



BIBITE • SOFT DRINKS

|                                                  |         |
|--------------------------------------------------|---------|
| Chinotto or Gazzosa - by Lurisia                 | 6       |
| Baladin range (adult soft drink)                 |         |
| - Ginger (bitter sweet & vanilla tea)            | 8       |
| - Cedrata (infused with Calabrian citron)        | 8       |
| - Spuma (orange peel, rhubarb, vanilla & spices) | 8       |
| - Cola (the real cola treat)                     | 8       |
| Coca Cola, Coke No Sugar                         | 6       |
| Fruit juices by Zuegg                            | 6       |
| blood orange, orange, apple or pineapple         |         |
| Organic Ice Tea - lemon or peach                 | 7.5     |
| Aranciata Rossa, Limonata by San Pellegrino      | 6       |
| Acqua minerale Lurisia bolle or stille           | 330ml 4 |
|                                                  | 750ml 9 |

VINI DOLCI • DESSERT WINES

|                                                  |            |    |
|--------------------------------------------------|------------|----|
| Moscato D'Asti, Vigna Senza Nome 2021 - Piemonte | 14 (100ml) | 80 |
| Vin Santo del Chianti DOC - Toscana              | 15 (100ml) |    |
| Scusa - no B.Y.O.                                |            |    |

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.

|                                   |    |
|-----------------------------------|----|
| Averna (Sicilia)                  | 14 |
| Amaro Alpino (Trentino)           | 15 |
| Amaro Montenegro (Emilia Romagna) | 14 |
| Amaro Nonino (Friuli)             | 15 |
| Amaro Delcapo (Calabria)          | 15 |
| Sambuca Molinari (Lazio)          | 13 |
| Fernet Branca (Lombardia)         | 14 |
| Limoncello                        | 13 |
| Grappa Ammalia (Marche)           | 15 |
| Grappe Nonino                     | 17 |

Map of Italy with regional food and wine labels:

- Valle d'Aosta: GORGONZOLA TALEGGIO
- Lombardia: LUGANA, NEGRONI
- Piemonte: BAROLO, NEBBIOLO & BARBERA
- Emilia-Romagna: PARMIGIANO REGGIANO & BALSAMIC VINEGAR
- Toscana: CHIANTI, BRUNELLO, ARAGONE & SANGIOVESE
- Marche: OLIVE ASCOLANE
- Umbria: MONTEPULCIANO DI ABRUZZO
- Abruzzo: PETRILLI TOMATOES & PASTA
- Molise: LARGE GREEN CERNIGNOLA OLIVES
- Campania: PRIMITIVO
- Puglia: VERMENTINO
- Basilicata: GUANCIALE/PECORINO ROMANO
- Calabria: 'NDUJA, BIOLOGICAL OREGANO
- Sardegna: PECORINO SARDO
- Sicilia: ETNA BIANCO & ROSSO, NERO D'AVOLA, GREEN SICILIAN OLIVES
- Salina: SALINA CAPERS
- San Marzano: SAN MARZANO TOMATO
- Falanghina: FALANGHINA
- Buffalo: BUFFALO MOZZARELLA
- Prosciutto: PROSCIUTTO DI PARMA, PROSCIUTTO SAN DANIELE
- SPRITZ, PROSECCO, SOAVE & VALPOLICELLA
- Pinot Grigio: PINOT GRIGIO
- Liguria: LIGURIAN OLIVE
- Lavazza: LAVAZZA S.P.A.
- Greece: GREECE THAT WAY

**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.

1.5% Card Surcharge applies to ALL card transactions.  
\*10% surcharge applies on Sundays  
18% surcharge applies on Public Holidays

ANTIPIZZA FREDDI

|                                           |       |
|-------------------------------------------|-------|
| Foccacia                                  | 12    |
| DOC Antipasto – chefs assortment          | 39    |
| DOC Salumi board – 8 or 16 slices         | 20/39 |
| DOC Degustatione di 3 Mozzarelle          | 39    |
| OR please create your own antipasto:      |       |
| Trecce Fior di Latte Mozzarella           | 14    |
| Scamorza (smoked mozzarella)              | 17    |
| DOP Italian Mozzarella di Bufala          | 18    |
| Fior di Burrata, medley tomatoes          | 26    |
| Ricotta, sale, olio & pepe (approx. 100g) | 10    |
| San Daniele Prosciutto                    | 19    |
| Mortadella GF                             | 13    |
| Sopressa Salami mild or hot GF            | 13    |
| White Sardinia Anchovies                  | 11    |
| Mixed Sicilian Olives                     | 11    |
| Artichoke Hearts                          | 11    |
| Cipolline, balsamic baby onions           | 8     |
| Melone e Proscuitto (2)                   | 14    |

I.V.A  
INCLUSA

ANTIPIZZA CALDI

|                                               |    |
|-----------------------------------------------|----|
| Parmigiana di melanzane – eggplant parmigiana | 22 |
| Polpette della Nonna - Nonna's meatballs      | 24 |

PASTA

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| Lasagna – grass fed beef ragu with bechamel (Bimbo lasagna for the bambini 19)               | 33 |
| Spaghetti Cacio e Pepe – pecorino, parmigiano, pepper                                        | 31 |
| Mezzelune al Granchio – moon shaped crab ravioli with prawns, cherry tomato, garlic & chilli | 38 |
| Gnocchi Pesto, mt martha basil                                                               | 31 |
| Rigatoni Ragu, local grass fed beef ragu (Bimbo rigatoni ragu for the bambini 17)            | 33 |
| All pasta dishes served with grated parmigiano                                               |    |

INSALATE

|                                                                                                                                      |    |
|--------------------------------------------------------------------------------------------------------------------------------------|----|
| Carpaccio di Bresaola Wagyu, rucola, grana e limone                                                                                  | 26 |
| Mista – mixed leaf salad with balsamic                                                                                               | 16 |
| Farro - Organic spelt grain w/ sauteed eggplant, zucchini, & capsicum, topped with local fresh ricotta & charcoal flat bread cracker | 20 |
| Caprese – roma tomatoes, buffalo mozzarella, black sea salt, pesto, basil & balsamic glaze                                           | 24 |
| Spinach - baby spinach, medley tomato, bocconcini, basil pesto & pine nuts                                                           | 20 |
| Rucola - rocket, pear, honey & DOP Pecorino Romano                                                                                   | 19 |
| Radicchio – shaved fennel, orange, walnuts, DOP gorgonzola & balsamic glaze                                                          | 20 |

Additions The above salads can be enriched with:  
- Italian Tuna and Australian Smoked Salmon + 8  
- 65gr Italian Buffalo Mozzarella + 9

Tasting Menu for groups of 12 or more –  
2 course / \$60 per person and \$27 per little person (12 year and under)  
3 course / \$70 per person and \$37 per little person (12 year and under)  
  
Share style degustation (mixed salumi & buffalo mozzarella, focaccia, Chefs pasta , mixed pizzas & salads)

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\*\*OUR PRODUCTS MAY CONTAIN ALLERGENS,PLEASE CONSULT OUR ALLERGEN MATRIX FOR DETAIL\*\*

DOP PIZZA

|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| Focaccia – E.V. olive oil, sea salt                                                                                   | 12 |
| Marinara – just tomato, fresh garlic & oregano                                                                        | 18 |
| Pizza Margherita – tomato, mozzarella, fresh basil                                                                    | 23 |
| Pizza Pomodoro – yellow tomato passata, heirloom tomato, anchovies, olive & Pantelleria capers                        | 26 |
| Pizza Quattro Formaggi – fior di latte, DOP gorgonzola, provolone dolce, grated Reggiano                              | 28 |
| Pizza DOC – tomato, mozzarella, fresh hand-torn buffalo mozzarella, fresh mount martha basil                          | 29 |
| Pizza Tonno – San Marzano tomato, mozzarella, Italian tuna fillet red onions & Pantelleria capers                     | 28 |
| Pizza San Daniele – San Marzano tomato, fresh buffalo mozzarella, D.O.P San Daniele Prosciutto                        | 33 |
| Pizza Napoletana – San Marzano tomato, mozzarella, anchovies & Ligurian olive                                         | 25 |
| Pizza Capricciosa Nuova – San Marzano tomato, mozzarella, leg ham, mushroom, artichoke & olive                        | 28 |
| Pizza Cornuto – San Marzano tomato, mozzarella, 'nduja, roasted pepper & hot cacciatore salame                        | 29 |
| Pizza Speck – smoked prosciutto, fontina, wild mushroom & thyme                                                       | 32 |
| Pizza Pancetta – yellow tomato, passata, caciocavallo cheese, flat pancetta, DOC Deli's pork sausage, rosemary, thyme | 33 |
| Pizza Vegana – yellow tomato, seasonal house-made roasted veg                                                         | 25 |
| Add vegan cheese 3                                                                                                    |    |
| Pizza Tiger Prawns – San Marzano tomato, tiger prawns, mozzarella, endive, fresh chilli                               | 35 |
| 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             | 28 |
| Pizza ai Porcini – wild italian mushrooms, truffle oil & mozzarella in bianco with grated DOP pecorino                | 34 |
| Calzone (folded pizza) – mozzarella, fresh ricotta, spinach & double smoked leg ham                                   | 30 |

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

VEGAN MOZZARELLA AVAILABLE +\$3 / GLUTEN FREE BASE AVAILABLE \* +\$3

\* Please note, although the base is gluten free and endeavours are made to not cross contaminate, the pizza is cooked in a gluten environment and thus not for strict coeliacs

DOLCI

|                                                                                                                          |                                       |
|--------------------------------------------------------------------------------------------------------------------------|---------------------------------------|
| Sweet Goat's cheese tiramisu - savoiardi, pavesini & Montenegro                                                          | 15                                    |
| Cannoli – two cannoli siciliani with local ricotta & pistachio                                                           | 15                                    |
| Sweet pizza – Belgian white chocolate, fresh strawberries & vanilla bean gelato                                          | 20                                    |
| Nutella calzoncino with vanilla bean gelato                                                                              | 18                                    |
| Tartufo by Gelato Papa - hazelnut & chocolate GF                                                                         | 18                                    |
| Coppa Gelato – Italian artisan gelato, made in Melbourne GF (Vaniglia, Cioccolato, Fragola, Limone, Pistachio, Nocciola) | 1 scoop 6<br>2 scoop 11<br>3 scoop 16 |
| Crema di Caffè- Italian coffee sorbet GF                                                                                 | 8                                     |

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.

Follow us  
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