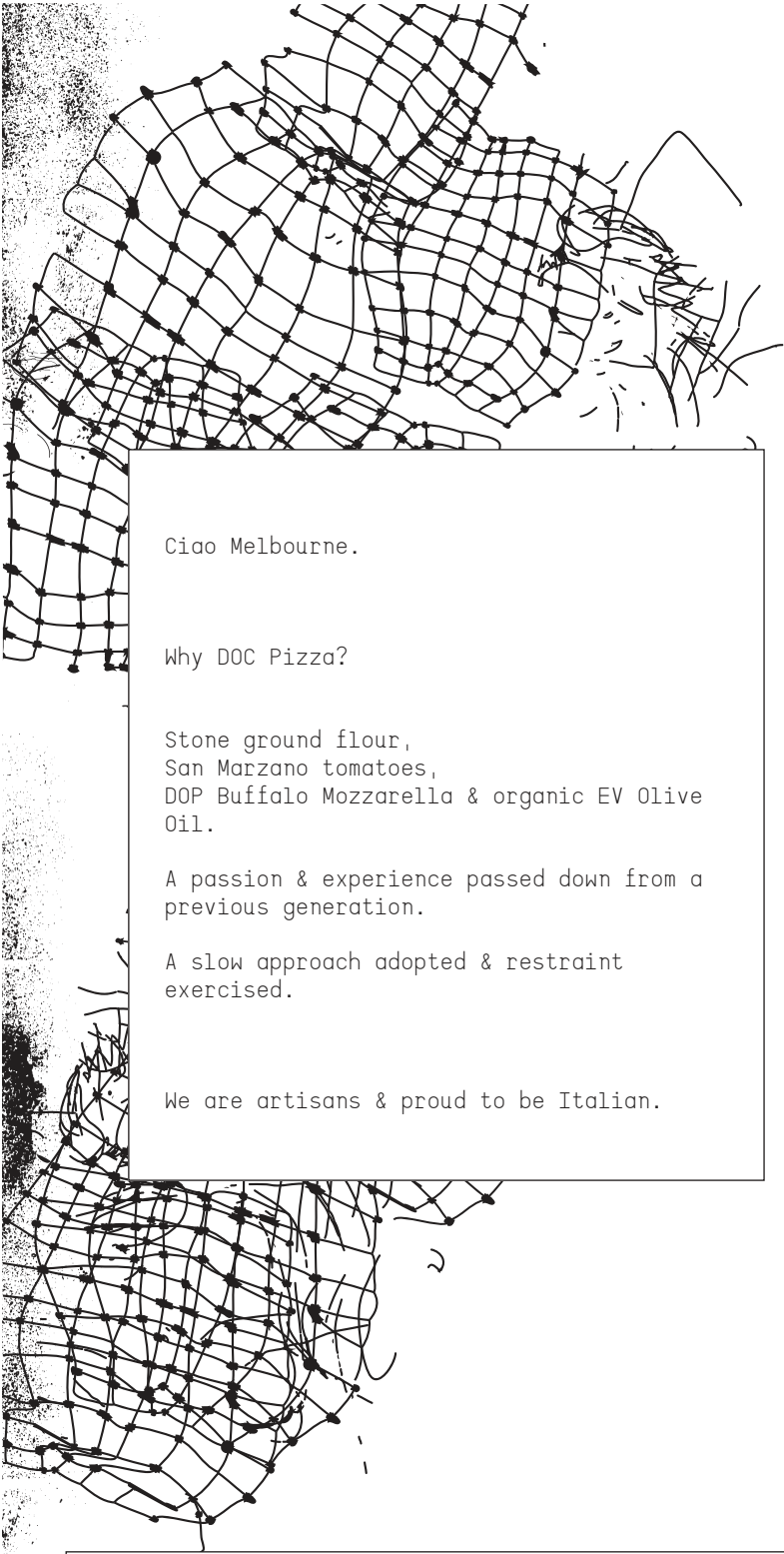




Ciao Melbourne.

Why DOC Pizza?

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.

**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.

A card surcharge applies to all card payments.  
An itemised surcharge of 18% applies on Public Holidays &  
An itemised surcharge of 10% applies on Sundays.  
Scusa - no BYO, no split bills.



PIZZA & MOZZARELLA BAR

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(03) 9686 2780

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### ANTIPIZZA BAR

|                                                                              | IVA<br>INCLUSA |
|------------------------------------------------------------------------------|----------------|
| <b>Focaccia</b> v - EV00, rosemary, sea salt                                 | <b>12</b>      |
| <b>Full DOP Buffalo Mozzarella</b> GF - 125 grams                            | <b>18</b>      |
| <b>DOP San Daniele Prosciutto Board</b> GF - approx 55-60 grams              | <b>18</b>      |
| <b>Burrata</b> GF - 125 grams, zucchini agrodolce, pinenuts, mint            | <b>28</b>      |
| <b>Salumi misti</b> GF - For two, daily selection of seasonal cured meats    | <b>20</b>      |
| <b>Antipasto DOC</b> - Daily assortment of selected antipasto ingredients    | <b>37</b>      |
| <b>Mixed Italian olives</b> GF v - Marinated Sicilian & Ligurian olives      | <b>11</b>      |
| <b>Olive all'ascolana</b> - Fried green olives, ask about today's flavour    | <b>15</b>      |
| <b>Polpette</b> - Beef & pork meatballs, San marzano tomato, grated reggiano | <b>20</b>      |

### DOC MOZZARELLA BAR

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

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

Add focaccia + 12

|                                                                                                                                                                                                                          |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Degustation of 3 Mozzarelle</b> GF - a tasting plate of 3 mozzarellas:<br>Australian Fior Di Latte, DOP Italian buffalo mozzarella<br>& Australian Scamorza (lightly smoked Fior Di Latte).<br>Designed to be shared. | <b>39</b> |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|

### INSALATE

|                                                                                                                      |           |
|----------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Mista</b> GF v - Mixed leaf salad with balsamic                                                                   | <b>16</b> |
| <b>Caprese</b> GF - OX Heart tomatoes, buffalo mozzarella, basil,<br>EV olive oil, balsamic, rocket                  | <b>25</b> |
| <b>Spinach</b> GF - Baby spinach, cherry tomato, mozzarella,<br>basil pesto, pinenuts<br>(with Italian tuna add \$6) | <b>20</b> |
| <b>Rucola</b> GF v0 - Fresh rocket, pear, honey, Pecorino Romano<br>(with 65g DOP buffalo mozzarella add \$9)        | <b>19</b> |
| <b>Radicchio</b> GF v0 - Radicchio, shaved fennel, orange, walnuts,<br>DOP gorgonzola, balsamic                      | <b>20</b> |

### DOC LASAGNA

|                                                                                            |                        |
|--------------------------------------------------------------------------------------------|------------------------|
| <b>Lasagna</b> - Veal & pork ragu, bechamel, grated reggiano<br>Bimbo size for the bambini | <b>32</b><br><b>16</b> |
| <b>Lasagna alla verdura</b> GF - Roasted pumpkin, smoked scamorza,<br>ricotta, radicchio   | <b>30</b>              |

Products containing common allergens are present within our kitchen. Whilst  
we endeavour to provide an allergen-friendly experience to our guests, cross-  
contamination may occur. Please notify our waitstaff if you have any allergens.

### DOP PIZZA

|                                                                                                                                | IVA<br>INCLUSA          |
|--------------------------------------------------------------------------------------------------------------------------------|-------------------------|
| <b>Pizza Margherita</b> v0 - San Marzano tomato, fior di latte, fresh basil                                                    | <b>24</b>               |
| <b>Pizza Pomodoro</b> v0 - Yellow tomato passata, heirloom tomato,<br>anchovies, olive, Pantelleria capers                     | <b>25</b>               |
| <b>Pizza DOC</b> - San Marzano tomato, fior di latte, fresh<br>DOP buffalo mozzarella, fresh basil                             | <b>29</b>               |
| <b>Pizza San Daniele</b> - San Marzano tomato, fior di latte,<br>Fresh DOP buffalo mozzarella, DOP San Daniele Prosciutto      | <b>33</b>               |
| <b>Pizza Napoletana</b> - San Marzano tomato, fior di latte,<br>anchovies, Ligurian olive                                      | <b>25</b>               |
| <b>Pizza Capricciosa Nuova</b> - San Marzano tomato, fior di latte,<br>leg ham, mushroom, artichoke, olive                     | <b>28</b>               |
| <b>Pizza Cornuto</b> - San Marzano tomato, fior di latte, 'nduja,<br>roasted pepper, hot cacciatore salame                     | <b>29</b>               |
| <b>Pizza Speck</b> - Smoked prosciutto, fontina, wild mushroom, thyme                                                          | <b>32</b>               |
| <b>Pizza Sarda</b> - Stracciatella, salsiccia sarda, nduja, sage                                                               | <b>30</b>               |
| <b>Pizza Pancetta</b> - Yellow tomato Passata, caciocavallo cheese, flat<br>Pancetta, DOC Deli's Pork sausage, rosemary, thyme | <b>33</b>               |
| <b>Pizza Vegana</b> v - Yellow tomato passata, seasonal roasted vegetables<br>add vegan mozzarella                             | <b>25</b><br><b>+ 3</b> |
| <b>Pizza Tiger Prawns</b> - San Marzano tomato, tiger prawns, Fior<br>di latte, endive, fresh chilli                           | <b>33</b>               |
| <b>Pizza Salsiccia</b> - Crema di broccoli, DOC Deli's pork sausage,<br>fior di latte                                          | <b>28</b>               |
| <b>Pizza Soppressa</b> - San Marzano tomato, fior di latte, salame,<br>provolone, pesto di casa, olive                         | <b>29</b>               |
| <b>Pizza Quattro Formaggi</b> - Fior di latte, DOP Gorgonzola, provolone<br>dolce, grated reggiano                             | <b>27</b>               |
| <b>Pizza ai Porcini</b> v0 - Fior di latte, porcini and mixed mushrooms,<br>truffle oil, grated DOP pecorino                   | <b>32</b>               |
| <b>Pizza Boscaiola</b> - Fior di latte, DOC Deli's pork sausage, button<br>mushrooms, rosemary, thyme                          | <b>29</b>               |
| <b>Calzone</b> - San Marzano tomato, fior di latte, fresh ricotta,<br>spinach, double smoked leg ham, grated reggiano          | <b>28</b>               |

**Weekly specials** - Please ask our team

**ATTENZIONE** Strictly no changes & no half/half pizzas - Scusa  
- Our san marzano tomatoes are DOP

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

|                                                                                  |           |
|----------------------------------------------------------------------------------|-----------|
| <b>DOC tiramisù</b> - With traditional savoiardi & montenegro                    | <b>15</b> |
| <b>Cannoli</b> GF0 - Mini ricotta-based Sicilian cannoli, daily flavors          | <b>15</b> |
| <b>Nutella calzoncino</b> - With vanilla bean gelato                             | <b>16</b> |
| <b>Sweet pizza</b> - Belgian white choc, fresh strawberries, vanilla bean gelato | <b>18</b> |