



D.O.C. SELECTED FORMAGGI

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 and milky 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 as a smoked cheese (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)

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

GORGONZOLA (LOMBARDIA)

Soft, 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, made from light cream, spreadable, beautiful sweetened with sugar and principal ingredient of tiramisu (cow's milk)

MONTASIO (FRIULI-VENEZIA GIULIA)

Hard, full aroma, flavour is rich and fruity, ideally eaten with cured meat (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 VALPADANA (LOMBARDIA, VENETO, EMILIA-ROMAGNA)

Semi soft aged pasta filata cheese with smooth texture, with a mild to sharp flavor depending on maturity. Known for versatility, it can be smoked and is characterized by its hung aging, unique shapes and thin waxed rind (cow's milk).

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

RICOTTA (NAZIONALE)

Soft, creamy, and mild fresh cheese made from whey, used in desserts, pasta fillings, and savory dishes (cows 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)

Also knows as Crescenza, a soft spreadable cheese, with a mild flavor. Made with 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 cheese, with a delicate, buttery and semi soft texture, with a pungent and bold smell (cow's milk)

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, TRENTINO 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

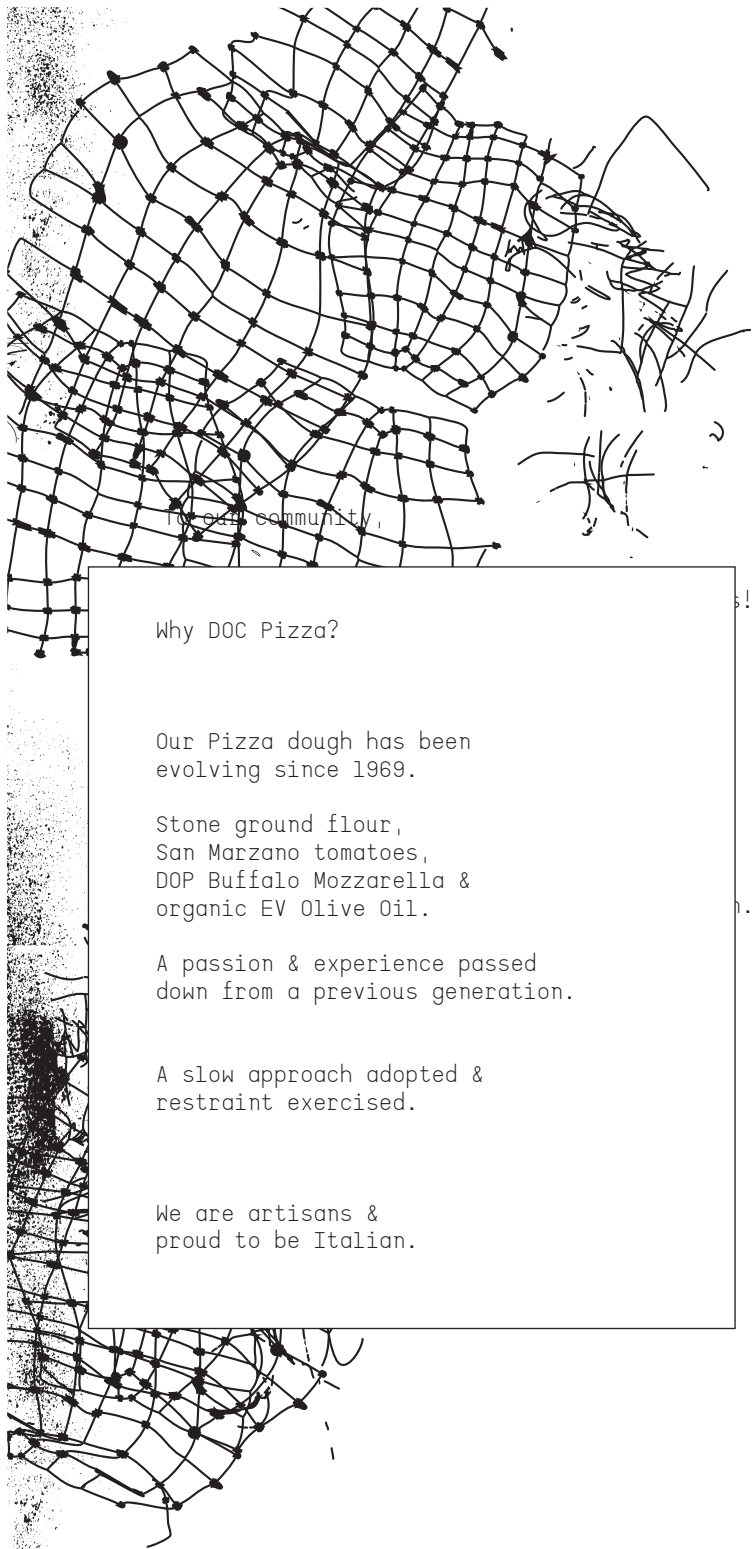
INDUJA (CALABRIA)

Salami style sausage with pasty texture usually very peppery and spicy



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.



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.



7 / 6 Riverside Quay, Southbank, 3006
(03) 9686 2780

docgroup.net
pizzasouthbank@docgroup.net
@doc_gastronomia

ANTIPIZZA BAR

	IVA INCLUSA
Focaccia - EV00, rosemary, sea salt	12
Full Buffalo Mozzarella GF - Buffalo Mozzarella from Campania	18
DOP San Daniele Prosciutto Board GF - Shaved San Daniele DOP	18
Burrata GF - Sicilian Caponata, pine nuts	32
Salumi misti GF - For two, Daily Selection of Cured Meats	20
Antipasto DOC - For two, San Daniele DOP, Salame della Casa, Pugliese Olives, Stuffed Peppers, Focaccia	40
Olives GF V - Green pugliese olives, lemon, EV00	12
Polpette - Three Chianina beef meatballs, San Marzano Tomato, Parmigiano Reggiano DOP	21

INSALATE

Mista GF V - Mixed leaf salad with Balsamic	14
Rucola GF - Rocket, Pear, Honey, Pecorino Romano DOP (with 65g DOP Buffalo Mozzarella + 9)	14

DOC LASAGNA

DOC Lasagna - Fresh Lasagna Sheets, Veal & Pork Ragu, Fior Di Latte, Bechamel, Parmigiano Reggiano DOP	34
DOC Gluten-Free Lasagna GF - Fresh Gluten-Free Lasagna Sheets, Veal & Pork Ragu, Fior Di Latte, Gluten-Free Bechamel, Parmigiano Reggiano DOP	38

PIZZA A VOLONTÀ

Recommended for parties of 10+, required for parties of 14+.
Signori - your pizza is bottomless!

GIRO PIZZA / 44
Giro Pizza Classico!

PIZZAIOLI MENÙ / 59
Salumi + Formaggi + Pizza + Insalata

A TAVOLA MENÙ / 77
Burrata + Salumi + Formaggi + Lasagna
+ Pizza + Insalata + Dolci

Common allergens are present in our kitchen - please alert our team
if you have any dietary requirements so that we can serve you best.
10% Sunday surcharge / 18% Public holiday surcharge applies.

DOP PIZZA

	IVA INCLUSA
Pizza Margherita V0, VG - San Marzano Tomato, Fior Di Latte, Basil	25
Pizza DOC VG - San Marzano Tomato, Fior Di Latte, Fresh Buffalo Mozzarella, Fresh Basil	32
Pizza San Daniele - San Marzano Tomato, Fior Di Latte, Fresh Buffalo Mozzarella, San Daniele Prosciutto DOP	35
Pizza Napoletana - San Marzano Tomato, Fior Di Latte, Oregano, Leccino Olives, Canale di Sicilia Anchovies	33.5
Pizza Capricciosa Nuova VGO - San Marzano Tomato, Fior Di Latte, Cotto Abruzzese Leg Ham, Mushroom, Artichoke, Leccino Olives	29.5
Pizza Marinara V, VG - San Marzano Tomato, Confit Garlic, Oregano	22.5
Pizza Cornuto - San Marzano Tomato, Fior Di Latte, 'Nduja, Roasted Pepper, Hot Cacciatore Salame	31
Pizza Speck - Smoked Speck Prosciutto, Fior di Latte, Gorgonzola Dolce DOP, Smoked Provola, Walnuts	35
Pizza Pancetta - San Marzano Tomato, Caciocavallo Cheese, Flat Pancetta, DOC Deli's Pork Sausage, Rosemary, Thyme	32
Pizza Vegana V - San Marzano Tomato, Sicilian Caponata, Pine Nuts	25
Pizza Tiger Prawns - San Marzano Tomato, Tiger Prawns, Fior Di Latte, Endive, Calabrian Chilli	36.5
Pizza Rustica - Fior Di Latte, DOC Deli's Pork Sausage, Roasted Potatoes, Rosemary	29
Pizza Provolone VG - Fior Di Latte, Provolone Valpadana DOP Roasted Potatoes, Caramelised onion, Green Olives	30
Pizza Soppressa - San Marzano Tomato, Fior Di Latte, Salame, Provolone Valpadana PDO, Pesto Di Casa, Leccino Olives	29.5
Pizza Ai Porcini V0, VG - Fior Di Latte, Porcini, Mixed Mushrooms, White Truffle EV00, Pecorino Romano DOP	34.5
Pizza Cotto e Funghi - Fior Di Latte, Cotto Abruzzese Leg Ham, Mixed Mushrooms, White Truffle EV00	27.5
Pizza Bresaola - San Marzano Tomato, Bresaola, Rucola, Parmigiano Reggiano DOP (With Burrata + 11)	35
Calzone - San Marzano Tomato, Fior Di Latte, Fresh Ricotta, Cotto Abruzzese Leg Ham, Parmigiano Reggiano DOP	28

Weekly Specials - Please Ask Our Team

With Rocket + 4 / with Fresh Buffalo Mozzarella + 9 / with Burrata + 11

VEGAN MOZZARELLA AVAILABLE + 3

LOW GLUTEN PIZZA BASE AVAILABLE + 5
Please note that while our base is made with gluten-free ingredients, our pizza is cooked in a shared oven, and airborne flour is present in our kitchen. As a result, our pizza is not suitable for those with severe gluten intolerance or celiac disease - grazie mille.

DOLCI

DOC Tiramisù - Semi-Sweet Mascarpone, Savoiardi, Espresso, Montenegro	16
Tartufo GF - Espresso + Almond Brittle / Pistacchio + White Choc	20.5
Cannoli - Mini Ricotta-Based Sicilian Cannoli, Daily Flavors	16
Nutella Calzoncino - With Vanilla Bean Gelato	16
Sweet Pizza - White Choc, Fresh Strawberries, Vanilla Bean Gelato	19