



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)

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).

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 known 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)



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)

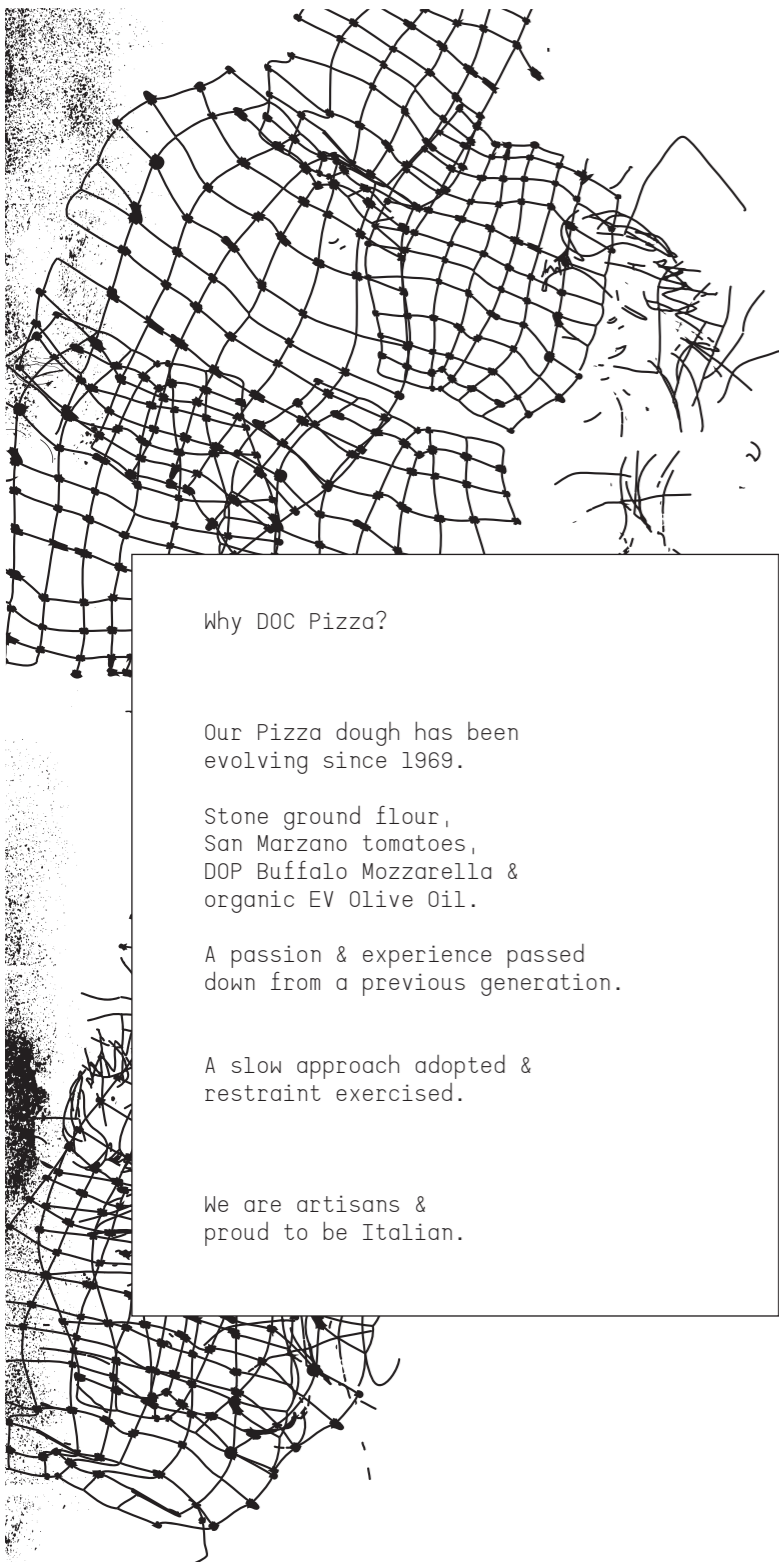
Distinctively juniper-flavoured ham, it is salt cured and smoked, made from the hind leg of the pig, unlike other prosciutti, speck is boned before curing

INDUJA (CALABRIA)

Salami style sausage with pasty texture usually very peppery and spicy

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.

ANTIPIZZA BAR

Focaccia - EVOO, rosemary, sea salt	12
Full DOP Buffalo Mozzarella GF - 125 grams	18
DOP San Daniele Prosciutto Board GF - approx 55-60 grams	18
Burrata GF - Zucchini agrodolce, pine nuts	32
Salumi misti GF - For two, daily selection of seasonal cured meats	20
Antipasto DOC - Daily assortment of selected antipasto ingredients	37
Mixed Italian olives GF V - Marinated Sicilian & Ligurian olives	11
Olive all'ascolana - Fried green olives, ask about today's flavour	15
Caprese GF - OX Heart tomatoes, DOP buffalo mozzarella, basil, EV olive oil, balsamic, rocket	25
Polpette - Three Chianina beef meatballs, San marzano tomato, reggiano	21

IVA INCLUSA

DOC MOZZARELLA BAR

Your choice of cured meats, accompanied by your preferred mozzarella:

	FIOR DI LATTE	SCAMORZA (SMOKED MOZZARELLA)	BUFFALO MOZZARELLA
Mortadella GF (traditional Sausage salumi)	20	24	28
Speck GF (lightly smoked prosciutto)	22	26	30
DOP San Daniele Prosciutto GF	26	30	34
Salumi misti for four GF (mixed salumi)	36	40	44

Add focaccia + 12

Degustation of 3 Mozzarella GF - a tasting plate of 3 mozzarellas: Australian Fior Di Latte, DOP Italian buffalo mozzarella & Australian Scamorza (lightly smoked Fior Di Latte). Designed to be shared. 39

INSALATE

Mista GF V - Mixed leaf salad with balsamic	14
Rucola GF - Fresh rocket, pear, honey, Pecorino Romano (with 65g DOP buffalo mozzarella + 9)	14

DOC LASAGNA

Lasagna - Veal & pork ragu, bechamel, grated reggiano	34
Lasagna alla verdura GF - Roasted pumpkin, smoked scamorza, ricotta, radicchio	32

Tasting Menu Recommended for groups of 8 and above:
2 courses from \$60 per person and \$27 per little person.
3 courses from \$70 per person and \$37 per little person.

10% Sunday surcharge / 18% Public holiday surcharge.
A card surcharge applies to all card payments.
Common allergens are present in our kitchen, please alert our team if you have any allergies so that we can serve you best.

DOP PIZZA

IVA INCLUSA

Pizza Margherita V0, V6 - San Marzano tomato, fior di latte, fresh basil	25
Pizza Marinara V, V6 - San Marzano tomato, confit garlic, oregano	24
Pizza DOC V6 - San Marzano tomato, fior di latte, fresh DOP buffalo mozzarella, fresh basil	31
Pizza DOC Affumicata V6 - San Marzano tomato, fior di latte, Fresh smoked provola, fresh basil	32
Pizza San Daniele - San Marzano tomato, fior di latte, Fresh DOP buffalo mozzarella, DOP San Daniele Prosciutto	35
Pizza Napoletana - San Marzano tomato, fior di latte, anchovies, olives	27
Pizza Capricciosa Nuova V60 - San Marzano tomato, fior di latte, Cotto Abruzzese, mushroom, artichoke, olive	29
Pizza Cornuto - San Marzano tomato, fior di latte, 'nduja, roasted pepper, hot cacciatore salame	31
Pizza Speck - Smoked prosciutto, fontina, wild mushroom, thyme	35
Pizza Sarda - Straciatella, salsiccia sarda, nduja, sage	31
Pizza Pancetta - San Marzano tomato, caciocavallo cheese, flat Pancetta, DOC Deli's Pork sausage, rosemary, thyme	34
Pizza Vegana V - San Marzano tomato, roasted cauliflower, roasted peppers, crunchy chickpeas add vegan mozzarella	25 + 3
Pizza Tiger Prawns - San Marzano tomato, tiger prawns, Fior di latte, endive, fresh chilli	35
Pizza Rustica - Fior di latte, DOC Deli's pork sausage, roasted potatoes, rosemary	30
Pizza Soppresa - San Marzano tomato, fior di latte, salame, Provolone Valpadana PDO, pesto di casa, olive	30
Pizza Quattro Formaggi V6 - Fior di latte, DOP Gorgonzola, provolone dolce, grated reggiano	28
Pizza ai Porcini V0, V6 - Fior di latte, porcini and mixed mushrooms, truffle EVOO, pecorino Romano DOP	34
Pizza Cotto e funghi - Fior di latte, cotto Abruzzese, mixed mushrooms, truffle EVOO	29
Calzone - San Marzano tomato, fior di latte, fresh ricotta, double smoked leg ham, grated Parmigiano Reggiano DOP	29

Weekly specials - Please ask our team

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

The above pizzas that don't already have buffalo mozzarella can be enriched with fresh DOP buffalo mozzarella + 9

VEGAN MOZZARELLA AVAILABLE + 3

LOW GLUTEN PIZZA BASE AVAILABLE + 5

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

DOC tiramisù - With traditional savoirdardi & montenegro	16
Cannoli - Mini ricotta-based Sicilian cannoli, daily flavors	16
Nutella calzoncino - With vanilla bean gelato	16
Sweet pizza - Belgian white choc, fresh strawberries, vanilla bean gelato	18



PIZZA & MOZZARELLA BAR

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