



GASTRONOMIA ITALIANA

BIBITE • SOFT DRINKS

Table listing soft drinks: Chinotto or Gazzosa - by Lurisia, Baladin range (adult soft drink), Coca Cola, Coke No Sugar, Fruit juices by Zuegg, Organic Ice Tea - lemon or peach, Aranciata Rossa, Limonata by San Pellegrino, Acqua minerale Lurisia bolle, Acqua minerale Lurisia stille.

BIRRE E CEDRO • BEER & CIDER

Table listing beers and ciders: Peroni (Lazio) The original Italian lager, Peroni Lite (Lazio) lager, Peroni Libera (Zero Alcohol), Peroni Senza Glutine (Gluten Free), Menabrea (Piemonte) light crisp lager style hoppsy, Ichnusa (Sardegna) pale lager, malt aroma, crisp, Ichnusa non filtrata (Sardegna) unfiltered lager, Peroni Rossa Gran Riserva amber lager, Peroni Doppio Malto Riserva (Lazio) double malt & caramel notes, Peroni Puro Malto Riserva (Lazio) single malt & hop notes, Isaac (Piemonte) fruity/citrus on the palette, notes of spice, Cider - Apple Cider (Trentino) made from 100% Italian apples, I'ippa (Piemonte) - italian IPA bright amber colour and citrus notes.

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.

APERITIVI • COCKTAILS

Spritz - classic Italian way to whet your appetite
All served with DOC Prosecco & soda over ice

Saint Felix Aperitivo (blood orange & bergamot)
Limoncello & Rosemary
Montenegro & Orange

Negroni
Saint Felix Gin, Bitter Citrus Aperitivo, Cocchi Rosso

White Negroni
Saint Felix Gin, Cocchi Americano, Amaro, pink grapefruit

Americano
Bitter Citrus Aperitivo, Cocchi Rosso & soda

Mojito DOC
Limoncello, Limonata, lime & mint

Gin & Tonic
Wild Forest Gin, Fevertree Tonic

Mandarino
Saint Felix Vodka, Mandarin Soda

DOC Pompelmo
Bitter Citrus Aperitivo, Grapefruit Soda, Orange

DOC Black Russian
Vodka, Kahlua, Coffee Sorbet on ice

DOC Yuzu Tea
Saint Felix Yuzu, Cocchi Bianco, Organic Lemon Ice Tea,
on ice, lemon and basil

NON-ALCOHOLIC APERITIVO

Spritz
Lyre's Italian Orange Aperitivo, Non-Alco Prosecco, Soda

No-jito
Limonata, Crushed Lime, Mint

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.

Table listing amari and grappe: Averna (Sicilia), Amaro Alpino (Trentino), Amaro Montenegro (Emilia Romagna), Amaro Nonino (Friuli), Amaro Delcapo (Calabria), Sambuca Molinari (Lazio), Fernet Branca (Lombardia), Limoncello, Grappa Ammalia (Marche), Grappe Nonino.

*10% surcharge applies on SUNDAYS
A 18% surcharge on Public Holidays will be applied.

BOLLICINE • SPARKLING

Table listing sparkling wines: Prosecco DOC - Veneto, Pet-Nat Fattoria Sardi IGT 2019 (Organic & Sulfite free) - Toscana, Franciacorta Cuvée Brut D.O.C.G. Ca'del Bosco - Lombardia.

BIANCHI • WHITE WINE

Table listing white wines: Vino della Casa - House White Pinot Grigio, Vermentino, Argiolas Costamolino 2019 - Sardegna, Cortese di Gavi. Palladino 2020 - Piemonte, Pinot Grigio, Terrazze della Luna 2021 - Trentino, Soave, Grisella Classico DOC - Veneto, Sauvignon Blanc, Tramin Cantina Tramin Alto Adige - Italy, Chardonnay, Kurtatsch 'Caliz' DOC 2019 - Trentino Alto Adige.

ROSATI • ROSÉ

Table listing rosé wines: Prosecco Montelliana DOC Rosé - Veneto, Fattoria Sardi Sangiovese 2021 IGT (organic grapes) - Toscana, Bruzzolo Casa Di Monte 2020 IGT - Toscana.

ROSSI • RED WINES

Table listing red wines: Vino della Casa - House Red Merlot/Sangiovese, Cadmo Rosso di Toscana IGT 2020 - Toscana, Motta Del Lupo DOC 2018 - Puglia, Chianti Classico, Casa Di Monte D.O.C.G. 2017 - Toscana, Aglianico, Cantini Mustilli DOC 2017 - Campania, Primitivo, Quota 29 Menhir 2020 - Puglia, Valpolicella Ripasso, Giuseppe Campagnola Superiore DOC 2018 - Veneto, Barbera D'Alba Superiore, Palladino DOC 2019 - Piemonte, Montepulciano, Cataldi Madonna DOC 2020 - Abruzzo, Langhe Nebbiolo, Mauro Molino DOC 2020 - Piemonte, Nero d'Avola, Libera Terra DOC 2021 - Sicilia.

CELLAR SELECTION

Table listing cellar selection wines: Amarone, Spada Classico 2015 - Veneto, Nebbiolo, GAJA Sito Moresco Langhe DOC 2017 - Piemonte, Barolo, Cantina Reva D.O.C.G. 2017 - Piemonte.

VINI DOLCI • DESSERT WINES

Table listing dessert wines: Moscato D'Asti, Vigna Senza Nome 2020 - Piemonte, Vin Santo del Chianti DOC - Toscana.

ANTIPIZZA FREDDI

- Focaccia
- DOC Antipasto - chefs assortment
- DOC Salumi board - 8 or 16 slices
- Trecce Fior di Latte Mozzarella
- Scamorza (smoked mozzarella)
- DOP Italian Mozzarella di Bufala
- Fior di Burrata, medley tomatoes
- Ricotta di Bufala, toasted bread
- Degustazione 3 Mozzarella
- San Daniele Prosciutto
- Bresaola air cured, salted beef
- Mortadella GF
- Sopressa Salami mild or hot GF
- White Sardinia Anchovies
- Mixed Sicilian Olives
- Artichoke Hearts
- Cipolline, balsamic baby onions

ANTIPIZZA CALDI

- Minestrone - Italian style vegetable soup
- Parmigiana di melanzane - eggplant parmigiana
- Polpette della Nonna - Nonna's meatballs

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.

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GASTRONOMIA ITALIANA

IVA
INCLUSA

PASTA

- 10 Lasagna - grass fed beef ragu with bechamel
- 35 (Bimbo lasagna small size 16)
- 19/37 Lasagna Vegetariana - GF, mixed organic vegetables, organic DOP pecorino, bechamel
- 13 (Bimbo lasagna small size 16)
- 16 Orecchiette Cime di Rapa e salsiccia - sausage, green turnips & pecorino
- 18
- 22 Ravioli Spinach e Ricotta - tomato sugo, grated salted ricotta & basil
- 16
- 38 Gnocchi al Ragu, local grass fed beef ragu
- 17 Pasta al Forno ai 4 formaggi, ovenbaked mac & four cheese
- 15 Bimbo Rigatoni Napoli (children only)
- 12
- 12 GLUTEN FREE Casarecce pasta available +3 (contains eggs)
- 12 All pasta dishes served with grated parmigiano

INSALATONE

- 8 Mista - mixed leaf salad with balsamic
- 8
- 8
- 5
- 16 Farro - Organic spelt grain w/ sauteed eggplant, zucchini, & capsicum, topped with local fresh ricotta & charcoal flat bread cracker
- 19 Caprese - roma tomatoes, buffalo mozzarella, black sea salt, pesto, basil & balsamic glaze
- 22 Spinach - baby spinach, medley tomato, bocconcini, basil pesto & pine nuts
- Rucola - rocket, pear, honey & DOP Pecorino Romano
- Radicchio - shaved fennel, orange, walnuts, DOP gorgonzola & balsamic glaze
- Additions The above salads can be enriched with:
 - Italian Tuna or Australian Smoked Salmon +7
 - 65gr Italian Buffalo Mozzarella +8

TASTING MENU

FOR GROUPS 12 OR MORE

Share style degustation - \$59 per person (mixed salumi & buffalo mozzarella, focaccia, Chefs pasta, mixed pizzas & salads)
dessert optional +6pp

12 years & under - \$27 per little person.

Our products may contain allergens, please consult our Allergen Matrix for detail

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DOC PIZZA

- 29 Focaccia - E.V. olive oil, sea salt 10
- Marinara - just tomato, fresh garlic & oregano 17
- 31 Pizza Margherita - tomato, mozzarella, fresh basil 20
- Pizza Pomodoro - yellow tomato passata, heirloom tomato, anchovies, olive & Pantelleria capers 25
- 29 Pizza DOC - tomato, mozzarella, fresh hand-torn buffalo mozzarella, fresh mount martha basil 27
- 30 Pizza Tonno - San Marzano tomato, mozzarella, Italian tuna fillet red onions & Pantelleria capers 27
- 29 Pizza San Daniele - San Marzano tomato, fresh buffalo mozzarella, D.O.P San Daniele Prosciutto 30
- 15 Pizza Napoletana - San Marzano tomato, mozzarella, anchovies & Ligurian olive 25
- Pizza Capricciosa Nuova - San Marzano tomato, mozzarella, leg ham, mushroom, artichoke & olive 26
- Pizza Cornuto - San Marzano tomato, mozzarella, 'nduja, roasted pepper & hot cacciatore salame 27
- Pizza Speck - smoked prosciutto, fontina, wild mushroom & thyme 29
- 15 Pizza Cicoria - chicory, mozzarella, DOP gorgonzola & lemon 26
- 19 Pizza Vegana - yellow tomato, seasonal house-made roasted veg *Add vegan cheese.* 25
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- 20 Pizza Tiger Prawns - San Marzano tomato, tiger prawns, mozzarella, endive, fresh chilli 33
- 19 Pizza Salsiccia - DOC Deli's pork sausage, crema di broccoli & mozzarella 28
- 17 Pizza Soppressa - San Marzano tomato, mozzarella, mild soppressa salame, provolone, pesto di casa & olive 27
- 19 Pizza ai Porcini - wild italian mushrooms, truffle oil & mozzarella in bianco with grated DOP pecorino 32
- Calzone (folded pizza) - mozzarella, fresh ricotta, spinach & double smoked leg ham 28

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

VEGAN MOZZARELLA AVAILABLE +\$3 / GLUTEN FREE PIZZA 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 14
- Cannoli - two cannoli siciliani with local ricotta & pistachio 15
- Sweet pizza - Belgian white chocolate, fresh strawberries & vanilla bean gelato 18
- Nutella calzoncino with vanilla bean gelato 16
- Tartufo by Gelato Papa - hazelnut & chocolate GF 16
- Coppa Gelato - three scoops of local made artisan gelato GF 15