



**D.O.C.**

**GASTRONOMIA ITALIANA**

### APERITIVI • COCKTAILS

<b>Spritz</b> All served with DOC Prosecco & soda over ice Saint Felix Aperitivo Aperol Campari Limoncello & Rosemary	15
<b>Americano</b> Campari, Cocchi Rosso & soda	15
<b>White Negroni</b> Saint Felix Gin, Cocchi Americano, pink grapefruit	15
<b>Negroni</b> Saint Felix Gin, Campari, Cocchi Rosso	16
<b>Saint Felix Negroni</b> Saint Felix Gin, Bitter Citrus Aperitivo, Cocchi Rosso	16
<b>Mojito DOC</b> Limoncello, Limonata, lime & mint	15
<b>Gin &amp; Tonic</b>	14

**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.

### BIRRE E CEDRO • BEER & CIDER

Peroni (Lazio) The original Italian lager, refreshing and smooth	330ml	9.5
Peroni Lite (Lazio) lager beer fresh and crisp	330ml	9.5
Menabrea (Piemonte) light crisp lager style hoppsy with aromatic complexity	330ml	9.5
Ichnusa (Sardegna) pale lager, nice malt aroma, crisp and refreshing	330ml	9.5
Ichnusa non filtrata (Sardegna)unfiltered lager, with aromas of grain and bread crust	330ml	10
Peroni Doppio Malto Riserva (Lazio) gold colour, fine malt & caramel	500ml	13
Cider - Sidro Del Bosco Apple Cider (Trentino) made from 100% Italian apples	330ml	12

### ITALIAN MICRO BREWERY - unpasteurised and unfiltered

Gargano (Puglia) exclusively imported by DOC- biodynamic & slow food partner Select from:		
Bianca (white) light & refreshing brewed using orange peel & blossom	330ml/750ml	13/27
Gose (citrus) wheat beer brewed using lemon peel & sea salt	330ml/750ml	13/27
IPA light bodied, non filtrata, rustic malt	330ml	13

Petrognola (Toscana) Spelt, medium bodied	330ml	13
Isaac (Piemonte) fruity/citrus on the palette with notes of spice	330ml	12

### BIBITE • SOFT DRINKS

Chinotto, Gazzosa or aranciata - by Lurisia, slow food partner	5.5
Baladin range (adult soft drink)	
- Ginger (bitter, sweet, orange peel from Puglia, spices & vanilla tea)	7.5
- Cedrata (infused with Calabrian citron)	7.5
- Spuma (orange peel, rhubarb, vanilla and spices)	7.5
- Cola (the real cola treat)	
Coca Cola, Coke No Sugar	5
Fruit juices by Zuegg - blood orange, orange, apple or pineapple	5
Organic Ice Tea - lemon or peach	355ml 6.5
Aranciata Rossa, Limonata by San Pellegrino	5
Acqua minerale Lurisia bolle	330ml 4
	750ml 9
Acqua naturale Lurisia stille	330ml 4
	750ml 9

### 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)	14
Amaro Alpino (Trentino)	15
Amaro Montenegro (Emilia Romagna)	14
Amaro Nonino (Friuli)	15
Amaro Delcapo (Calabria)	15
Sambuca Molinari (Lazio)	13
Fernet Branca (Lombardia)	14
Limoncello	12
Grappa Ammalia (Marche)	15
Grappa Nonino	16

### BOLLICINE • SPARKLING

Prosecco DOC - Veneto	13	59
Fattoria Sardi Pet-Nat IGT 2019 (Organic & Sulfite free) - Toscana		65
Floral notes of rose, white and yellow pulp fruit, refreshing and aromatic		
Cuvée Prestige Franciacorta Brut DOCG Ca'del Bosco - Lombardia		85
A classic, nicely balanced Franciacorta with pleasingly fresh acidity.		
Saracco Moscato d'asti DOCG - Piemonte	13	70
Vibrant and refreshing, grape flavours followed by sweet mango ,musk and orange blossom.		

### BIANCHI • WHITE WINES

Vino della Casa - House White - Pinot Grigio	11	45
Argiolas Costamolino Vermentino 2018 - Sardegna	13	60
Delicate aromas of white flowers, fresh zingy fruit and acidity.		
Palladino 2019 Cortese di Gavi - Piemonte	13	61
Delicate floral aroma, freshness with a medium structure.		
Eugenio Collavini Pinot Grigio 2018 - Friuli	14	65
Floral on the nose, with hints of citrus fruits. Silky and well-balanced on the mouth.		
Libera Terra Grillo (Biodynamic) - Sicilia	14	65
Citrus on the nose with notes of tropical fruits		
Grisella Soave Classico DOC - Veneto	13	60
Elegant fragrance, citrus fruit with a good mineral note from the territory.		
Tramin Sauvignon Blanc Cantina Tramin Alto Adige - Italy	14	65
Slightly aromatic with a greenish-yellow colour, intensely flower with bouquet of elderflower and spicy notes of paprika and gooseberry.		
Chardonnay, 'Thou Blanc', Bava - Piemonte	15	70
100% Chardonnay, Aromas of citrus & acacia flowers, dry with stone fruit compote		

### ROSATI • ROSÉ

Fattoria Sardi Sangiovese 2018 (organic grapes) - Toscana	15	70
Floral notes of wild roses, balanced acidity & fruit on the palate.		

### ROSSI • RED WINES

Vino della Casa - House Red - Merlot/Sangiovese	11	45
Motta Del Lupo - Puglia	13	60
A blend of Nero di Troia, Montepulciano, Sangiovese(certified organic).		
Casa di Monte, Chianti Classico DOCG 2016 - Toscana	15	70
Bright cherry aromas, earthy undertones, persistent length		
Quota 29 Primitivo Menhir 2019 - Puglia	14	65
Bouquet of fresh cherries, pleasant, fresh & full bodied		
Giuseppe Campagnola Valpolicella Ripasso Superiore Doc 2018 - Veneto	15	72
Dry, full and soft flavour, with intense aromas of ripe cherry and jam		
Palladino Barbera d'Alba 2017 DOC - Piemonte	16	75
Dry, crisp, full-bodied, fruity nose with notes of blackberry, strawberry and cherry.		
Colle Corviano Montepulciano d'Abruzzo 2018 - Abruzzo	14	65
generous & elegant red with aromas of cherry & blackberry, spices, & red fruit.		
Mauro Molino Langhe Nebbiolo Doc 2019 - Piemonte	17	80
Fresh and fruity taste, with hints of rose and violet.		

### CELLAR SELECTION - all on display in our produce room

Spada Amarone Classico 2015 - Veneto	25	115
Dark fruits, spice and long dry finish		
GAJA Nebbiolo Sito Moresco Langhe DOC 2017 - Piemonte		120
Ruby red in the glass sweet aromas of red berries and spiced orange peel smooth and effortlessly drinkable.		
Talenti Rosso di Montalcino Doc 2018 - Toscana		90
Notes of plum and black cherry with a soft and mineral taste		
Ferdinando Principiano Serralunga Barolo Docg 2015 - Piemonte		140
Full and tannic wine with sweet cherry, tobacco, rose petal, and orange peel notes		

### VINI DOLCI • DESSERT WINES

Saracco Moscato d'asti DOCG - Piemonte	(120ml) 13	(750ml) 70
Vibrant and refreshing, grape flavours followed by sweet mango ,musk and orange blossom		
Vin Santo del Chianti DOC - Toscana	(100ml) 15	(375ml) 55
Intense and persistent with hints of date, dried fig, beeswax. moderately sweet. Ideal with dessert & hard cheeses.		

Scusa - no B.Y.O.

Why DOC Pizza?

Our Pizza dough has been evolving since 1969.

Stone ground Italian Petra 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.

### CHECK IN HERE, PLEASE

Please Scan the QR Code.



Or enter into your web browser:

<https://go.vic.gov.au/check-in>  
Venue code: QGJ GPH

**Tasting Menu** for groups of 12 or more - 3 courses  
\$58 per person (salumi & mozzarella board, focaccia, mixed pizzas & salads, dessert pizzas, coffee)

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



GASTRONOMIA ITALIANA

22 Main Street  
Mornington 3931  
tel 5977 0988  
Deli, Produce Store & Pizzeria  
7 days - 9.30am til late  
docgroup.net

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

### DOC MOZZARELLA BAR

Mozzaerella bar:  
Australian Fior di Latte Trecece  
Australian Scamorza (smoked mozzarella)  
DOP Italian Buffalo Mozzarella  
Fiore di Burrata  
Foccacia

Accompanied with un etto (approx. 100g) of any of the following:

White Sardinian Anchovies w/ fennel  
Mixed Sicilian Olives  
Housemade Peperonata (capsicum)  
Artichoke hearts  
Olive Ascolane - crumbed, pork mince filled olives  
Cipolline - balsamic baby onions  
Giardiniera - pickled vegetables  
Melone, w two slices of San Daniele Prosciutto

DOP San Daniele Prosciutto  
Bresaola (Trentino) - air cured beef  
Mortadella (WA) - large pork sausage (GF)  
Sopressa Salami  
Salumi board - assortment of the above

DOC Antipasto - chefs assortment of 8 antipasto ingredients

### ANTIPASTI • ENTREES

**Parmigiana di melanzane** - eggplant, mozzarella, DOP San Marzano tomatoes & parmesan bake

**Tris Di Bruschette (3)** - chefs selection of bruschette

**Polpette della Nonna** - Nonna's meatballs w/ DOP San Marzano tomato sauce & Mozzarella

### INSALATONE • SALADS

**Mista** - mixed leaf salad with balsamic

**Farro** - Organic spelt grain w/ sauteed eggplant, zucchini, & capsicum, topped with local fresh ricotta & charcoal flat bread cracker

**Riso Nero** - Black rice with roasted pumpkin & sweet potato, on a bed of fresh spinach topped with goats cheese, almond flakes & balsamic glaze

**Caprese** - medley heirloom tomato, buffalo mozzarella, black sea salt, pesto & balsamic glaze

**Spinach** - baby spinach, cherry tomato, mozzarella, basil pesto & pine nuts

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

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

**Additions** - The above salads can be enriched with:

Italian Tuna or Australian Smoked Salmon add 7  
65gr Italian Buffalo Mozzarella add 8

### DOC LASAGNA

Please see our DOC Deli Menu for specials of day

**Lasagna** - grass fed beef ragu with béchamel, DOP San Marzano tomatoes 25  
(Bimbo Lasagna small size 15)

**Lasagna Vegetariana** - GF Ingredients, mixed organic Cafresco 26  
vegetables, organic DOP pecorino, bechamel (Bimbo Lasagna small size 15)

IVA  
INCLUSA

### DOC PIZZA

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

**Pizza Margherita** - San Marzano tomato, mozzarella, fresh basil 19

**Pizza Pomodoro** - yellow tomato passata, heirloom tomato, anchovies, olive & Pantelleria capers 23

**Pizza DOC** - San Marzano tomato, mozzarella, fresh buffalo mozzarella, fresh basil 25

**Pizza Tonno** - San Marzano tomato, mozzarella, Italian tuna fillet, red onions & Pantelleria capers 26

**Pizza San Daniele** - San Marzano tomato, fresh buffalo mozzarella, mozzarella, D.O.P San Daniele Prosciutto 27

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

**Pizza Capricciosa Nuova** - San Marzano tomato, mozzarella, leg ham, mushroom, artichoke & olive 25

**Pizza Cornuto** - San Marzano tomato, mozzarella, induja, roasted pepper & hot cacciatore salame 25

**Pizza Speck** - smoked prosciutto, fontina, wild mushroom & thyme 26

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

**Pizza Vegana** - yellow tomato, seasonal house-made roasted vegetables 22  
+ vegan cheese 3

**Pizza Tiger Prawns** - San Marzano tomato, tiger prawns, mozzarella, endive, fresh chilli 29

**Pizza Salsiccia** - DOC Deli's pork sausage, crema di broccoli & mozzarella 25

**Pizza Soppressa** - San Marzano tomato, mozzarella, salame, provolone, pesto di casa & olive 26

**Pizza ai Porcini** - wild mushrooms, truffle oil & mozzarella in bianco with grated DOP pecorino 27

**Calzone (folded pizza)** - mozzarella, fresh ricotta, spinach & double smoked leg ham 25

**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 13

**Pistachio Panna Cotta** 13

**Sweet pizza** - Belgian white chocolate, fresh strawberries, vanilla bean gelato 15

**Nutella calzoncino** with vanilla bean gelato 15

**Coppa Gelato** - three flavours 13

A 15% surcharge on Public Holidays will be applied.

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