marzano tomato, fior di latte, fresh DOP buffalo mozzarella, fresh basil	29
Pizza San Daniele - San Marzano tomato, fior di latte, Fresh DOP buffalo mozzarella, DOP San Daniele Prosciutto	33
Pizza Napoletana - San Marzano tomato, fior di latte, anchovies, Ligurian olive	25
Pizza Capricciosa Nuova - San Marzano tomato, fior di latte, leg ham, mushroom, artichoke, olive	28
Pizza Cornuto - San Marzano tomato, fior di latte, 'nduja, roasted pepper, hot cacciatore salame	29
Pizza Speck - Smoked prosciutto, fontina, wild mushroom, thyme	32
Pizza Sarda - Stracciatella, salsiccia sarda, nduja, sage	30
Pizza Pancetta - Yellow tomato Passata, caciocavallo cheese, flat Pancetta, DOC Deli's Pork sausage, rosemary, thyme	33
Pizza Vegana v - Yellow tomato passata, seasonal roasted vegetables add vegan mozzarella	25 + 3
Pizza Tiger Prawns - San Marzano tomato, tiger prawns, Fior di latte, endive, fresh chilli	33
Pizza Salsiccia - Crema di broccoli, DOC Deli's pork sausage, fior di latte	28
Pizza Soppressa - San Marzano tomato, fior di latte, salame, provolone, pesto di casa, olive	29
Pizza Quattro Formaggi - Fior di latte, DOP Gorgonzola, provolone dolce, grated reggiano	27
Pizza ai Porcini v0 - Fior di latte, porcini and mixed mushrooms, truffle oil, grated DOP pecorino	32
Pizza Boscaiola - Fior di latte, DOC Deli's pork sausage, button mushrooms, rosemary, thyme	29
Calzone - San Marzano tomato, fior di latte, fresh ricotta, spinach, double smoked leg ham, grated reggiano	28

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, the pizza is cooked in a gluten environment and thus not for strict celiacs.*

DOLCI

Coppa gelato GF v0 - 3 scoops, old school mixed gelati & sorbetti	13
DOC tiramisù - With traditional savoiardi & montenegro	15
Tiramisù Fragola - Mascarpone, savoiardi, strawberry basil compote, liquor	16
Cannoli GF0 - Mini ricotta-based Sicilian cannoli, daily flavors	15
Nutella calzoncino - With vanilla bean gelato	16
Sweet pizza - Belgian white choc, fresh strawberries, vanilla bean gelato	18



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