



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
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

ANTIPASTO

CULATELLO - Culatta Emilia 18 month natural aged (50g), fresh rockmelon (GF0)	25
BURRATA w/ Zucchini and pine nut agrodolce, mint, zucchini chips (VG) (GF)	28
ANTIPASTO DOC w/ A daily assortment of cured meats, cheeses, small bites and pickles (VG0) (GF0)	35
SALUMI MISTI for two w/ A chefs selection of mixed DOC Delicatessen salumi (GF0)	20
BRUSCHETTA SBAGLIATA - Ox heart tomato, whipped straciatella, buffaloto cheese, black garlic and balsamic dressing (V0)(VG)	20

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 alla Bolognese w/ Traditional beef and pork bolognese (Emilia Romagna) (GF)	32
SPAGHETTI al pomodoro w/ San Marzano tomato, basil (Campania) (V0) (VG)	24
FUSILLI w/ Spicy nduja, slow roasted cherry tomatoes, straciatella, fresh basil (Calabria)	29
TAGLIATELLE alla nerano w/ White zucchini, provolone dolce, zucchini chips (Campania) (VG) Add king prawns + 10	28
PAPPARDELLE w/ Porcini & mixed mushrooms, truffle EVOO in bianco (Toscana) (VG)	29
RISOTTO bianco w/ marinated ox heart tomato, tiger prawns (Liguria) (VG) (GF)	34
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

COTOLETTA MILANESE - Veal girello, lemon and herb crumb, fresh lemon (Lombardia)	38
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INSALATE

RUCOLA w/ Rocket, pear, honey & pecorino romano (VG) (GF) Add DOP buffalo mozzarella (60-65g) (VG) (GF) + 9	19
MISTA w/ Seasonal greens, cucumber, carrot, tomato, bocconcini, croutons, balsamic vinaigrette (VG) (GF0) Add freshly roasted chicken (roasted daily, while available) (GF) + 7	20
CAPRESE w/ Medley tomatoes, DOP buffalo mozzarella, EVOO, basil, rocket (VG) (GF0)	25

DOLCI

DOC TIRAMISU w/ Semi-sweet mascarpone cream, savoiardi, espresso, Montenegro (VG)	15
TIRAMISU ALLA FRAGOLA - Semi-sweet mascarpone cream, savoiardi, strawberry basil compote, strawberry liquor (VG)	16
CANNOLI - Traditional sicilian ricotta cannoli, daily flavors	15
TORTA DEL GIORNO - Cake by the slice, daily flavors Add vanilla bean gelato (GF) + 4	12

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