



## 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!**



**360°**  
*Trecento Sessanta Gradi*  
**Pizzeria & Trattoria**

  
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**Pizzeria & Trattoria**  
**PIZZERIA**

<b>MARINARA V VG</b> .....	\$ 16
tomato, garlic, oregano	
<b>MARGHERITA V VG</b> .....	\$ 19
tomato, mozzarella	
<b>CALABRESE V</b> .....	\$ 20
tomato, mozzarella, garlic, chilli	
<b>ROMANA</b> .....	\$ 21
tomato, mozzarella, olives, anchovies, oregano	
<b>ESTATE V VG</b> .....	\$ 23
tomato, mozzarella, rocket, fresh cherry tomatoes	
<b>SALAMINO</b> .....	\$ 23
tomato, mozzarella, salamino (mild pepperoni)	
<b>PROSCIUTTO E FUNGHI (HAM and MUSHROOM)</b> .....	\$ 23
tomato, mozzarella, ham, mushrooms	
<b>CARNIVORA</b> .....	\$ 23
tomato, mozzarella, ham, salamino (mild pepperoni)	
<b>VERDURE V VG</b> .....	\$ 24
tomato, mozzarella, eggplant, zucchini, red onion, artichokes, capsicum	
<b>BUFALA V</b> .....	\$ 24
tomato, buffalo mozzarella, basil	
<b>CALZONE</b> .....	\$ 24
tomato, mozzarella, ham, mushrooms, artichokes	
<b>4 FORMAGGI V</b> .....	\$ 24
tomato, mozzarella, Asiago cheese, Gorgonzola cheese, Italian Parmesan	
<b>VENETA</b> .....	\$ 24
tomato, mozzarella, Asiago cheese, capsicum, pancetta (bacon)	
<b>GOLOSA</b> .....	\$ 24
tomato, mozzarella, salamino (mild pepperoni), olives, cherry tomatoes, Parmesan	
<b>TONNO</b> .....	\$ 24
tomato, mozzarella, tuna, olives, onions	

  
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<b>CAPRICCIOSA</b> .....	\$ 25
<i>tomato, mozzarella, ham, salamino (mild pepperoni), artichokes, mushrooms</i>	
<b>4 STAGIONI</b> .....	\$ 25
<i>tomato, mozzarella, ham, salamino (mild pepperoni), artichokes, mushrooms</i>	
* the 4 Stagioni comes with the ingredients separated in 4 quarters	
<b>AUTUNNO</b> .....	\$ 25
<i>tomato, mozzarella, Italian prosciutto crudo, mixed mushrooms</i>	
<b>SFIZIOSA</b> .....	\$ 25
<i>tomato, buffalo mozzarella, salamino (mild pepperoni), mushroom, olives</i>	
<b>SALSICCIA E PORCINI</b> .....	\$ 26
<i>tomato, mozzarella Italian sausage, porcini mushrooms, asiago cheese</i>	
<b>BRESAOLA</b> .....	\$ 26
<i>tomato, mozzarella, bresaola (beef), rocket, Italian Parmesan</i>	
<b>SAPORITA</b> .....	\$ 26
<i>tomato, mozzarella, porcini mushroom, salamino (mild pepperoni), Italian Parmesan</i>	
<b>BUFALA E CRUDO</b> .....	\$ 26
<i>tomato, buffalo mozzarella, basil, Italian prosciutto crudo</i>	
<b>EUROPA</b> .....	\$ 27
<i>tomato, mozzarella, pear, pancetta (bacon), Parmesan, balsamic glaze</i>	
<b>CRUDO E STRACCHINO</b> .....	\$ 27
<i>tomato, mozzarella, stracchino cheese, zucchine, prosciutto crudo San Daniele</i>	
<b>GAMBERI</b> .....	\$ 27
<i>tomato, mozzarella, porcini, truffle cream, pancetta (bacon), prawns</i>	
<b>TRUFFLE</b> .....	\$ 29
<i>tomato, mozzarella, porcini, truffle cream, Italian prosciutto crudo</i>	

**Notes:**

No half and half pizzas.  
 We do not cut pizzas for takeaways. If you would like your pizza cut, let us know.  
 We apologise for the inconvenience.

**Additions:**

\$ 2.50 for vegan cheese  
 \$ 2.50 for all additions  
**V** = Vegetarian  
**VG** = Vegan option available

  
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**ANTIPASTI**

<b>SCIATT V</b> .....	\$ 16
<i>deep fried wholegrain flour balls filled with tasty cedar cheese served on a bed of rocket salad</i>	
<b>CAPRESE</b> .....	\$ 16
<i>fresh tomato, buffalo mozzarella and basil in extra virgin olive oil V</i>	
<b>TAROZ</b> .....	\$ 18
<i>mashed potato, cedar and parmesan cheese, green beans, browned onions, butter and a side of house salame</i>	
<b>ANTIPASTO PER 2 (serves 2)</b> .....	\$ 19
<b>ANTIPASTO PER 4 (serves 4)</b> .....	\$ 36
<i>bresaola carpaccio, prosciutto crudo "San Daniele", goat cheese in bresaola rolls, fior di latte on a bed of rocket served with breadsticks</i>	

**PRIMI**

<b>PIZZOCCHERI (our recommendation) V</b> .....	\$ 24
<i>wholegrain buckwheat flour pasta typical from Valtellina silver beet, butter, garlic potatoes, 3 kind of cheese</i>	
<b>GNOCCHI (home-made)</b>	
pomodoro (tomato) <b>V VG</b> .....	\$ 21
pesto (basil pesto) <b>V VG</b> .....	\$ 21
ragout (veal mince and tomato) .....	\$ 22
boscaiola (cream, pancetta, mushroom) .....	\$ 24
<b>RISOTTO</b>	
porcini mix mushroom & grana <b>V</b> .....	\$ 25
prawns & zucchini.....	\$ 25
<b>TAGLIATELLE</b>	
pomodoro (tomato) <b>V VG</b> .....	\$ 20
pesto (basil pesto) <b>V VG</b> .....	\$ 20
ragout (veal mince and tomato) .....	\$ 22
boscaiola (cream, pancetta, mushroom) .....	\$ 24
<b>PENNE</b>	
pomodoro (tomato) <b>V VG</b> .....	\$ 20
pesto (basil pesto) <b>V VG</b> .....	\$ 20
ragout (veal mince and tomato) .....	\$ 22
boscaiola (cream, pancetta, mushroom) .....	\$ 24
barbera (Sausage/ham/barbera wine) (our recommendation) .....	\$ 24

**V** = Vegetarian

**VG** = Vegan option available



## MAINS

### BISTECCA FIORENTINA

South Australian Black Angus Beef T-bone cut, 35 days dry aged with Himalayan rock salt. Premium quality, pasture-grass-fed yearling beef from the state south east, served with peperonata and roasted potatoes.

*small cut* approximately 350g/400g (1-2 people) ..... \$ 40

*medium cut* approximately 450g/500g (2-3 people)..... \$ 50

*big cut* approximately 1 kg (3-4 people)..... \$ 90

The Fiorentina steak is traditionally cooked medium rare\*

Please allow 30 minutes wait.

*\* if you desire the steak to be cooked rare or well done, let our waiting staff know when ordering.*

**OSSOBUCO WITH TARAGNA CHEESE POLENTA..... \$ 27**

*Premium quality grass-fed Angus beef cooked for 24 hours with taragna cheese and buckwheat wholegrain flour polenta.*

**SPEZZATINO WITH TARAGNA CHEESE POLENTA ..... \$ 28**

*Premium quality grass-fed Angus braised beef pieces with taragna cheese and buckwheat wholegrain flour polenta.*



### CONTORNI

- PANE DI PIZZA **V VG** ..... \$ 4  
*fresh bread made of pizza dough*
- PANE ALL'AGLIO / GARLIC BREAD **V VG** ..... \$ 8  
*fresh flat bread with garlic and extra virgin olive oil*

### INSALATE / SALADS

- GARDEN SALAD **V VG** ..... \$ 12  
*lettuce, tomatoes, carrots, olives, rocket*
- ROCKET AND PEAR **V VG** ..... \$ 13  
*rocket, pear, parmesan*
- TUNA SALAD ..... \$ 15  
*lettuce, tomato, tuna, avocado*
- FIOR DI LATTE SALAD ..... \$ 15  
*lettuce, tomato, mozzarella fior di latte, olives, cucumber **V***
- NOTE: bread sticks option for salads ..... \$ 4

## DESSERTS

### GELATO **V**

1 SCOOP .....	\$ 4.5
2 SCOOPS .....	\$ 6
3 SCOOPS .....	\$ 7.5
1/2 LT TAKEAWAY .....	\$ 12
1 LT TAKEAWAY .....	\$ 22

### AFFOGATO **V** ..... \$ 10

*al caffè o cioccolato*

### PANNACOTTA **V** ..... \$ 10

*freshly home made*

### TIRAMISU **V** ..... \$ 10

*freshly home made*

### CALZONE ALLA NUTELLA ..... \$ 19

*folded pizza with nutella, almond, sugar V*

### CAFFE/COFFEE

ESPRESSO .....	\$ 3
MACCHIATO .....	\$ 3
CAPPUCCINO .....	\$ 4.5
LATTE .....	\$ 4.5

### TE/TEA

ENGLISH BREAKFAST .....	\$ 3.5
LADY GREY .....	\$ 3.5
PEPPERMINT .....	\$ 3.5
CAMOMILE .....	\$ 3.5

### HOT CHOCOLATE

CIOCCOLATA CALDA .....	\$ 6
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thick Italian style hot chocolate

## BIBITE

### COLD DRINKS

#### SOFT DRINKS CAN 375ml..... \$ 4

Coke, Coke Zero, Diet Coke, Sprite, Fanta

#### SAN PELLEGRINO CAN 330ml..... \$ 4.5

Chinotto, Limonata, Aranciata, Pompelmo

#### GINGER BEER 200ml .....\$ 4.5

Fever tree

#### LEMON LIME BITTERS .....\$ 4.5

#### JUICE organic 350ml .....\$ 6.5

Orange, Apple, Pineapple

#### WATER SPARKLING 750ml .....\$ 8.5

S.Pellegrino

#### WATER STILL 750ml .....\$ 8.5

Acqua Panna



  
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**BEER**

**IMPORTED**

PERONI .....	\$ 8.5
330ml, Italy, lager	
NASTRO AZZURRO.....	\$ 8.5
330ml, Italy, pale lager	
DOLOMITI.....	\$ 8.5
330ml, Italy, pilsner	
CORONA EXTRA.....	\$ 8.5
355ml, Mexico, cerveza	
CASTELLO "ROSSA" .....	\$ 10
330ml, Italy, red lager	
PERONI PURO MALTO.....	\$ 14
500ml, Italy, Gran Riserva	
NASTRO AZZURRO.....	\$ 16
660ml, Italy, lager	
DOLOMITI SPECIALE.....	\$ 22
750ml, Italy, pale lager	

**LOCAL**

COOPERS PALE ALE .....	\$ 8
330ml, Adelaide	
COOPERS SPARKLING ALE.....	\$ 8
330ml, Adelaide	

**CIDER APPLE/PEAR**

ADELAIDE HILLS 330ml.....	\$ 8
apple or pear	

**WHITE WINES**

HOUSE SAUV BLANC	G	B
Haselgrove .....	8.5	34
<i>Adelaide Hills, SA</i>		
PINOT GRIGIO	G	B
Haselgrove .....	9	36
<i>Adelaide Hills, SA</i>		
CHARDONNAY	G	B
Scalzi Estate .....	9	36
<i>Barossa Valley, SA</i>		
SAUVIGNON BLANC	G	B
Babich black label .....	9.5	40
<i>Marlborough, New Zealand</i>		

**ROSE' & SPARKLING WHITE**

ROSE'	G	B
"The Hedonist" .....	9	36
<i>McLaren Vale, SA</i>		
MOSCATO ( <i>sweet, light</i> )	G	B
Bottega "Petalò" .....	9	36
<i>Valdobbiadene, Italy</i>		
PROSECCO ( <i>dry, white</i> )	G	B
Bottega .....	9	36
<i>Valdobbiadene, Italy</i>		

G – Glass    B – Bottle

NOTE: BYO CORKAGE \$ 10 PER BOTTLE



**RED WINES**

**AUSTRALIA**

<b>HOUSE MERLOT BLEND</b>	<b>G</b>	<b>B</b>
<i>Adelaide Hills, SA</i> .....	8	32
<b>HOUSE SHIRAZ GRENACHE</b>	<b>G</b>	<b>B</b>
<i>Adelaide Hills, SA</i> .....	9	36
<b>SHIRAZ</b>	<b>G</b>	<b>B</b>
Woodstock.....	9.5	45
<i>McLaren Vale, SA</i>		
<b>GRENACHE TEMPRANILLO</b>	<b>G</b>	<b>B</b>
Woodstock.....	N/A	70
<i>McLaren Vale, SA</i>		

**ITALIA**

<b>LAMBRUSCO</b>	<b>G</b>	<b>B</b>
<i>Sparkling red wine served chilled</i>		
Ognigiorno .....	9	36
<i>Emilia Romagna, Italy</i>		
<b>MONTEPULCIANO</b>	<b>G</b>	<b>B</b>
Casale Vecchio, D.O.C. ....	9	36
<i>Abruzzo, Italy</i>		
<b>SAN GIOVESE</b>	<b>G</b>	<b>B</b>
Fantini Farnese .....	9	36
<i>Italy</i>		
<b>SFORZATO VALTELLINA</b>	<b>G</b>	<b>B</b>
Bettini .....	N/A	80
<i>Valtellina, Italy</i>		

**SPIRITS/LIQUEURS**

<b>ALL MIX DRINK</b> .....	<b>8</b>
Limoncello, Amaro Montenegro, Amaro Braulio, Sambuca, Grappa, Baileys, Scotch, Vodka, Gin, Amaretto, Averna, Disaronno, Kahlua	

G – Glass B – Bottle

NOTE: BYO CORKAGE \$ 10 PER BOTTLE

### MOCKTAILS

#### *non-alcoholic cocktails*

<b>HEIDY</b> .....	9
<i>Pineapple juice, orange juice, lemonade, grenadine</i>	
<b>PINA COLADA VIRGIN</b> .....	9
<i>Fresh pineapple, pineapple juice, coconut cream, cream</i>	
<b>MOJITO VIRGIN</b> .....	9
<i>Fresh lime, mint, lemonade, soda, option (fresh strawberry)</i>	
<b>360 GRADI VIRGIN</b> .....	9
<i>Passion fruit, lime, ginger beer, grenadine</i>	

### APERITIVES

<b>APEROL SPRITZ</b> .....	12
<i>Aperol, prosecco, soda, slice of orange</i>	
<b>360 GRADI</b> .....	12
<i>Campari, red vermouth, prosecco, soda, slice of orange</i>	
<b>BELLINI</b> .....	12
<i>Peach, prosecco</i>	
<b>NEGRONI</b> .....	15
<i>Campari, gin, red vermouth</i>	
<b>DRY MARTINI</b> .....	15
<i>Vodka or gin, dirty, lemon twist or olive</i>	

### LONG DRINKS

<b>MOJITO CLASSIC</b> .....	15
<i>Fresh lime, raw sugar, mint, rum, soda</i>	
<b>LONG ISLAND ICE TEA</b> .....	15
<i>5 spirits, lemon, coke</i>	
<b>PINA COLADA</b> .....	15
<i>Coconut cream, rum, Malibu, pineapple juice</i>	
<b>SEX ON THE BEACH</b> .....	15
<i>Vodka, peach schnapps, pineapple juice, cranberry juice, grenadine</i>	
<b>360 GRADI DREAM</b> .....	15
<i>Cointreau, peach brandy, orange juice, lemon, blu curaçao, grenadine</i>	

### DESSERT COCKTAILS

<b>TOBLERONE</b> .....	15
<i>Honey, kahlua, frangelico, baileys, cream, chocolate</i>	
<b>ESPRESSO MARTINI CLASSIC</b> .....	15
<i>Kahlua, vodka, espresso, coffee beans</i>	
<b>ALEXANDER</b> .....	15
<i>Creme de cacao, brandy, cream, noce moscata (nutmeg)</i>	
<b>GRASSHOPPER</b> .....	15
<i>Creme de menthe, creme de cacao, cream, chocolate</i>	
<b>360 GRADI SOUR</b> .....	15
<i>Amaretto, angostura, lemon, egg white, sugar</i>	