



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
Pizzeria & Trattoria

MARINARA V VG	\$ 16
tomato, garlic, oregano	
MARGHERITA V VG	\$ 19
tomato, mozzarella	
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)	
PROSCIUTTO E FUNGHI (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	
TONNO	\$ 24
tomato, mozzarella, tuna, olives, onions	

NOTE: 10% surcharge on total bill on public holiday


 Trecento Sessanta Gradi
PIZZERIA
Pizzeria & Trattoria

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

\$ 3.00 for vegan cheese
 \$ 2.50 for all additions
V = Vegetarian
VG = Vegan option available

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360° ANTIPASTI / ENTREES



CAPRESE \$ 16

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

VEGGIES ANTIPASTO \$ 19

Mix of six grilled vegetables, dressed with extra virgin olive oil and fresh parsley **V VG**

ANTIPASTO PER 2 (serves 2) \$ 19

ANTIPASTO PER 4 (serves 4) \$ 36

bresaola carpaccio, prosciutto crudo "San Daniele", goat cheese in bresaola rolls, fior di latte on a bed of rocket served with breadsticks

CHEESE PLATTER(per person).....\$13

Gorgonzola, Asiago, Caprino

PRIMI

PIZZOCCHERI **V**.....\$ 25

wholegrain buckwheat flour pasta with silver beet, butter, garlic potatoes, 3 kind of cheese

GNOCCHI (home-made)

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

Ragù (veal mince and tomato) \$ 25

Boscaiola (cream, pancetta, mushroom) \$ 26

Amatriciana (tomato, onions, pancetta) \$ 25

Barbera (Italian sausage, ham, barbera wine) \$ 26

RISOTTO

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

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

TAGLIATELLE

Pesto (basil pesto) **V** \$ 23

Ragù (veal mince and tomato) \$ 24

Boscaiola (cream, pancetta, mushroom) \$ 24

Amatriciana (tomato, onions, pancetta) \$ 24

Barbera (Italian sausage, ham, barbera wine) \$ 25

PENNE GF available*

Pesto (basil pesto) **V** \$ 23

Ragù (veal mince and tomato) \$ 24

Boscaiola (cream, pancetta, mushroom) \$ 24

Barbera (Italian sausage, ham, barbera wine) (our recommendation)..... \$ 25

Amatriciana (tomato, onions, pancetta) \$ 24

LINGUINE

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

*GF = Gluten free available \$ 2.50

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360°
Trecento Sessanta Gradi
MAINS
Pizzeria & Trattoria

VEGETARIAN PLATTER	\$ 27
<i>Mix of six grilled vegetables and Halloumi cheese, dressed with extra virgin olive oil and fresh parsley</i>	
V	
OSSOBUCO	\$ 30
<i>Premium quality grass-fed Angus beef cooked for 24 hours with roast potatoes</i>	
TAGLIATA DI MANZO (BEEF SIRLOIN)	\$ 38
<i>A 200 gram tender beef sirloin Italian style, (grilled with oil and rosemary), served with Parmesan on a bed of rocket, balsamic vinegar and fries</i>	
EYE FILLET	\$ 38
<i>A 200 gram tender eye fillet Italian style, (grilled with oil and rosemary), served with mix Mediterranean grilled vegetables and Bagnetto sauce</i>	

CONTORNI / SIDES

PANE ROSMARY AND E.V.O. V VG	\$ 8
<i>fresh bread made with pizza dough, dressed with extra virgin olive oil and rosemary</i>	
GARLIC BREAD V VG	\$ 8
<i>fresh flat bread made with pizza dough with garlic and extra virgin olive oil</i>	

INSALATE / SALADS

ROCKET AND PEAR V	\$ 14
<i>rocket, pear, parmesan</i>	
GARDEN SALAD V VG	\$ 15
<i>lettuce, tomatoes, carrots, olives, rocket</i>	
TUNA SALAD	\$ 15
<i>lettuce, tomato, tuna, cucumber and Parmesan</i>	
FIOR DI LATTE SALAD	\$ 15
<i>lettuce, tomato, mozzarella fior di latte, olives, cucumber V</i>	
NOTE: bread sticks option for salads	\$ 4

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Pizzeria & Trattoria

GELATO

1 SCOOP	\$4.50	½ LITRE OF GELATO TAKEAWAY.....	\$12.00
2 SCOOPS	\$6.50	1 LITRE OF GELATO TAKEAWAY	\$22.00
3 SCOOPS	\$7.50		

AFFOGATO..... \$10.00
 1 scoop of vanilla ice-cream with espresso

PANNACOTTA..... \$10.00
 Freshly home made

TIRAMISU'..... \$10.00
 Freshly home made

APPLE STRUDEL..... \$15.00
 Freshly home made, it comes with one scoop of ice-cream

NUTELLA CALZONE..... \$19.00
 Folded pizza with Nutella, almond and icing sugar

COFFEE & TEA

Espresso	\$3
English breakfast.....	\$3.50
Macchiato.....	\$3
Earl Grey.....	\$3.50
Cappuccino.....	\$4.50
Peppermint.....	\$3.50
Latte.....	\$4.50
Chamomile.....	\$3.50
Flat White	\$4.50
Italian Style hot chocolate, (thick).....	\$ 5.00

SPIRITS/LIQUEURS.....\$8.00

Limoncello, Amaro Montenegro, Averna,
 Amaro Braulio, Amaretto Disaronno, Amaro
 del Capo, Sambuca, Grappa, Bailyes, Scotch,
 Kahlua, Gin, Vodka.

APERITIVES

Aperol Spritz.....	\$14.00
(Aperol, prosecco, fresh orange)	
360 Gradi.....	\$14.00
(Campari, prosecco, pompelmo, orange)	
Negroni.....	\$15.00
(Campari, gin, red vermouth)	

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NOTE: CAKEAGE 1\$ PER PERSON

360°
BIBITE / SOFT DRINKS
Trecento Sessanta Gradi

Pizzeria & Trattoria

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
Made to order

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

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, raw sugar, mint leaves, Malibù, soda

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

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AUSTRALIA

<u>House Shiraz Cabernet Merlot</u>	G	B
<i>Adelaide Hills, SA</i>	\$8	\$38
<u>Woodstock Shiraz</u>	G	B
<i>McLaren Vale, SA</i>	\$10	\$47

ITALIA

<u>Lambrusco</u>	G	B
<i>Sparkling served chilled</i>	\$9	\$38
<i>Emilia Romagna, Italy</i>		
<u>Montepulciano Casale Vecchio D.O.C.</u>	G	B
<i>Abruzzo, Italy</i>	\$10	\$43
<u>San Giovese Fantini Farnese</u>	G	B
<i>Ortona, Italy</i>	\$9	\$40
<u>“Passione Sentimento, Romeo & Giulietta”</u>	G	B
<i>(Merlot/Croatina/Corvina)</i>	\$10	\$45
<i>Verona, Italy</i>		
<u>Nebbiolo D’Alba</u>	G	B
<i>Conca d’Oro Piedmont, Italy</i>	\$14	\$55
<u>Amarone della Valpolicella</u>	G	B
<i>Il vino degli Dei Verona, Italy</i>	\$N/A	\$110

G = GLASS B = BOTTLE

NOTE: BYO CORKAGE \$13 PER BOTTLE

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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
Scalzi Estate Chardonnay <i>Barossa Valley, SA</i>	G	B
	\$9.00	\$38
Babich black label Sauvignon blanc <i>Marlborough, NZ</i>	G	B
	\$9.50	\$42
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
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
Dolomiti Speciale pale lager (750 ml - Italy, imported)	\$22.00
Adelaide Hills Cider – Apple or Pear (330 ml – Adelaide)	\$8.00

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360°

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