



BIBITE • SOFT DRINKS

Chinotto or Gazzosa - by Lurisia	7
Baladin (adult soft drink) - Cedrata (infused with Calabrian citron)	8.5
Coca Cola, Coke No Sugar	6.5
Fruit juices by Zuegg blood orange, orange, apple or pineapple	6.5
Organic Ice Tea - lemon or peach	8
Aranciata Rossa, Limonata by San Pellegrino	6.5
Acqua minerale San Benedetto - Still or Sparkling 500ml	8.5

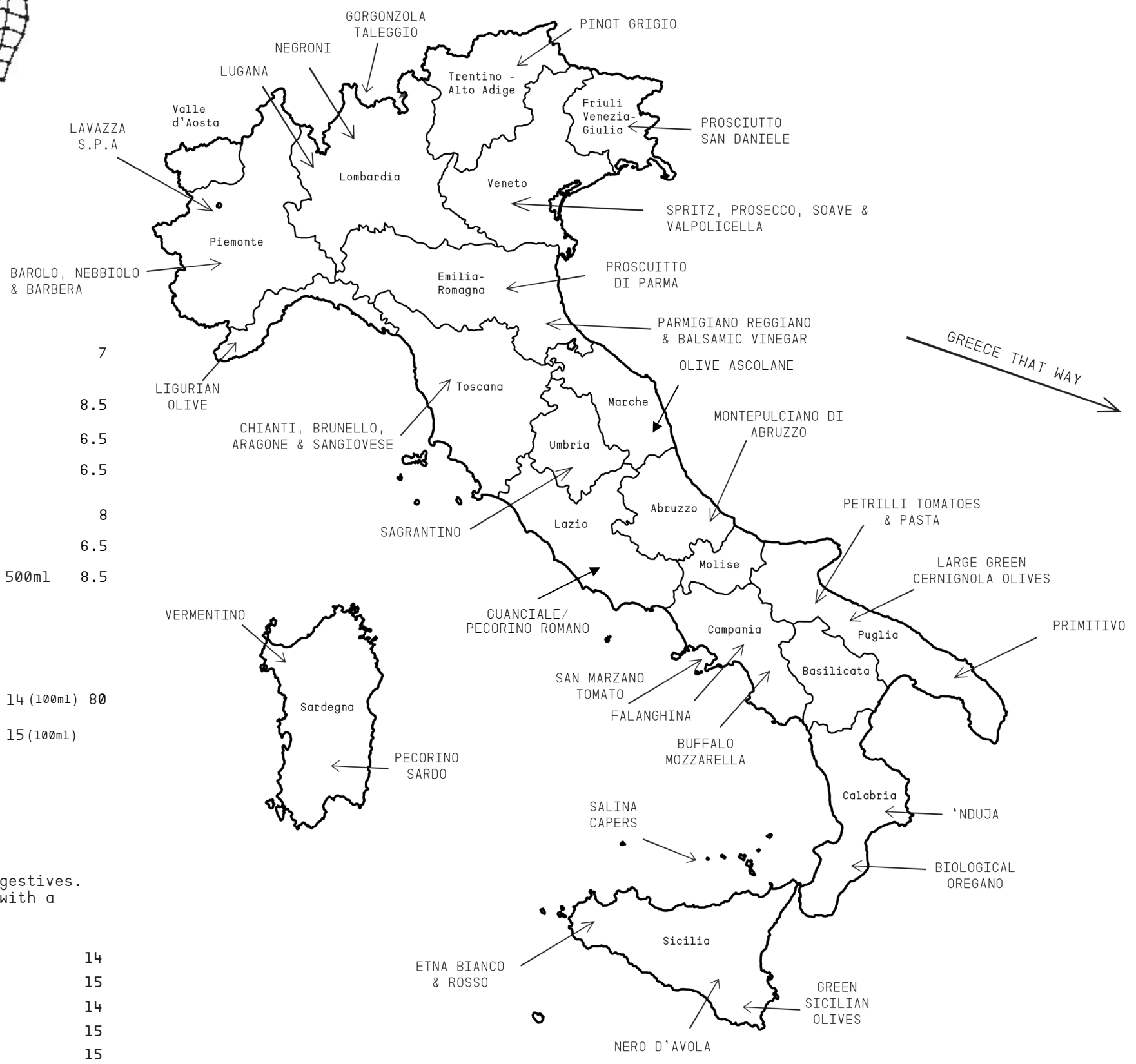
VINI DOLCI • DESSERT WINES

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



**DOC DEGUSTAZIONE
SERVED SHARE STYLE**

ENTREE
Focaccia, DOC Salumi Board e
Buffalo Mozzarella
-

MAIN
PIZZA MISTA (choose 5)
Pizza Margherita
Pizza DOC
Pizza Capricciosa Nuova
Pizza Quattro Formaggi
Pizza Salsiccia
Pizza Vegana
Pizza Soppresa

CHEFS PASTA (choose 1)
Gnocchi or Rigatoni

INSALATE
Mista & Rucola
-

DOLCI
Sweet Pizza &
Nutella Calzoncino

2 Course \$64/\$29 Bambini
3 Course \$72/\$34 Bambini
(For groups of 12 or more)

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

Focaccia: E.V Olive Oil, Sea Salt	12
DOC Antipasto - chefs assortment	39
DOC Salumi board-8 or 16 slices	20/39
DOC Formaggi chefs selection of 3, miele di tartufo	38
OR please create your own antipasto:	
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
Prosciutto e melone (2)	14

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 with restraint exercised.

We are artisans & proud to be Italian.

Follow us on Instagram @doc_gastronomia



IVA
INCLUSA

ANTIPIZZA CALDI

Parmigiana di melanzane - eggplant parmigiana GF	22
Polpette della Nonna - Nonna's beef and pork meatballs	24

PASTA

Gnocchi al Pomodoro e Basilico - ricotta salata	30
Lasagna - grass fed beef ragu with bechamel	34
Rigatoni Ragu - local grass-fed beef ragu	33
Pumpkin & Parmesan Ravioli - butter, sage & parmigiano	34
Penne alla Vodka - San Daniele prosciutto, DOC napoli & stracciatella	35
*see our specials board for today special	

INSALATE

Farro - Organic spelt grain w/ sauteed eggplant, zucchini, capsicum, topped with local fresh ricotta	20
Polpo - Marinated Fremantle Octopus, potatoes, rocket, medley tomatoes, celery, lemon zest, parsley	25
Caprese - roma tomatoes, buffalo mozzarella, black sea salt, pesto, basil & balsamic glaze	24
Mista - mixed leaf salad with balsamic & evoo	16
Rucola - rocket, pear, honey & DOP Pecorino Romano	18
Spinach - baby spinach, medley tomato, bocconcini, basil pesto & pine nuts	19
Radichio - shaved fennel, orange, walnuts, DOP gorgonzola & balsamic glaze	20
Additions - The above salads can be enriched with:	
- Italian Tuna + 8	
- 65gr Italian Buffalo Mozzarella + 9	

BAMBINI

Bimbo lasagna	19
Bimbo rigatoni ragu	17
Rigatoni Al Burro (butter)	15

1.5% Card Surcharge applies / Amex 2.75%.
*10% surcharge applies on Sundays
18% surcharge applies on Public Holidays
Cakeage applies to BYO cakes \$5pp

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

DOP PIZZA

Focaccia - E.V. olive oil, seasalt	12
Pizza Marinara - tomato, olive oil, garlic, oregano	22
Pizza Margherita - tomato, mozzarella, fresh basil	24
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	30
Pizza San Daniele - San Marzano tomato, mozzarella, fresh buffalo mozzarella, D.O.P San Daniele Prosciutto	34
Pizza Napoletana - San Marzano tomato, mozzarella, anchovies & Ligurian olive	25
Pizza Capricciosa Nuova - San Marzano tomato, mozzarella, leg ham, mushroom, artichoke & olive	29
Pizza Cornuto - San Marzano tomato, mozzarella, 'nduja, roasted pepper & hot cacciatore salame	30
Pizza Speck - smoked prosciutto, fontina, wild mushroom & thyme	34
Pizza Pancetta - yellow tomato, passata, caciocavallo cheese, flat pancetta, DOC Deli's pork sausage, rosemary, thyme	34
Pizza Vegana - yellow tomato, seasonal house-made roasted veg Add vegan cheese 3	25
Pizza Tiger Prawns - San Marzano tomato, tiger prawns, mozzarella, endive, fresh chilli	35
Pizza Salsiccia - DOC Deli's pork sausage, crema di broccoli & mozzarella	29
Pizza Soppresa - San Marzano tomato, mozzarella, mild soppresa salame, provolone, pesto di casa & olive	29
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 & pistacchio	15
Sweet pizza - Belgian white chocolate, fresh strawberries & vanilla bean gelato	18
Nutella calzoncino with vanilla bean gelato	17
Tartufo by Gelato Papa hazelnut & chocolate GF	18
Coppa Gelato - Italian artisan gelato, made in Melbourne (Vaniglia, Cioccolato, Fragola, Limone, Pistachio, Nocciola) GF	1 scoop/ 6 2 scoop/ 11 3 scoop/ 16
Crema di Caffè - Italian coffee sorbet GF	8