



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

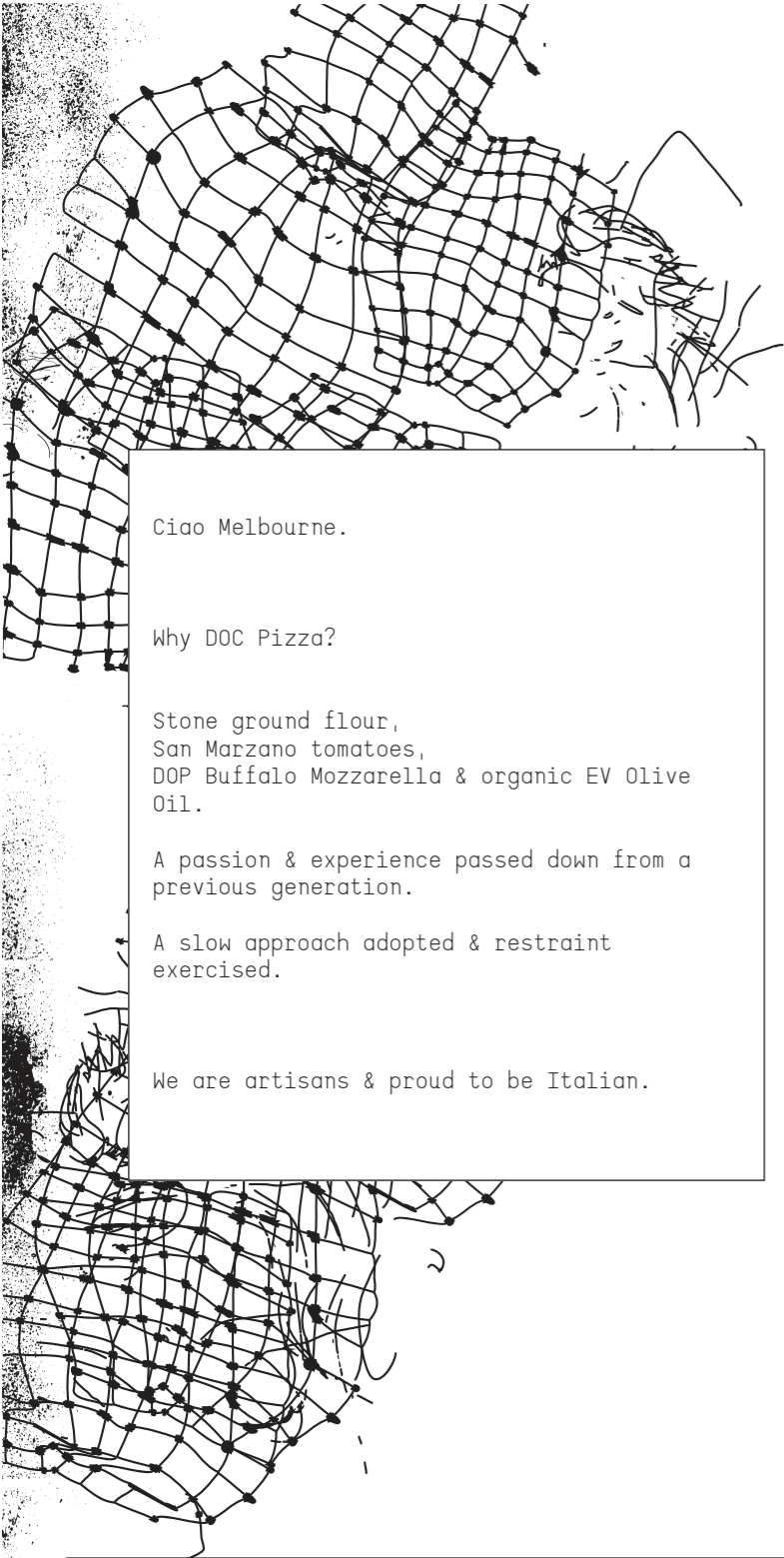
In some regions capocollo (pork collar) is also lonza, generously seasoned with garlic and pepper and air dried

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



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, 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, rainbow cherry tomatoes, EV00, basil | 28 |
| Salumi board GF - Daily selection of seasonal cured meats | 31 |
| 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 <small>GF</small> (traditional Sausage salumi) | 20 | 24 | 28 |
| Speck <small>GF</small> (lightly smoked prosciutto) | 22 | 26 | 30 |
| DOP San Daniele Prosciutto <small>GF</small> | 26 | 30 | 34 |
| Salumi board <small>GF</small> (daily assortment) | 36 | 40 | 44 |
| Add focaccia + 12 | | | |
| Degustation of 3 Mozzarella <small>GF</small> - 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 | 16 |
| Caprese GF - OX Heart tomatoes, buffalo mozzarella, basil, EV olive oil, balsamic, rocket & pesto | 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 cheese (with 65g DOP buffalo mozzarella add \$9) | 19 |
| Radicchio GF v0 - Radicchio, shaved fennel, orange, walnuts, DOP gorgonzola & balsamic | 20 |

DOC LASAGNA

| | |
|---|------------------------|
| Lasagna - Bolognese, bechamel, grated reggiano Bimbo size for the bambini | 31 16 |
| Gnocchi alla Sorrentina GF - Baked potato gnocchi, San Marzano Tomato, fior di latte, grated reggiano | 32 |

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 - Straciatella, 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 - add \$9 | |
| VEGAN MOZZARELLA AVAILABLE, \$3 | |
| LOW GLUTEN PIZZA BASE OPTION NOW AVAILABLE, \$5 <i>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.</i> | |
| DOLCI | |
| Coppa gelato GF v0 - 3 scoops, old school mixed gelati & sorbetti | 13 |
| DOC tiramisù - With traditional savoiardi & montenegro | 15 |
| Panna coppa GF - Dark chocolate panna cotta, muscovado mousse, hazelnuts | 15 |
| Cannoli - Mini ricotta-based Sicilian cannoli, ask for today's flavour | 15 |
| Nutella calzoncino - With vanilla bean gelato | 16 |
| Sweet pizza - Belgian white choc, fresh strawberries, vanilla bean gelato | 18 |



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