



GASTRONOMIA ITALIANA

BIBITE • SOFT DRINKS

Table listing soft drinks: Chinotto or Gazzosa, Baladin range, Coca Cola, Fruit juices, Organic Ice Tea, Aranciata Rossa, Acqua minerale, Acqua naturale.

BIRRE E CEDRO • BEER & CIDER

Table listing beers and ciders: Peroni (Lazio) The original Italian lager, Peroni Lite, Peroni Libera, Peroni Senza Glutine, Menabrea, Ichnusa, Peroni Rossa, Peroni Doppio Malto, Peroni Puro Malto, Petrognola, Isaac, Cider.

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
All served with DOC Prosecco & soda over ice
Saint Felix Aperitivo (blood orange & bergamot)
Limoncello & Rosemary
Montenegro & Orange

Negroni
Saint Felix Gin, Bitter Citrus Aperitivo, Cocchi Rosso

White Negroni
Saint Felix Gin, Cocchi Americano, Amaro, pink grapefruit

Americano
Bitter Citrus Aperitivo, Cocchi Rosso & soda

Mojito DOC
Limoncello, Limonata, lime & mint

Gin & Tonic
Wild Forest Gin, Fevertree Tonic

Mandarino
Saint Felix Vodka, Mandarin Soda

DOC Pompelmo
Bitter Citrus Aperitivo, Grapefruit Soda, Orange

DOC Black Russian
Vodka, Kahlua, Coffee Sorbet on ice

DOC Yuzu Tea
Saint Felix Yuzu, Cocchi Bianco, Organic Lemon
Ice Tea, on ice, lemon and basil

NON-ALCOHOLIC APERITIVO

Spritz
Lyre's Italian Orange Aperitivo, Non-Alco Prosecco, Soda

No-jito
Limonata, Crushed Lime, Mint

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.

Table listing amari and grappes: Averna (Sicilia), Amaro Alpino (Trentino), Amaro Montenegro (Emilia Romagna), Amaro Nonino (Friuli), Amaro Delcapo (Calabria), Sambuca Molinari (Lazio), Fernet Branca (Lombardia), Limoncello, Grappa Ammalia (Marche), Grappa Nonino

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

BOLLICINE • SPARKLING

Table listing sparkling wines: Prosecco DOC - Veneto, Pet-Nat Fattoria Sardi IGT 2019 (Organic & Sulfite free) - Toscana, Franciacorta Cuvée Brut DOCG Ca'del Bosco - Lombardia

BIANCHI • WHITE WINES

Table listing white wines: Vino della Casa - House White - Pinot Grigio, Vermentino, Argiolas Costamolino 2019 - Sardegna, Cortese di Gavi, Palladino 2020 - Piemonte, Pinot Grigio, Terrazze della Luna 2021 - Trentino, Soave, Grisella Classico DOC - Veneto, Sauvignon Blanc, Tramin Cantina Tramin Alto Adige - Italy, Chardonnay, Kurtatsch 'Caliz' DOC 2019 - Trentino Alto Adige

ROSATI • ROSÉ

Table listing rosé wines: Prosecco Montelliana DOC Rosé - Veneto, La Curia Rosato 2020 - Toscana, Scorpo Rosé Pinot Noir 2021 - Mornington Peninsula

ROSSI • RED WINES

Table listing red wines: Vino della Casa - House Red - Merlot/Sangiovese, Motta Del Lupo - Puglia, Chianti, Casa Di Monte Classico DOCG 2016 - Toscana, Aglianico, Cantini Mustilli DOC 2017 - Campania, Primitivo, Quota 29 Menhir 2020 - Puglia, Valpolicella Ripasso, Giuseppe Campagnola Superiore Doc 2018 - Veneto, Barbera D'Alba Superiore, Palladino DOC 2019 - Piemonte, Montepulciano, Cataldi Madonna d'Abruzzo 2019 - Abruzzo, Langhe Nebbiolo, Mauro Molino Doc 2020 - Piemonte

CELLAR SELECTION - all on display in our produce room

Table listing cellar selection wines: Amarone, Spada Classico 2015 - Veneto, Nebbiolo, GAJA Sito Moresco Langhe DOC 2017 - Piemonte, Rosso di Montalcino, Talenti Doc 2018 - Toscana, Barolo, Cantina Reva DOCG 2017- Piemonte

VINI DOLCI • DESSERT WINES

Table listing dessert wines: Moscato D'Asti, Vigna Senza Nome 2020 - Piemonte, Vin Santo del Chianti DOC - Toscana, Scusa - no B.Y.O.

## ANTIPIZZA FREDDI

Focaccia	10
DOC Antipasto - chefs assortment	31
Trece Fior di Latte Mozzarella	10
Scamorza (smoked mozzarella)	13
DOP Italian Mozzarella di Bufala	17
Degustazione of 3 Mozzarella Fior di latte, Buffalo, Scarzoza	36
Fior di Burrata, medley tomatoes	18
Ricotta di Bufala, toasted bread	13
San Daniele Prosciutto	17
Bresaola air cured, salted beef	14
Mortadella GF	10
Sopressa Salami mild or hot GF	12
DOC Salumi board - 8 or 16 slices	19/37
White Sardinia Anchovies	8
Mixed Sicilian Olives	7
Artichoke Hearts	8
Oven Roasted Vine Tomatoes (8)	11
Cipolline, balsamic baby onions	5

## ANTIPIZZA CALDI

Minestrone - Italian style vegetable soup	16
Parmigiana di melanzane - eggplant parmigiana	19
Polpette della Nonna - Nonna's meatballs	20

### 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.

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GASTRONOMIA ITALIANA

IVA  
INCLUSA

## ZUPPE E PASTA

Lasagna - grass fed beef ragu with béchamel (Bimbo Lasagna small size 16)	31
Lasagna Vegetariana - GF, mixed organic vegetables, organic DOP pecorino, béchamel (Bimbo Lasagna small size 16)	17
Orecchiette Cime di Rapa e salsiccia sausage, green turnips & pecorino	29
Ravioli Spinach e Ricotta, tomato sugo, grated salted ricotta & basil	30
Gnocchi al Ragu, local grass fed beef ragu	30
Pasta al Forno ai 4 formaggi, ovenbaked with four cheese	29
Bimbo Rigatoni Napoli (children only)	15
GLUTEN FREE Casarecce pasta available +3 (contains eggs)	
All pasta dishes served with grated parmigiano	

## INSALATONE

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 - roma tomatoes, buffalo mozzarella, black sea salt, pesto, basil & balsamic glaze	19
Spinach - baby spinach, medley tomato, boconcini, basil pesto & pine nuts	18
Rucola - rocket, pear, honey & DOP Pecorino Romano	17
Radicchio - radicchio, shaved fennel, orange, walnuts, DOP gorgonzola & balsamic glaze	18
Additions The above salads can be enriched with: Italian Tuna or Australian Smoked Salmon +7 65gr Italian Buffalo Mozzarella +8	

## TASTING MENU FOR GROUPS 12 OR MORE

Share style degustation - \$59 per peron (salumi & mozzarella, focaccia, pasta of the day, mixed pizzas & salads)  
dessert optional +6pp

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

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## 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	24
Pizza DOC - tomato, mozzarella, fresh hand-torn buffalo mozzarella, fresh mount martha basil	26
Pizza Tonno - San Marzano tomato, mozzarella, Italian tuna fillet red onions & Pantelleria capers	27
Pizza San Daniele - San Marzano tomato, fresh buffalo mozzarella, D.O.P San Daniele Prosciutto	29
Pizza Napoletana - San Marzano tomato, mozzarella, anchovies & Ligurian olive	24
Pizza Capricciosa Nuova - San Marzano tomato, mozzarella, leg ham, mushroom, artichoke & olive	26
Pizza Cornuto - San Marzano tomato, mozzarella, 'nduja, roasted pepper & hot cacciatore salame	26
Pizza Speck - smoked prosciutto, fontina, wild mushroom & thyme	28
Pizza Cicoria - chicory, mozzarella, DOP gorgonzola & lemon	25
Pizza Vegana - yellow tomato, seasonal house-made roasted veg add vegan cheese	25 3
Pizza Tiger Prawns - San Marzano tomato, tiger prawns, mozzarella, endive, fresh chilli	31
Pizza Salsiccia - DOC Deli's pork sausage, crema di broccoli & mozzarella	28
Pizza Soppressa - San Marzano tomato, mozzarella, mild soppressa salame, provolone, pesto di casa & olive	27
Pizza ai Porcini - wild mushrooms, truffle oil & mozzarella in bianco with grated DOP pecorino	29
Calzone (folded pizza) - mozzarella, fresh ricotta, spinach & double smoked leg ham	28

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

VEGAN MOZZARELLA AVAILABLE +\$3

GLUTEN FREE PIZZA BASE AVAILABLE \* +\$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 Gelato Papa - hazelnut & chocolate GF	16
Coppa Gelato - three scoops of italian gelato GF	13