



DOC is real Italian eating and age old simplicity
refreshed with contemporary flair.

A celebration of heritage. A joy in sharing.
Authentic, exuberant and outrageously Italian.

Once upon a time there was a very humble Pizzeria in suburban
Melbourne, largely responsible for the start of the Pizza Revolution.

It was 1997 and the pizza battle lines were drawn.

With a move to Carlton and the opening of our iconic
DOC Espresso Bar, evolution ensued.

The modern Italian Gastronome DOC began to grow with the
opening of its flagship DOC Carlton and the opening of a
beautiful concept store in Mornington.

The authentic DOC Delicatessen in Carlton soon followed.

Award winning Artisan Pizza may be our platform but the real theatre is
provided by the unashamedly Italian DOC team. It's cultural and very personal.

Melbourne loves its pasta, we are glad.

Welcome back to simple Italian food.

Grazie, Team DOC

An 18% surcharge on Public Holidays & 10% surcharge on Sundays will be applied.
Surcharge applies for all cards.

Due to the nature of our kitchen we cannot guarantee the absence of common allergens,
please make your waitstaff aware of any allergens or intolerances.

(V) Vegan, (VG) Vegetarian, (GF) Gluten Free, (O) On Request

SPUNTINO

MIXED ITALIAN OLIVES - Marinated Sicilian & Ligurian olives, EVOO (V) (VG) (GF0)	10
DOP SAN DANIELE PROSCIUTTO (60g) w/ Fresh rockmelon (GF0)	22
DOC BUFFALO MOZZARELLA - Fresh buffalo mozzarella (125g) (VG) (GF0)	18
OLIVE ALL'ASCOLANA - Fried green olives stuffed with Veal & pork, spicy mayo	15
POLPETTE - Three veal & pork meatballs, San Marzano tomato sauce, grated reggiano	20
PALLOTTE - Four traditional fried Abruzzese cheese and bread balls, truffle mayo (VG)	18
SALUMI MISTI W/ A chefs selection of mixed DOC Delicatessen salumi (GF0)	31

ANTIPASTO

TONNO TARTARE - Tuna tartare, capsicum and almond cream, basil EVOO, finger lime (GF)	28
BURRATA w/ Fennel, Ligurian anchovies, orange (GF0)	29
PRUGNA - Sambuca roasted plums, glazed radicchio, roasted heirloom carrots (V) (VG) (GF)	21
ANTIPASTO DOC w/ A daily assortment of cured meats, cheeses, small bites and pickles (VG0) (GF0)	31

D.O.P PASTA

Before you decide, ask about our handmade pasta of the day.
Servings are approximately 120g.

SPAGHETTI al pomodoro w/ San Marzano tomato, basil (Campania) (VO) (VG)	Bimbo 15 / 22
LASAGNA traditional w/ Bolognese, bechamel (Emilia Romagna)	Bimbo 17 / 30
EGGPLANT PARMIGIANA w/ Fried eggplant, San Marzano tomato, Fior di latte, basil (Sicilia) (VG) (GF)	28
GNOCCHI w/ Veal & pork ragu (Emilia Romagna) (GF)	32
FUSILLONI Trapanese w/ Vine tomato, ricotta and pine nut pesto (Sicilia) (VG)	26
LINGUINE NERE w/ Octopus, clams, mussels, calamari, white wine and lemon sauce (Sardegna)	33
PAPPARDELLE w/ Porcini & mixed mushrooms, truffle EVOO in bianco (Toscana) (VG)	29
ORECCHIETTE w/ DOC Deli pork sausage, cime di rapa cream (Puglia)	27
RISOTTO allo zafferano w/ Saffron and Parmigiano Reggiano cream (Lombardia) (VG)	28
PASTA OF THE DAY (please ask our team)	

All pasta will be served with a generous grating of Parmigiano (excluding seafood)

Additions - The above pasta can be enriched with the addition of one of the following,

DOP buffalo mozzarella (60-65g) (VG) (GF)	+ 9
Fresh ricotta - hand-made (VG) (GF)	+ 4
Rocket (V) (VG) (GF)	+ 2

IMPORTANTE We ask for your understanding as delays can be expected as most of our pasta is cooked al minuto and al dente.

ATTENZIONE Strictly no changes - Scusa

GLUTEN FREE OPTIONS NOW AVAILABLE.

Please note that unfortunately our gluten-free pastas are not suitable for strict coeliacs, due to unavoidable cross contamination.

INSALATE

RUCOLA w/ Rocket, pear, honey & pecorino romano (VG) (GF)	19
CAPRESE w/ Medley tomatoes, DOP buffalo mozzarella, EVOO, basil, rocket (VG) (GF0)	25
MISTA w/ Seasonal greens, cucumber, carrot, tomato, bocconcini, croutons, lemon vinaigrette (VG) (GF0) Add grilled chicken (GF) + 8	20

Additions - The above salads can be enriched with the addition of one of the following:

Add DOP buffalo mozzarella (60-65g) (VG) (GF) + 9

DOLCI

TIRAMISU w/ Semi-sweet mascarpone cream, savoiardi, espresso, Montenegro (VG)	15
MOUSSE AL CIOCCOLATO - Dark chocolate mousse, hazelnut chantilly cream, salted caramel (VG) (GF)	15
MILLEFOGLIE - Flaky pastry, white chocolate mousse, seasonal berries (VG)	15

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