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GASTRONOMIA ITALIANA

## CICCHETTI & SNACKS

Our <b>Focaccia</b> (80% hydration, 48-hour fermentation) w 'Nduja & Green Olive Butter VO VGO	10
Marinated Sicilian Nocellara <b>olives</b> w Orange Zest, Bay Leaf, EV00 V VG GF	9
<b>Crocchetta</b> Fritta alla Gricia w Bucatini, Guanciale, Pecorino Romano DOP, Black Pepper	EA 6
<b>Millefoglie</b> di manzo w Marbled Rangers Valley Black Angus Skewer, Rosemary GF	EA 17
<b>Cicchetti trio</b> , Mini Toasts w Anchovy & Ox Heart Tomato, Fegatini & Cipolla,	18
Goats Curd, Olive Tapenade & Pizzutello Tomato	

## ANTIPASTO

Chianina <b>Polpette</b> w San Marzano Tomato, Parmigiano Reggiano 18m	21
<b>Panzanella</b> w Ox Heart Tomato, Grilled Focaccia, Cucumber Sauce, Balsamic Crunch V VG	20
<b>Burrata</b> (125g) w Pappa al Pomodoro, Tomato EV00 VG	30
<b>Calamari</b> Fritti w Semolina Dusted Calamari, Parsley Mayo, Lemon GLO	23 / 35
Cantabrico <b>Anchovies</b> w Marinated Roast Capsicum, EV00, Ciabatta Crostini	14
<b>Roast beef Carpaccio</b> w Shaved Medium Rare Black Angus Girello, Lemon Vinaigrette GF	21
D.O.C <b>Antipasto</b> for two w San Daniele DOP, Chiacchiere Napoletane, Salamino Finocchiona, air freighted Mozzarella di Bufala Campana DOP, Noccellara Olives, Marinated Capsicum	44

## PASTA FRESCA

D.O.C <b>Lasagna</b> w Bolognese, Bechamel, Fresh Lasagna Sheets, Parmigiano Reggiano 18m	34
<b>Spaghetti</b> al Pomodoro w San Marzano, Parmigiano Reggiano 18m VO VG GFO	26
<b>Linguine</b> Marinara w calamari, prawns, mussels, Rockling, Chilli, Garlic GFO	37
<b>Fettuccine</b> ai Funghi w Porcini Butter, Grilled Portobello VG GFO	29
<b>Pipe Rigate</b> ragù Senese w Pork Belly, Wagyu Chuck, DOC Deli Salsiccia, Parmigiano Reggiano 18m	38
<b>Cappelletti</b> , San Daniele DOP and Ricotta Filling, Leek Cream	39
<b>Gnocchi</b> w Basil, Almond and Celery Pesto VG	30

*Fresh gluten-free pasta available*

## SECONDI

Chicken <b>Saltimbocca alla Romana</b> w San Daniele DOP, Sage, White Wine Sauce, Potato Puree GFO	34
Eggplant <b>Cotoletta</b> w Salsa Rosa V VG	28

## CONTORNI

Grilled <b>Broccolini</b> w Lemon, Roasted Almonds V VG GF	14
<b>Patatine fritte</b> w Parsley Mayo V VG GLO	14
<b>Rucola</b> w Pear, Pecorino Romano DOP, Honey VG GF	14
<b>Mista</b> salad w cos lettuces, oak lettuces, Lemon Vinaigrette V VG GF	14

## DOLCI

<b>Tiramisù</b> w Semi-Sweet Mascarpone, Savoiardi, Espresso, Montenegro VG	16
D.O.C <b>Paradiso</b> w Pan di Spagna, White Chocolate Ganache, Galliano Vanilla Syrup VG	20