



Benvenuti a "360 Gradi"

The **name** was chosen with the Pizza in mind and in the heart. "**360 Gradi**" (360 degrees) is the temperature of the base of the traditional oven, ideal for the cooking of the pizza. 360 degrees also reflects the round shape of the pizza and the oven where it is cooked: it represents the all-round characteristic of the traditional pizza as a complete dish.

The primi:

The pasta you find at "**360 Gradi**" is cooked "al dente" to hold the consistency and the flavour of the typical Italian pasta. The sauces are carefully designed to represent the traditional Italian flavours: simple, and fresh. Our gnocchi are freshly home made using the traditional methodology.

The pizza:

The dough for the pizza is homemade with the best flours imported from Italy and let to rest for a minimum of 24 hours. The experience and the skills of our pizza chef, make the dough light and flavoursome. Cooked in the traditional pizza oven at high temperatures, the pizza created at "**360 Gradi**" is crispy, and the ingredients maintain the flavours of the typical Italian pizza.

The ingredients:

Many of the ingredients at "**360 Gradi**" are imported from Italy. The tomato sauce is made from Italian S. Marzano tomatoes. The **mozzarella** is made locally strictly following the traditional Italian recipe. The **Prosciutto Crudo** comes from S. *Daniele*, seasoned for a minimum of 24 months and freshly shaved on demand in house. The **Bresaola** is imported from *Valtellina*, also shaved in house. The **Grana Padano** comes from *Pianura Padana* and is seasoned for a minimum of 9 months. **Asiago** Cheese comes from the *Altopiano di Asiago*, Veneto and the **Gorgonzola** cheese comes from *Gorgonzola*, Milan.

All the other ingredients are carefully selected by our chefs from the best local and international producers to capture the seasonal and unique flavours.

All our vegetables are fresh and chosen from local producers on a daily basis.

The philosophy:

Here at "**360 Gradi**" we aim to offer the real "Italian experience", recreating flavours of Italy using only the best ingredients we can possibly get in Australia, without compromise.

Live the Italian experience, love the Italian food.

Buon appetito!

Trecento Sessanta Gradi
Pizzeria & Trattoria
PIZZERIA

MARINARA V VG	\$ 16
tomato, garlic, oregano (NO SEAFOOD ON THIS PIZZA)	
MARGHERITA V VG	\$ 19
tomato, mozzarella, basil	
CALABRESE V	\$ 20
tomato, mozzarella, garlic, chilli	
ROMANA	\$ 21
tomato, mozzarella, olives, anchovies, oregano	
ESTATE V VG	\$ 23
tomato, mozzarella, rocket, fresh cherry tomatoes	
SALAMINO	\$ 23
tomato, mozzarella, salamino (mild pepperoni)	
HAM and MUSHROOM	\$ 23
tomato, mozzarella, ham, mushrooms	
CARNIVORA	\$ 23
tomato, mozzarella, ham, salamino (mild pepperoni)	
VERDURE V VG	\$ 25
tomato, mozzarella, eggplant, zucchini, red onion, artichokes, capsicum	
BUFALA V	\$ 24
tomato, buffalo mozzarella, basil	
CALZONE	\$ 24
tomato, mozzarella, ham, mushrooms, artichokes	
4 FORMAGGI V	\$ 25
tomato, mozzarella, Asiago cheese, Gorgonzola cheese, Italian Parmesan	
VENETA	\$ 24
tomato, mozzarella, Asiago cheese, capsicum, pancetta (bacon)	
GOLOSA	\$ 24
tomato, mozzarella, salamino (mild pepperoni), olives, cherry tomatoes, Parmesan	

NOTE: 10% surcharge on total bill on public holiday



PIZZERIA

CAPRICCIOSA \$ 25

tomato, mozzarella, ham, salamino (mild pepperoni), artichokes, mushrooms

4 STAGIONI \$ 25

tomato, mozzarella, ham, salamino (mild pepperoni), artichokes, mushrooms

* the 4 Stagioni comes with the ingredients separated in 4 quarters

SFIZIOSA \$ 25

tomato, buffalo mozzarella, salamino (mild pepperoni), mushroom, olives

SALSICCIA E PORCINI \$ 26

tomato, mozzarella Italian sausage, porcini mushrooms, Asiago cheese

BRESAOLA \$ 26

tomato, mozzarella, bresaola (beef), rocket, Italian Parmesan

SAPORITA \$ 26

tomato, mozzarella, Porcini mushroom, salamino (mild pepperoni), Italian Parmesan

BUFALA E CRUDO \$ 26

tomato, buffalo mozzarella, basil, Italian prosciutto crudo

EUROPA \$ 27

tomato, mozzarella, pear, pancetta (bacon), Parmesan, balsamic glaze

GAMBERI \$ 27

tomato, mozzarella, truffle cream, pancetta (bacon), prawns

PIEMONTE \$ 27

tomato, mozzarella, truffle cream, Italian sausage, Gorgonzola cheese, cherry tomatoes

TRUFFLE \$ 29

tomato, mozzarella, truffle cream, Italian prosciutto crudo

Notes:

No half and half pizzas.

V = Vegetarian

Additions:

VG = Vegan option available

\$ 3.00 for vegan cheese

\$ 2.50 for all additions

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ENTREES

ANTIPASTO PER 2 (serves 2) \$ 22

ANTIPASTO PER 4 (serves 4) \$ 38

*Range of freshly sliced Italian meat, goat cheese in bresaola rolls and fior di latte on a bed of rocket.
Served with breadsticks*

PASTA

GNOCCHI (home-made)

Pesto (basil pesto) **V** \$ 25

Ragù (beef and pork mince and tomato) \$ 25

TAGLIATELLE

Boscaiola (cream, pancetta, mushroom) \$ 24

Barbera (Italian sausage, ham, Barbera wine, mustard, curry, touch of cream)..... \$ 25

PENNE **GF** available*

Napoletana (tomato base, basil, cherry tomatoes).....\$23

Amatriciana (tomato base, onions, pancetta) \$ 24

LINGUINE

Scoglio (mussels, clams, prawns, squid, baby octopus) \$ 28

Vongole (fresh clams in extra virgin olive oil base) \$ 27

RISOTTO

Porcini (mix mushroom & Grana Padano) **V** \$ 25

***GF** = Gluten free available \$ 2.50

V = Vegetarian

VG = Vegan option available

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MAINS

VEGETARIAN PLATTER V VG \$ 27

Mix of six grilled vegetables and mozzarella fior di latte, dressed with E.V.O.O. and fresh parsley

OSSOBUCO \$ 30

Premium quality grass-fed Angus beef cooked for 24 hours with roast potatoes

PIATTO ALPINO \$ 28

Grilled Italian sausages with polenta chips, grilled mushroom, fresh Asiago and Pink sauce

PEPITE DI POLLO..... \$ 25

Fried chicken nuggets with mixed salad and Pink sauce

FRITTO MISTO DI MARE \$ 28

Fresh fried seafood (calamari, prawns, whitebait). Italian style on a bed of lettuce served with lemon

SIDES

PANE ROSMARY AND E.V.O.O. V VG \$ 8

fresh bread made with pizza dough, dressed with extra virgin olive oil and rosemary

GARLIC BREAD V VG..... \$ 8

fresh flat bread made with pizza dough with garlic and extra virgin olive oil

SALADS

ROCKET AND PEAR V \$ 15

rocket, pear, parmesan, walnuts

GARDEN SALAD V VG..... \$ 15

lettuce, tomatoes, carrots, olives, rocket

TUNA SALAD \$ 15

lettuce, tomato, tuna, cucumber and Parmesan

FIOR DI LATTE SALAD \$ 15

lettuce, tomato, mozzarella fior di latte, olives, cucumber V

CAPRESE \$ 16

fresh tomato, buffalo mozzarella and basil in extra virgin olive oil V

NOTE: bread sticks option for salads \$ 5

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DESSERTS

GELATO

1 SCOOP\$4.50

2 SCOOPS\$6.50

3 SCOOPS\$7.50

½ LITRE OF GELATO TAKEAWAY.....\$12.00

1 LITRE OF GELATO TAKEAWAY \$22.00

AFFOGATO \$10.00

1 scoop of vanilla ice-cream with espresso

PANNACOTTA \$10.00

Freshly home-made

TIRAMISU' \$10.00

Freshly home-made (AVAILABLE WEEK-END ONLY)

CANNOLI \$15.00

Freshly home-made. Filled with Ricotta cheese, chocolate chips and pistachios

NUTELLA CALZONE \$19.00

Folded pizza with Nutella, almond and icing sugar

COFFEE & TEAS

Espresso\$3.00

Macchiato..... \$3.50

English breakfast..... \$4.00

Earl Grey..... \$4.00

Peppermint..... \$4.00

Chamomile.....\$4.00

Cappuccino..... \$4.50

Latte.....\$4.50

Flat White \$4.50

Italian Style hot chocolate, (thick)..... \$ 5.00

SPIRITS/LIQUEURS.....\$8.00

Amaro del Capo, Sambuca, Grappa, Bailyes,
Jack Daniels, Limoncino, Arancino, Fernet,
Amaretto di Saronno, Campari, Gin, Aperol,
Prugna, Malibu, Strega, Ballantines, Frangelico
Amaro Montenegro, Braulio, Averna, Sambuca,
Amaro Lucano, Vodka, Sambuca, Havana rum,
Baileys, Kahlua, Martini rosso, Martini extra dry

NOTE: CAKEAGE \$ 1.00 per person



SOFT DRINKS

SOFT DRINKS CANS (375 ml) \$4.00
Coke, Coke Zero, Sprite, Fanta

SAN PELLEGRINO CANS, (330 ml)\$4.50
Chinotto, Limonata, Aranciata, Aranciata Rossa, Pompelmo

GINGER BEER (200 ml) \$4.50
Fever tree

LEMON LIME BITTERS\$4.50
Freshly squeezed lime and lemon, lemonade, Angostura bitters

CEDRATA TASSONI (180 ml)\$4.50
Citron

JUICES organic (350 ml)\$6.50
Orange, Apple, Pineapple

WATER (750 ml)	
San Pellegrino Sparkling \$8.50	Adelaide sparkling demineralized\$5.00
Acqua Panna still\$8.50	Adelaide still demineralized\$5.00

MOCKTAILS

VIRGIN MOJITO \$10.00
Fresh lime, mint leaves, lemonade, soda and strawberries

VIRGIN PINA COLADA \$10.00
Pineapple juice, coconut cream, coconut flakes

COCKTAILS

PINA COLADA.....\$16.00
Coconut cream, pineapple juice, Malibu, Havana rum

ESPRESSO MARTINI\$16.00
Espresso, Kahlua, vodka, coffee beans

CLASSIC MOJITO\$16.00
Fresh lime, raw sugar, mint leaves, rum, soda

COJITO\$16.00
Fresh lime, lemon sorbet, gin, Limoncello, tonic water

SCOTCH AND COKE.....\$8.00

GIN TONIC.....\$8.00

GIN LEMON.....\$8.00

SNOWFLAKE\$16.00
Lime, raw sugar, mint leaves, Malibu, soda



RED WINES

House Shiraz Cabernet Merlot	G	B
<i>Adelaide Hills, SA</i>	\$8	\$38
Lambrusco	G	B
<i>Sparkling served chilled</i>	\$9	\$38
<i>Emilia Romagna, Italy</i>		
San Giovese Fantini Farnese	G	B
<i>Ortona, Italy</i>	\$9	\$40
Montepulciano Casale Vecchio D.O.C.	G	B
<i>Abruzzo, Italy</i>	\$10	\$43
"Passione e Sentimento, Romeo & Giulietta"	G	B
<i>(Merlot/Croatina/Corvina)</i>	\$10	\$45
<i>Verona, Veneto</i>		
Woodstock Shiraz	G	B
<i>McLaren Vale, SA</i>	\$10	\$47
Barbera D'Alba		B
<i>Bera Piedmont, Italy</i>		\$50
Amarone della Valpolicella		B
<i>Il vino degli Dei Verona ,Italy</i>		\$110

G = GLASS B = BOTTLE

NOTE: BYO CORKAGE \$13 PER BOTTLE

NOTE: 10% surcharge on total bill on public holiday



WHITE WINES

Haselgrove Sauvignon Blanc <i>Adelaide Hills, SA</i>	G	B
	\$8.50	\$36
Haselgrove Pinot Grigio <i>Adelaide Hills, SA</i>	G	B
	\$9.00	\$38
Friuli Zuccolo Pinot Grigio <i>Friuli Venezia Giulia, Italy</i>	G	B
	\$10.00	\$40
Babich Black Label Sauvignon blanc <i>Marlborough, NZ</i>	G	B
	\$9.50	\$42
"Passione e Sentimento, Romeo & Giulietta" <i>(100% Garganega grape)</i> <i>Verona, Italy</i>	G	B
	\$10.00	\$45
Pecorino Terre di Chieti <i>Feudi Bizantini IGP, Italy</i>	G	B
	\$10	\$48

ROSE' and SPARKLING WINES

The Hedonist Rosè <i>McLaren Vale, SA</i>	G	B
	\$9.00	\$36
Moscato Bottega Petalo <i>Valdobbiadene, Italy</i>	G	B
	\$9.00	\$36
Prosecco Bottega <i>Valdobbiadene, Italy</i>	G	B
	\$9.00	\$38

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BEER and CIDER

Peroni lager (330 ml - Italy, imported)	\$8.50
Peroni Nastro Azzurro pale lager (330 ml - Italy, imported)	\$8.50
Dolomiti pilsner (330 ml - Italy, imported)	\$8.50
Castello Rossa red lager (330 ml - Italy, imported)	\$10.00
Menabrea pale lager (330 ml - Italy, imported)	\$10.00
Corona Extra cerveza (355 ml - Mexico, imported)	\$8.50
Coopers Pale Ale (330 ml – Adelaide)	\$8.00
Coopers Sparkling (330 ml – Adelaide)	\$8.00
Peroni puro malto Gran Riserva (500 ml - Italy, imported)	\$14.00
Peroni doppio malto Gran Riserva (500 ml - Italy, imported)	\$14.00
Dolomiti Speciale pale lager (750 ml - Italy, imported)	\$22.00
Adelaide Hills Cider – Apple or Pear (330 ml – Adelaide)	\$8.00

APERITIVES

Spritzello (<i>Limoncello, fresh squeezed lemon, Prosecco</i>).....	\$14.00
Aperol Spritz (<i>Aperol, fresh orange, Prosecco</i>).....	\$14.00
360 Gradi (<i>Campari, fresh orange, pompelmo, Prosecco</i>).....	\$14.00
Negroni (<i>Campari, gin, red vermouht</i>).....	\$15.00
Campari and Soda.....	\$8.00