



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 Morningside.

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 Pizza and Pasta, we are glad.

Welcome back to simple Italian food.

DOC team

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

An 10% surcharge on Sundays & 18% surcharge on public holidays will be applied.
Surcharges apply for all cards.

SPUNTINO

MIXED ITALIAN OLIVES w/ Marinated Sicilian & Ligurian olives, EVOO (V) (VG) (GF)	10
DOC BUFFALO MOZZARELLA - Fresh buffalo mozzarella (125g) (VG) (GF0)	18
DOP SAN DANIELE PROSCIUTTO w/ San Daniele prosciutto, 18mth (60g) & fior di latte mozzarella (GF0)	25
SALUMI MISTI - DOC Delicatessen San Daniele prosciutto 18mth, coppa, mortadella, salame cacciatorino (GF0)	31
OLIVE ASCOLANE - Fried green olives, veal, pork, spicy mayo	15
POLPETTE - Pork shoulder & mortadella meatballs, red capsicum & onion soffritto, San Marzano tomato sauce	19

ANTIPASTO

POLIPO - Octopus w/ potato puree, salsa verde (GF0)	29
BEETROOT CARPACCIO w/ Nori, carrot emulsion, olive, semi-dried tomato, basil (V) (VG) (GF0)	18
BURRATA w/ House giardiniera (traditional italian pickles), basil EVOO (VG) (GF0)	28
ANTIPASTO DOC w/ A daily assortment of cured meats, cheeses and pickles (VG0) (GF0)	for two 31
BEEF TARTARE w/ Truffle mostarda, macadamia cream, OX heart tomato, crispy capers, crostini bread (GF0)	28

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) (V0) (VG)	Bimbo 15 / 22
LASAGNA Traditional w/ Bolognese, bechamel (Emilia Romagna)	Bimbo 16 / 28
EGGPLANT PARMIGIANA w/ Fried eggplant, San Marzano tomato, fior di latte, parmigiano (Sicilia) (VG) (GF)	26
GNOCCHI w/ Roasted tomato cream, stracciatella, basil (Puglia) (VG) (GF)	31
RIGATONI w/ Pork shoulder, beef brisket, basil and green capsicum pesto (Abruzzo)	30
PACCHERI alla gricia w/ Pecorino, parmigiano, guanciale, black pepper (Lazio)	26
FETTUCCINE w/ King prawns, garlic, chilli, parsley, EVOO (Molise)	27
LINGUINE NERE w/ Saffron cream, king prawns, asparagus (Puglia)	33
PAPPARDELLE w/ Porcini & mixed mushrooms, truffle EVOO in bianco (Toscana) (VG)	29
PASTA OF THE DAY (please ask your waitstaff)	-

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

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

Buffalo mozzarella - DOP (60-65g)	+ 9
Fresh ricotta - hand-made	+ 4
Rocket	+ 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 celiacs, 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) (GF)	25
MISTA w/ Seasonal greens, cucumber, carrot, tomato, bocconcini, croutons, dijon vinaigrette (VG) (GF)	19
Additions - The above salads can be enriched with the addition of one of the following:	
Buffalo mozzarella - DOP (60-65g)	+ 9

DOLCI

TIRAMISU w/ Semi-sweet mascarpone cream, savoiardi, espresso, Montenegro (VG)	14
PANNA COTTA - ask your waitstaff about today's flavor	16

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.

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