

Why DOC Pizza?

Our Pizza dough has been evolving since 1969.

Stone ground flour,
San Marzano tomatoes,
DOP Buffalo Mozzarella &
organic EV Olive Oil.

A passion & experience passed down
from a previous generation.

A slow approach adopted & restraint
exercised.

We are artisans &
proud to be Italian.

22 Main Street
Mornington 3931
tel 5977 0988
Deli, Produce Store & Pizzeria
7 days • 9.30am til late
docgroup.net



PORTA VIA

scan this code with your camera, to
order online and see photos of all
our dishes!



ANTIPASTO BAR

Salumi board - selection of cured meats	17/25
Formaggi DOP - italian cheese board	16
Parmigiana di melanzane - eggplant, mozzarella, DOP San Marzano tomatoes & parmesan bake	16

INSALATONE • SALADS

Mista - mixed leaf salad with balsamic	12
Farro - Organic spelt grain, w/ roasted pumpkin, sweet potato & sage, rocket, pumpkin seeds and topped with fresh local ricotta (with Italian tuna or Australian smoked salmon add \$6.6)	19
Riso Nero - black rice w/ Cascina Fiume capsicum, baby onions & eggplant preserved in vinegar with a hint of creamed leek topped with goats cheese, pistacchio nuts & balsamic glaze (with Italian tuna or Australian smoked salmon add \$6.6)	19
Caprese - medley heirloom tomato, buffalo mozzarella, black sea salt, pesto & balsamic glaze	16
Rucola - rocket, pear, honey & DOP Pecorino Romano (with 65g DOP buffalo mozzarella add \$8)	16
Radicchio - radicchio, shaved fennel, orange pulp, walnuts, DOP gorgonzola & balsamic glaze	17

DOC PASTA

Lasagna - with béchamel, chianina grass fed beef ragu with DOP San Marzano tomatoes	24
Lasagna Del Giardino Organico - GF Ingredients & Veg, mixed organic greens, organic DOP pecorino, bechamel	25
Takeaway Lasagne Trays (feeds 3 - 4) Both Vegetarian & Traditional	40 HEAT AT HOME
Linguine Porcini porcini mushroom & truffle oil	24
Gnocchi pasticciati GF gnocchi with homemade Ragu and a touch of cream	24
Sweet Potato Gnocchi GF homemade sweet potato gnocchi with pumpkin, roasted sweet potatoes, gorgonzola, walnuts and sage.	24
Spinach Gnocchi GF homemade spinach gnocchi with Speck(smoked prosciutto) and radicchio.	24

DOC MAINS

Minestrone	13
"Spezzatino" Beef Stew - with mixed organic vegetables	21/39
Polpette della Nonna - Nonna's meatballs w/ green peas & DOP San Marzano tomato sauce	21

DOC PIZZA

Focaccia - E.V. olive oil, sea salt	9
Pizza Margherita - San Marzano tomato, mozzarella, fresh basil	19
Pizza Pomodoro - yellow tomato passata, heirloom tomato, anchovies, olive & Pantelleria capers	22
Pizza DOC - San Marzano tomato, fresh buffalo mozzarella, fresh basil	24
Pizza Tonno - San Marzano tomato, mozzarella, Italian tuna fillet, red onions & Pantelleria capers	25
Pizza San Daniele - San Marzano tomato, fresh buffalo mozzarella, D.O.P San Daniele Prosciutto	26
Pizza Napoletana - San Marzano tomato, mozzarella, anchovies & Ligurian olive	23
Pizza Capricciosa Nuova - San Marzano tomato, mozzarella, leg ham, mushroom, artichoke & olive	24
Pizza Cornuto - San Marzano tomato, mozzarella, induja, roasted pepper & hot cacciatore salame	24
Pizza Speck - smoked prosciutto, fontina, wild mushroom & thyme	25
Pizza Cicoria - chicory, mozzarella, DOP gorgonzola & lemon	23
Pizza Vegana - yellow tomato, seasonal house-made roasted vegetables	22
Pizza Tiger Prawns - San Marzano tomato, tiger prawns, mozzarella, endive, fresh chilli	29
Pizza Salsiccia - DOC Deli's pork sausage, crema di broccoli & mozzarella	24
Pizza Soppresa - San Marzano tomato, mozzarella, salame, provolone, pesto di casa & olive	25
Pizza ai Porcini - wild mushrooms, truffle oil & mozzarella in bianco with grated DOP pecorino	26
Calzone (folded pizza) - mozzarella, fresh ricotta, spinach & double smoked leg ham	25

GLUTEN FREE PIZZA BASE OPTION \$3

DOLCI

Housemade Tiramisu	9/16
Coppa Gelato 2 scoops	9
Sweet pizza - Belgian white chocolate, fresh strawberries, vanilla bean gelato	14
Nutella calzoncino with vanilla bean gelato	13
Cannoli - filled with ricotta and pistacchio (2)	13