

D.O.C.

PIZZA & MOZZARELLA BAR

D.O.C. SELECTED CHEESES

ASIAGO (VENETO)

Traditional hard, either lightly pressed or aged slowly sharp cheeses, intensely flavoured, ideal for grating and toasted sandwiches(cow's milk)

BUFFALO MOZZARELLA (CAMPANIA)

Mild, white fresh cheese made by dipping curd in hot whey, then stretching and kneading it, traditionally made with buffalo milk but nowadays often from cows milk, this is called fior di latte(buffalo milk and cow's milk)

BURRATA (PUGLIA)

Buttery texture in the centre created by fresh cream and shredded pieces of mozzarella called stracciatella, outer skin made from stretched mozzarella(buffalo milk and sometimes cow's milk)

CACIOCAVALLO (SUD ITALIA)

Pasta filata cheese with is tied with a cord and is hung up to mature, its core is yellowish gold and has a full lightly sweet taste, also available smoked (cow's milk)

FONTINA (VALLE D'AOSTA)

Semi soft to aged cheese, high milk content, ideal for cooking, pungent and quite intense, nutty and very popular (cow's milk)

FORMAGGIO DI FOSSA (EMILIA-ROMAGNA)

Matured underground, unique assertive flavour because of aging process, a sweet start then a vibrant peppery flavour (sheep milk)

GORGONZOLA (LOMBARDIA)

Soft ring, distinctive, creamy blue cheese, with flavours that range from mild to sharp depending on age (cow's milk)

GRANA PADANO (LOMBARDIA)

Hard, grainy and crumbly, taste is fresh, fruity and sweet, ideal for cooking (cow's milk)

MASCARPONE (LOMBARDIA)

Actually a cream, not cheese, made from light cream, spreadable, beautiful sweetened with sugar and principal ingredient of tiramisu (cow's milk)

MONTASIO (FRIULI-VENEZIA GIULIA)

Hard, full aroma depending on age, flavour is rich and fruity and ideally eaten with cured meats (cow's milk)

MONTE VERONESE (VENETO)

Ranging from fresh to hard, has a sweet intense flavour, slight piquant, made from skimmed cows milk, regarded as the great cheese of the Lessini mountains(cow's milk)

PECORINO (SARDEGNA, LAZIO AND TOSCANA)

Semi hard sheep cheese, salty flavour with fruity tang, also ideal for grating (sheep's milk)

PROVOLONE (NAZIONALE)

Semi hard, aged til supple and smooth with thin waxed rind spicy pasta filata cheese(cow's milk)

ROBIOLA (PIEMONTE)

Soft-ripened cheese of the Stracchino family, made with varying proportions of cow's, goat's milk and sheep milk, seasoned rind, smooth lushness to its full, tangy and mildly sour flavour, 52% high fat content (cow's goat's milk and sheep milk)

REGGIANO PARMIGIANO (EMILIA-ROMAGNA)

King of all cheeses, aroma is sweet and fruity, taste is savoury and piquant, consorzio's stamp is impressed in the skin showing its authenticity (cow's milk)

STRACCHINO (LOMBARDIA)

Soft spreadable cheese, no preservatives (cow's milk)

SCAMORZA (SUD ITALIA)

Stretched curd, smooth, closely related to mozzarella, ideal for toasted sandwiches and pizza, also available in smoked option (cow's milk)

TALEGGIO (LOMBARDIA)

Soft wash rind, delicate, buttery and semi soft, with a pungent smell (cow's milk)



D.O.C. SELECTED SALUMI

SAN DANIELE PROSCIUTTO (FRIULI-VENEZIA GIULIA)

Haunch of pig that has been seasoned with salt, pepper and a little garlic, incomparable taste due to favourable climate and a healthy diet in pigs, essentially cured ham

PROSCIUTTO DI PARMA (EMILIA-ROMAGNA)

Cured haunch of pig, seasoned with salt, pepper and a little garlic, a DOC controlled product, monitored by a special consortium that oversees the production, the perfect antipasto

CULATELLO DI ZIBELLO (EMILIA-ROMAGNA)

Made from the heart of the haunch of the pig, very tender, exclusive and expensive cured meat, a pleasant mild taste and an ideal starter, it represents the quintessence of parma ham

MORTADELLA (EMILIA-ROMAGNA)

Consists of ground pork meat and long strips of fat, giving it the mosaic appearance, often mixed with other meats such as beef and veal, often mixed with herbs or refined with garlic, peppercorns and pistachios

GUANCIALE

Unsmoked Italian bacon prepared with pig's jowl or cheeks (guancia, Italian for cheek), rubbed with salt, ground black pepper or red pepper and cured for 3 weeks, its flavour is stronger than other pork products, such as pancetta and its texture is more delicate

COPPA

A delicacy made from the muscular part of the pigs neck, it is cured in brine and stuffed into a cows intestine, cured for 6 months then wrapped for storage in cloth soaked in white wine

PANCETTA

A fatty bacon from the belly of the pig (pancia), flavoured with seasonings such as pepper, cloves, cinnamon and nutmeg, in either fresh, smoked or dried form

COTECHINO (EMILIA-ROMAGNA)

Consists of pork rind, lean pork, other parts of the pig, fat and seasonings during cooking the pork rind turns gelatinous giving it an incomparable taste, often served with lentils

SALAME

A long life sausage and meat from the best lean pork and a spicy mixture also of diced bacon, salt, peppercorn and red wine, cured between 3 and 6 months in natural pigs gut

LARDO DI COLONNATA

Essentially bacon fat regarded as poor man's fare but now a delicacy, it is stored in a dish rubbed with salt, pepper, garlic, rosemary, cloves, etc and left covered in a cool area for up to 6 months, it can then be sliced and served on bruschetta and pizza

CAPOCOLLO

In some regions capocollo (pork collar) is also lonza, generously seasoned with garlic and pepper and air dried

SPECK (SUD-TIROL, TRENTO ALTO ADIGE)

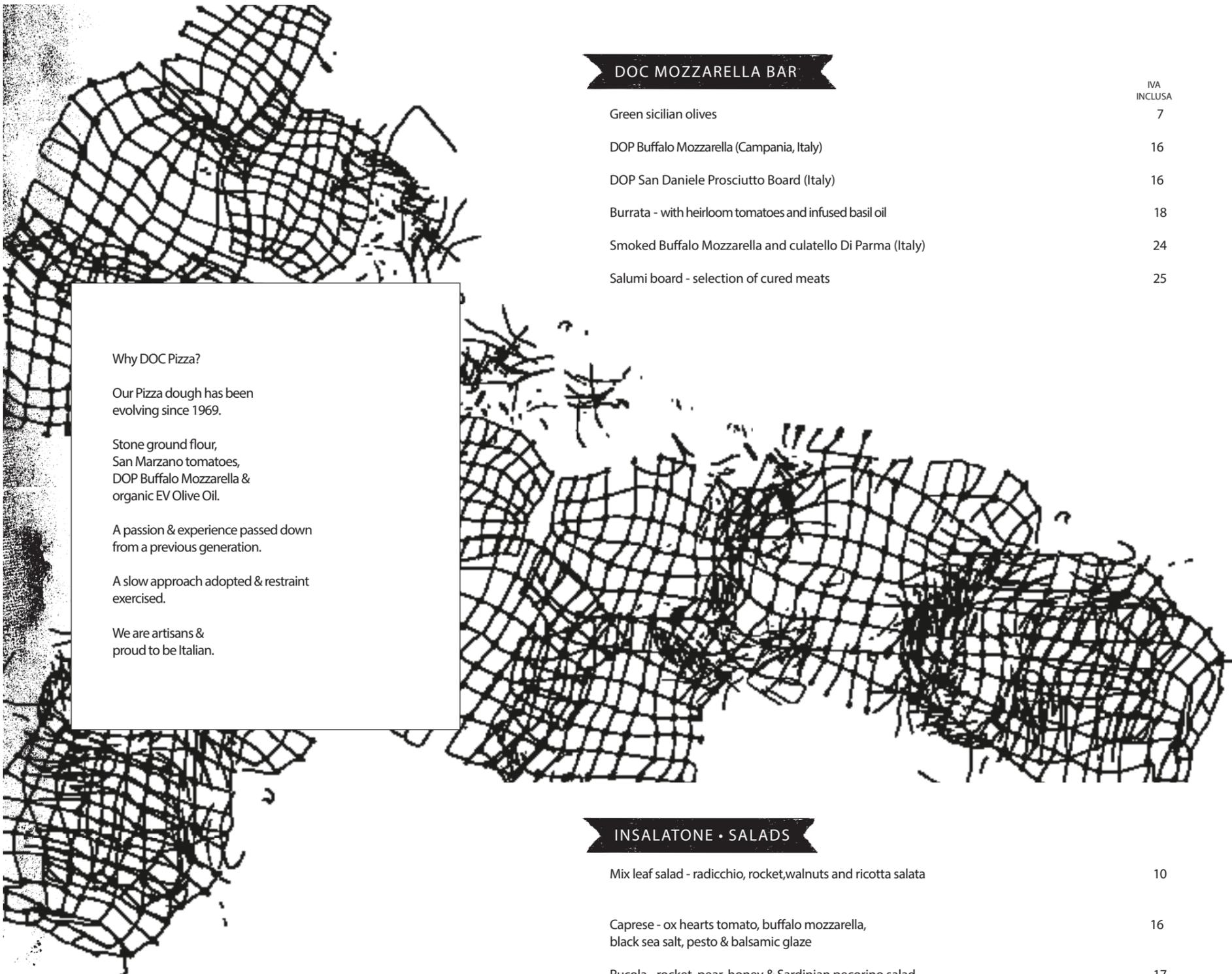
Distinctively juniper-flavoured ham, it is salt cured and smoked, made from the hind leg of the pig, unlike other prosciutti, speck is boned before curing

INDUJA (CALABRIA)

Salami style sausage with pasty texture usually very peppery and spicy

DOC: A phrase used by various agricultural government bodies that set and oversee the standards of some Italian foods, most significantly cheese and wine.

DOP: 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.



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.

DOC MOZZARELLA BAR

Green sicilian olives	IVA INCLUSA 7
DOP Buffalo Mozzarella (Campania, Italy)	16
DOP San Daniele Prosciutto Board (Italy)	16
Burrata - with heirloom tomatoes and infused basil oil	18
Smoked Buffalo Mozzarella and culatello Di Parma (Italy)	24
Salumi board - selection of cured meats	25

DOP PIZZA

Focaccia – E.V. olive oil, sea salt	IVA INCLUSA 9
Pizza Margherita – San Marzano tomato, mozzarella, fresh basil	19
Pizza DOC – San Marzano tomato, fresh DOPbuffalo mozzarella, fresh basil	25
Pizza San Daniele – San Marzano tomato, DOPbuffalo mozzarella, DQ.PSan Daniele Prosciutto	27
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	25
Pizza Speck – smoked prosciutto, fontina, wild mushroom & thyme	25
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 Soppressa – San Marzano tomato, mozzarella, salame, provolone, pesto di casa & olive	25
Pizza ai Porcini – wild mushrooms, truffle oil & mozzarella in bianco with grated DOPpecorino	26
Calzone – mozzarella, fresh ricotta, spinach, double smoked leg ham & grated reggiano	25
ATTENZIONE Strictly no changes & no half/half pizzas - Scusa	
- Our san marzano tomatoes are DOP	

INSALATONE • SALADS

Mix leaf salad - radicchio, rocket,walnuts and ricotta salata	10
Caprese - ox hearts tomato, buffalo mozzarella, black sea salt, pesto & balsamic glaze	16
Rucola - rocket, pear, honey & Sardinian pecorino salad (with 65g DOP buffalo mozzarella add \$8)	17
Riso nero - golden beetroot,cavolo nero,pomegranate, shaved almond,dill and maple syrup citronette (Italian tuna add \$6)	19

LASAGNE

Lasagna - traditional meat lasagna (organic beef & pork)	25
Lasagna Vegetale Parmigiana (GF) - eggplant, organic Petrilli pomodoro,buffalo mozzarella	25

The above pizzas that don't already have buffalo mozzarella can be enriched with fresh DOP buffalo mozzarella - add 8 dollars

GLUTEN FREE PIZZA BASE OPTION AVAILABLE. \$3 SURCHARGE
Please note, although the base is gluten free and endeavors are made to not cross contaminate, the pizza is cooked in a gluten environment and thus not for strict celiacs.

DOLCI

Cassata - Sicilian cake with sweet ricotta, chocolate & candied fruits	12
Sweet goat's cheese tiramisu with traditional savoiardi & montenegro	13
Sweet pizza – Belgian white chocolate, fresh strawberries, vanilla bean gelato	14
Nutella calzoncino withvanilla bean gelato	13
Selezione formaggi DOP - Italian cheese board with accompaniments	18

A 15% surcharge on Public Holidays will be applied.
Credit card surchage applies.



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Mon–Wed-5pm till late
Thurs-Fri-Sat-Sun-midday til late
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