



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, EV00 (V) (VG) (GF0)	10
DOC BUFFALO MOZZARELLA - Fresh buffalo mozzarella (125g) (VG) (GF0)	18
PANELLE - chickpea fritters, black garlic cream and chives (VG) (GF)	16
SARDE IN SAOR - Marinated sardines, onion agrodolce, pine nuts	18
ARANCINI - Cacio e pepe arancini, grapefruit mayo (VG)	20

## ANTIPASTO

BURRATINA - Baby burrata (50g), zucchini and pine nut agrodolce, mint, zucchini chips (VG) (GF)	19
ANTIPASTO DOC w/ A daily assortment of cured meats, cheeses, small bites and pickles (VG0) (GF0)	37
SALUMI MISTI for two w/ A chefs selection of mixed DOC Delicatessen salumi (GF0)	20
POLPETTE - Three veal & pork meatballs, San Marzano tomato sauce, grated Reggiano	20
CAPRESE DOC - Stracciatella, tomatoes, black olive chutney, basil (VG) (GF0)	22

## D.O.P PASTA

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

LASAGNA traditional w/ Veal and pork bolognese, bechamel (Emilia Romagna)	32
LASAGNA VEGETARIANA w/ Roasted pumpkin, smoked scamorza, ricotta, radicchio (Abruzzo) (VG) (GF)	29
GNOCCHI w/ prawns, friarielli, lemon, anchovy pangrattato (Campania)	36
SPAGHETTI al pomodoro w/ San Marzano tomato, basil (Campania) (V0) (VG)	24
LUMACONI NERI w/ Squid ink lumaconi, mussels, moscardini, spicy nduja, semi-dried tomatoes (Calabria)	38
PACCHERI w/ Pork sausage, roasted capsicum, Pecorino Romano (Puglia)	32
PAPPARDELLE w/ Porcini & mixed mushrooms, truffle EV00 in bianco, marjoram (Toscana) (VG)	29
RISOTTO w/ Radicchio, gorgonzola DOP, walnuts, pear (Lombardia) (VG) (V0) (GF)	30
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  
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.

## SECONDI

GUANCIA DI MANZO - Beef cheek, jerusalem artichoke and potato puree, hazelnuts	42
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## INSALATE

RUCOLA w/ Rocket, pear, honey & pecorino romano (VG) (GF)	18
Add DOP buffalo mozzarella (60-65g) (VG) (GF) + 9	
MISTA w/ Mixed leaves, walnuts, goats cheese, baby beets, raisins, mustard dressing (V0) (VG) (GF0)	20
Add freshly roasted chicken (roasted daily, available during lunch only) (GF)	

## DOLCI

DOC TIRAMISU w/ Semi-sweet mascarpone cream, savoiardi, espresso, Montenegro (VG)	15
PASTIERA TART - Pastiera mousse, mandarin, basil (VG) (GF)	18
CANNOLI - White chocolate ricotta, lime and pistacchio (VG) (GF)	16

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