

D.O.C

GASTRONOMIA ITALIANA

BIBITE • SOFT DRINKS

Chinotto, Gazzosa or aranciata - by Lurisia	6
Baladin range (adult soft drink)	
- Ginger (bitter sweet & vanilla tea)	8
- Cedrata (infused with Calabrian citron)	8
- Spuma (orange peel, rhubarb, vanilla & spices)	8
- Cola (the real cola treat)	8
Coca Cola, Coke No Sugar	5.5
Fruit juices by Zuegg	5.5
blood orange, orange, apple or pineapple	
Organic Ice Tea - lemon or peach	7.5
Aranciata Rossa, Limonata by San Pellegrino	6
Acqua minerale Lurisia bolle	330ml 4 750ml 9
Acqua naturale Lurisia stille	330ml 4 750ml 9

BIRRE E CEDRO • BEER & CIDER

Peroni (Lazio) The original Italian lager	330ml 10
Peroni Lite (Lazio) lager	330ml 10
Menabrea (Piemonte) light crisp lager style hoppsy	330ml 10
Ichnusa (Sardegna) pale lager, malt aroma, crisp	330ml 10
Ichnusa non filtrata (Sardegna) unfiltered lager	330ml 11
Peroni Doppio Malto Riserva (Lazio) double malt & caramel notes	500ml 15
Peroni Puro Malto Riserva (Lazio) single malt & hop notes	500ml 14
Petrognola (Toscana) Spelt, medium bodied	330ml 13
Isaac (Piemonte) fruity/citrus on the palette, notes of spice	330ml 12
Cider - Apple Cider (Trentino) made from 100% Italian apples	330ml 13

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.

APERITIVI • COCKTAILS

Spritz - classic italian way to whet your appetite	16
All served with DOC Prosecco & soda over ice	
Saint Felix Aperitivo (blood orange & bergamot)	
Limoncello & Rosemary	
Negroni	
Saint Felix Gin, Bitter Citrus Aperitivo, Cocchi Rosso	19
White Negroni	
Saint Felix Gin, Cocchi Americano, Amara, pink grapefruit	17
Americano	
Bitter Citrus Aperitivo, Cocchi Rosso & soda	16
Mojito DOC	
Limoncello, Limonata, lime & mint	17
Gin & Tonic	
Wild Forest Gin, Fevertree Tonic	14
DOC Mandarino	
Saint Felix Vodka, Mandarin Soda	14
DOC Pompelmo	
Bitter Citrus Aperitivo, Grapefruit Soda, Orange	14

NON-ALCOHOLIC APERITIVO

Spritz	
Lyre's Italian Orange Aperitivo, Non-Alco Prosecco, Soda	13
No-jito	
Limonata, Crushed Lime, Mint	10

SELEZIONE AMARI E GRAPPE

A great selection of Italy's best after dinner digestives. Traditionally served neat or with ice, sometimes with a wedge of citrus.

Averna (Sicilia)	14
Amaro Alpino (Trentino)	15
Amaro Montenegro (Emilia Romagna)	14
Amaro Nonino (Friuli)	15
Amaro Delcapo (Calabria)	15
Sambuca Molinari (Lazio)	13
Fernet Branca (Lombardia)	14
Limoncello	12
Grappa Ammalia (Marche)	15
Grappa Nonino	16

CHECK IN HERE, GRAZIE

Please Scan the QR Code.
OR
<https://go.vic.gov.au/check-in>
Venue code: QGJ GPH



*10% surcharge applies on SUNDAYS
A 18% surcharge on Public Holidays will be applied.

BOLLICINE • SPARKLING

Prosecco DOC - Veneto	14	62
Fattoria Sardi Pet-Nat IGT 2019 (Organic & Sulfite free) - Toscana		65
Notes of rose, white and yellow pulp fruit, refreshing and aromatic		
Cuvée Prestige Franciacorta Brut DOCG Ca'del Bosco - Lombardia	19	90
A classic, balanced Franciacorta with fresh acidity.		
Saracco Moscato d'asti DOCG - Piemonte	14	70
Vibrant and refreshing, grape flavours, sweet mango, musk and orange blossom.		
Cipriani Bellini DOCG - Piemonte (low alcohol)	16	75
White peach pulp, prosecco, served chilled		

BIANCHI • WHITE WINES

Vino della Casa - House White - Pinot Grigio	11	48
Argiolas Costamolino Vermentino 2018 - Sardegna	13	60
Aromas of white flowers, fresh zingy fruit and acidity.		
Palladino Cortese di Gavi 2019 - Piemonte	13	61
Floral aroma, freshness with a medium structure.		
Eugenio Collavini Pinot Grigio 2019 - Friuli	16	75
Floral, hints of citrus fruits. Silky, well-balanced.		
Libera Terra Grillo (Biodynamic) 2017 - Sicilia	14	65
Citrus with notes of tropical fruits		
Grisella Soave Classico DOC - Veneto	14	65
Citrus fruit with a mineral note from the territory.		
Tramin Sauvignon Blanc Cantina Tramin Alto Adige - Italy	16	75
Aromatic, bouquet of elderflower and notes of paprika and gooseberry.		
Chardonnay, 'Thou Blanc', Bava - Piemonte	15	70
100% Chardonnay, Aromas of citrus & acacia flowers, dry with stone fruit compote		

ROSATI • ROSÉ

Prosecco Montelliana DOC Rosé - Veneto	14	65
Sophisticated bubbly, delicate notes of strawberry and green fruits. Fresh on the palate.		
Fattoria Sardi Sangiovese 2018 (organic grapes) - Toscana	15	70
Notes of wild roses, balanced acidity & fruit on the palate.		

ROSSI • RED WINES

Vino della Casa - House Red - Merlot/Sangiovese	11	45
Motta Del Lupo - Puglia	13	60
A blend of Nero di Troia, Montepulciano, Sangiovese (certified organic).		
Casa Di Monte Cadmo Sangiovese Blend - Tuscany	11	48
Notes of ripe red fruits, blackcurrants and mocha. Faint tannins.		
Casa Di Monte Chianti Classico DOCG 2016 - Toscana	16	75
Bright cherry aromas, earthy undertones, persistent length		
Quota 29 Primitivo Menhir 2019 - Puglia	14	65
Bouquet of fresh cherries, pleasant, fresh & full bodied		
Giuseppe Campagnola Valpolicella Ripasso Superiore Doc 2018 - Veneto	16	75
Dry, full and soft flavour, with intense aromas of ripe cherry and jam		
Palladino Barbera d'Alba 2017 DOC - Piemonte	17	80
Dry, crisp, full-bodied, fruity nose, notes of blackberry, strawberry & cherry.		
Cataldi Madonna Montepulciano d'Abruzzo 2018 - Abruzzo	16	75
Aromas of black cherry & blueberry, soft tannins, persistent finish.		
Mauro Molino Langhe Nebbiolo Doc 2019 - Piemonte	19	88
Fresh and fruity, with hints of rose and violet.		

CELLAR SELECTION - all on display in our produce room

Spada Amarone Classico 2015 - Veneto	25	115
Dark fruits, spice and long dry finish		
GAJA Nebbiolo Sito Moresco Langhe DOC 2017 - Piemonte		130
Ruby red in the glass sweet aromas of red berries and spiced orange peel.		
Talenti Rosso di Montalcino Doc 2018 - Toscana		95
Notes of plum and black cherry with a soft and mineral taste		
Ferdinando Principiano Serralunga Barolo Docg 2015 - Piemonte		150
Full and tannic wine with sweet cherry, tobacco, rose petal & orange peel notes		

VINI DOLCI • DESSERT WINES

Vin Santo del Chianti DOC - Toscana	(100ml) 15	(375ml) 55
Intense and persistent with hints of date, dried fig, beeswax. moderately sweet.		
Ideal with dessert & hard cheeses.		
Scusa - no B.Y.O.		

ANTIPASTI BAR

MOZZARELLA BAR

Australian Fior di Latte Trecce	9
Australian Scamorza (smoked mozzarella)	13
DOP Italian Buffalo Mozzarella	17
Fiore di Burrata	14
Trio di Mozzarella (Fior di latte, Buffalo, Scamorza)	36
add a Focaccia	10

ANTIPASTO APPROX. 100G

DOC Antipasto - chefs assortment of 8 antipasto ingredients	29
White Sardinian Anchovies, fennel	8
Mixed Sicilian Olives	6
Housemade Peperonata	7
Artichoke hearts	8
Olive Ascolane, crumbed, pork mince filled olives	9
Cipolline, balsamic baby onions	5
Fresh Melone, San Daniele Prosciutto	7

SALUMI 6 FETTE DI:

San Daniele Prosciutto	16
Bresaola air cured, salted beef	12
Mortadella GF	9
Sopressa Salami mild or hot GF	10
Salumi board - assortment of the above (8/16)	19/34

FATTO IN CASA

Parmigiana di melanzane - eggplant, mozzarella, DOP San Marzano tomatoes & parmesan bake	18
Polpette della Nonna - Nonna's meatballs w/ DOP San Marzano tomato sauce & Mozzarella	19

Why DOC?

Our Pizza dough has been evolving since 1969.

Stone ground Italian Petra flour, San Marzano tomatoes, DOP Buffalo Mozzarella & organic EV Olive Oil sourced only from the best artisans.

A passion & experience passed down from a previous generation.

A slow approach adopted & restraint exercised.

We are artisans & proud to be Italian.

Follow us [f @docmornington](#) [@ @doc_gastronomia](#)



GASTRONOMIA ITALIANA

IVA
INCLUSA

PASTA

Lasagna - grass fed beef ragu with béchamel, DOP San Marzano tomatoes (Bimbo Lasagna small size 15) 25

Lasagna Vegetariana - GF Ingredients, mixed organic Cafresco vegetables, organic DOP pecorino, bechamel (Bimbo Lasagna small size 15) 26

Gnocchi Pesto, handmade local basil pesto (contains nuts) VG 28

Rigatoni Ragu handmade grass fed beef ragu, tomatoes 28

Bimbo Rigatoni, small size, with napoli or ragu 15

GLUTEN FREE Casarecce PASTA AVAILABLE with any of the above +3 (contains eggs)

All pasta dishes served with grated parmigiano

INSALATONE • SALADS

Mista - mixed leaf salad with balsamic 14

Farro - Organic spelt grain w/ sauteed eggplant, zucchini, & capsicum, topped with local fresh ricotta & charcoal flat bread cracker 19

Caprese - medley heirloom tomato, buffalo mozzarella, black sea salt, pesto & balsamic glaze 19

Spinach - baby spinach, cherry tomato, mozzarella, basil pesto & pine nuts 18

Rucola - rocket, pear, honey & DOP Pecorino Romano 18

Radichio - radichio, shaved fennel, orange pulp, walnuts, DOP gorgonzola & balsamic glaze 18

Additions - The above salads can be enriched with:
Italian Tuna or Australian Smoked Salmon add 7
65gr Italian Buffalo Mozzarella add 8

TASTING MENU FOR GROUPS 12 OR MORE

3 courses / \$58 per peron (salumi & mozzarella board, foccacia, mixed pizzas & salads, dessert pizzas)

12 years & under - \$27 per little person.

DOC Mornington supports and sources its vegetables where possible from local Organic farmers

Our products may contain allergens, please consult our Allergen Matrix for detail

*10% surcharge applies on SUNDAYS
A 18% surcharge on Public Holidays will be applied.

DOC PIZZA

Focaccia - E.V. olive oil, sea salt 10

Pizza Margherita - tomato, mozzarella, fresh basil 19

Pizza Pomodoro - yellow tomato passata, heirloom tomato, anchovies, olive & Pantelleria capers 23

Pizza DOC - tomato, mozzarella, fresh buffalo mozzarella, fresh basil 26

Pizza Tonno - San Marzano tomato, mozzarella, Italian tuna fillet red onions & Pantelleria capers 26

Pizza San Daniele - San Marzano tomato, fresh buffalo mozzarella, D.O.P San Daniele Prosciutto 28

Pizza Napoletana - San Marzano tomato, mozzarella, anchovies & Ligurian olive 24

Pizza Capricciosa Nuova - San Marzano tomato, mozzarella, leg ham, mushroom, artichoke & olive 25

Pizza Cornuto - San Marzano tomato, mozzarella, induja, roasted pepper & hot cacciatore salame 25

Pizza Speck - smoked prosciutto, fontina, wild mushroom & thyme 26

Pizza Cicoria - chicory, mozzarella, DOP gorgonzola & lemon 24

Pizza Vegana - yellow tomato, seasonal house-made roasted veg add vegan cheese 3 23

Pizza Tiger Prawns - San Marzano tomato, tiger prawns, mozzarella, endive, fresh chilli 31

Pizza Salsiccia - DOC Deli's pork sausage, crema di broccoli & mozzarella 25

Pizza Soppressa - San Marzano tomato, mozzarella, salame, provolone, pesto di casa & olive 26

Pizza ai Porcini - wild mushrooms, truffle oil & mozzarella in bianco with grated DOP pecorino 27

Calzone (folded pizza) - mozzarella, fresh ricotta, spinach & double smoked leg ham 26

ATTENZIONE Strictly no changes & no half/half pizzas - Scusa

GLUTEN FREE PIZZA BASE AVAILABLE. +\$3 ADD VEGAN CHEESE +\$3

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

Cannoli - two cannoli siciliani with local ricotta and pistacchio 14

Sweet goat's cheese tiramisu with savoiardi, pavesini & montenegro 14

Sweet pizza - Belgian white chocolate, fresh strawberries, vanilla bean gelato 16

Nutella calzoncino with vanilla bean gelato 15

Tartufo by Boca Gelato - hazelnut & chocolate GF 16

Coppa Gelato - three scoops of italian gelato GF 13