



GASTRONOMIA ITALIANA

APERITIVI • COCKTAILS

Spritz - classic italian way to whet your appetite
All served with DOC Prosecco & soda over ice
Saint Felix Aperitivo (blood orange & bergamot) OR
Limoncello & Rosemary

Negroni
Saint Felix Gin, Bitter Citrus Aperitivo, Cocchi Rosso

White Negroni
Saint Felix Gin, Cocchi Americano, Amara, 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

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.

- 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)
Grappa Nonino

CHECK IN HERE, GRAZIE

Please Scan the QR Code.
OR
https://go.vic.gov.au/check-in
Venue code: QGJ GPH



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

BOLLICINE • SPARKLING

- Prosecco DOC - Veneto 14 62
Pet-Nat Fattoria Sardi IGT 2019 (Organic & Sulfite free) - Toscana 65
Franciacorta Cuvée Brut DOCG Ca'del Bosco - Lombardia 95
Moscato Saracco d'asti DOCG - Piemonte 14 70

BIANCHI • WHITE WINES

- Vino della Casa - House White - Pinot Grigio 12 49
Vermentino, Argiolas Costamolino 2018 - Sardegna 13 60
Cortese di Gavi, Palladino 2019 - Piemonte 13 61
Pinot Grigio, Sassolino 2020 - Friuli 16 65
Soave, Grisella Classico DOC - Veneto 15 70
Sauvignon Blanc, Tramin Cantina Tramin Alto Adige - Italy 16 75
Chardonnay, 'Thou Blanc', Bava - Piemonte 15 70

ROSATI • ROSÉ

- Prosecco Montelliana DOC Rosé - Veneto 15 70
Fattoria Sardi Sangiovese 2018 (organic grapes) - Toscana 15 70

ROSSI • RED WINES

- Vino della Casa - House Red - Merlot/Sangiovese 12 49
Motta Del Lupo - Puglia 13 60
Cadmo Sangiovese, Casa Di Monte Blend - Tuscany 12 53
Chianti, Casa Di Monte Classico DOCG 2016 - Toscana 16 75
Primitivo, Quota 29 Menhir 2020 - Puglia 14 65
Valpolicella Ripasso, Giuseppe Campagnola Superiore Doc 2018 - Veneto 16 75
Barbera d'Alba, Palladino 2017 DOC - Piemonte 17 80
Montepulciano, Cataldi Madonna d'Abruzzo 2018 - Abruzzo 16 75
Langhe Nebbiolo, Mauro Molino Doc 2019 - Piemonte 19 88

CELLAR SELECTION - all on display in our produce room

- Amarone, Spada Classico 2015 - Veneto 25 115
Nebbiolo, GAJA Sito Moresco Langhe DOC 2017 - Piemonte 130
Rosso di Montalcino, Talenti Doc 2018 - Toscana 95
Barolo, Ferdinando Principiano Serralunga Docg 2015 - Piemonte 150

VINI DOLCI • DESSERT WINES

- Vin Santo del Chianti DOC - Toscana (100ml) 15
Scusa - no B.Y.O.

BIBITE • SOFT DRINKS

- Chinotto, Gazzosa or aranciata - by Lurisia 6
Baladin range (adult soft drink)
Coca Cola, Coke No Sugar 6
Fruit juices by Zuegg 6
Organic Ice Tea - lemon or peach 7.5
Acqua minerale Lurisia bolle 330ml 4
Acqua naturale Lurisia stille 330ml 4

BIRRE E CEDRO • BEER & CIDER

- Peroni (Lazio) The original Italian lager 330ml 10
Menabrea (Piemonte) light crisp lager style hoppsy 330ml 11
Ichnusa (Sardegna) pale lager, malt aroma, crisp 330ml 11
Peroni Doppio Malto Riserva (Lazio) double malt & caramel notes 500ml 15
Petrognola (Toscana) Spelt, medium bodied 330ml 13

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.

ANTIPASTI BAR

MOZZARELLA BAR

Australian Fior di Latte Trecce	9
Australian Scamorza (smoked mozzarella)	13
DOP Italian Buffalo Mozzarella	17
Fior di Burrata	14
Trio di Mozzarella (Fior di latte, Buffalo, Scamorza)	36
add a Focaccia	10

ANTIPASTO APPROX. 100G

DOC Antipasto - chefs assortment of antipasto ingredients	29
White Sardinian Anchovies, fennel	8
Mixed Sicilian Olives	6
House made Peperonata	7
Artichoke hearts	8
Cipolline, balsamic baby onions	5
Fresh Melone, San Daniele Prosciutto	7

SALUMI 6 FETTE DI:

DOC Salumi board - assortment of the below (8/16)	19/37
OR 6 FETTE DI:	
San Daniele Prosciutto	16
Bresaola air cured, salted beef	12
Mortadella GF	9
Sopressa Salami mild or hot GF	10

FATTO IN CASA

Parmigiana di melanzane - eggplant, mozzarella, DOP San Marzano tomatoes & parmesan bake	18
Polpette della Nonna - Nonna's meatballs w/ DOP San Marzano tomato sauce & Mozzarella	19

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

Lasagna - grass fed beef ragu with béchamel, DOP San Marzano tomatoes
(Bimbo Lasagna small size 15)

Lasagna Vegetariana - GF Ingredients, mixed organic Cafresco vegetables, organic DOP pecorino, bechamel
(Bimbo Lasagna small size 15)

House made fresh pasta -

Spaghetti cacio e pepe, parmesan, pecorino, pepper

Gnocchi pesto, Mt Martha Basil pesto (contains nuts)

Rigatoni pancetta and piselli, Napoli sauce pancetta and peas

Bimbo Rigatoni Napoli, children only

GLUTEN FREE Casarecce PASTA AVAILABLE with any of the above +3
(contains eggs)

All pasta dishes served with grated parmigiano

INSALATONE • SALADS

Mista - mixed leaf salad with balsamic 14

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 19

Spinach - baby spinach, medley tomato, boconcini, basil pesto & pine nuts 18

Rucola - rocket, pear, honey & DOP Pecorino Romano 17

Radicchio - radicchio, shaved fennel, orange, walnuts, DOP gorgonzola & balsamic glaze 18

Additions - The above salads can be enriched with:
Italian Tuna or Australian Smoked Salmon add 7
65gr Italian Buffalo Mozzarella add 8

TASTING MENU FOR GROUPS 12 OR MORE

3 courses / \$59 per person (salumi & mozzarella board, focaccia, mixed pizzas & salads, dessert pizzas)

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

DOC Mornington supports and sources its vegetables where possible from local Organic farmers

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

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DOC PIZZA

28 **Focaccia** - E.V. olive oil, sea salt 10

Pizza Margherita - tomato, mozzarella, fresh basil 19

28 **Pizza Pomodoro** - yellow tomato passata, heirloom tomato, anchovies, olive & Pantelleria capers 24

Pizza DOC - tomato, mozzarella, fresh hand-torn buffalo mozzarella, fresh mount martha basil 26

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 29

28 **Pizza Napoletana** - San Marzano tomato, mozzarella, anchovies & Ligurian olive 24

15 **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 26

Pizza Speck - smoked prosciutto, fontina, wild mushroom & thyme 28

Pizza Cicoria - chicory, mozzarella, DOP gorgonzola & lemon 24

Pizza Vegana - yellow tomato, seasonal house-made roasted veg add vegan cheese 3 24

19 **Pizza Tiger Prawns** - San Marzano tomato, tiger prawns, mozzarella, endive, fresh chilli 31

19 **Pizza Salsiccia** - DOC Deli's pork sausage, crema di broccoli & mozzarella 28

18 **Pizza Soppressa** - San Marzano tomato, mozzarella, mild soppressa salame, provolone, pesto di casa & olive 27

17 **Pizza ai Porcini** - wild mushrooms, truffle oil & mozzarella in bianco with grated DOP pecorino 29

18 **Calzone (folded pizza)** - mozzarella, fresh ricotta, spinach & double smoked leg ham 28

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

GLUTEN FREE PIZZA BASE AVAILABLE. +\$3 ADD VEGAN CHEESE +\$3

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

Cannoli - two cannoli siciliani with local ricotta and pistacchio 14

Sweet goat's cheese tiramisu with savoiardi, pavesini & montenegro 14

Sweet pizza - Belgian white chocolate, fresh strawberries, vanilla bean gelato 16

Nutella calzoncino with vanilla bean gelato 15

Tartufo by Gelato Papa - hazelnut & chocolate GF 16

Coppa Gelato - three scoops of italian gelato GF 13