



Covid-19

We are all in this together!

360 Gradi, like everyone else, has been deeply affected by the pandemic.

Under these unprecedented circumstances, for businesses like ours, it is sometimes easy to call it quits, cut the losses, and move on.

Not us!

Since 360 Gradi opening over 6 years ago, on 3rd February 2014, Riccardo and Nick, owners of the business since the very first day, had a vision:

Promote our traditions and passion for good, authentic, traditional Italian food.
No compromise.

That has not changed, even during the Covid-19 crisis.

But it is not us that drive our deep desire to keep going despite everything.

It is you, our customers!

It's the overwhelming positive feedback we get;

It's the smiles of excitement we observe when you see one of our dishes;

It's the compliments our staff receives;

It's seeing you back and back again.

For all your support and positivity during these times a big,

Thank you!

PIZZERIA

<p>MARINARA V VG 18 <i>tomato, garlic and oregano</i> <u>(NO SEAFOOD and NO CHEESE ON THIS PIZZA)</u></p>	<p>4 FORMAGGI V 26 <i>white base, fior di latte mozzarella, asiago cheese, gorgonzola cheese and parmesan</i></p>
<p>MARGHERITA V VG 20 <i>tomato, fior di latte mozzarella and basil</i></p>	<p>CAPRICCIOSA 26 <i>tomato, fior di latte mozzarella, ham, salamino (mild pepperoni), artichokes and mushrooms</i></p>
<p>CALABRESE V 21 <i>tomato, fior di latte mozzarella, garlic and chilli</i></p>	<p>SFIZIOSA 26 <i>tomato, bufala mozzarella, salamino (mild pepperoni), mushrooms and olives</i></p>
<p>ROMANA 22 <i>tomato, fior di latte, olives, anchovies and oregano</i></p>	<p>SALSICCIA E PORCINI 27 <i>tomato, fior di latte mozzarella, Italian sausage, porcini mushrooms and asiago cheese</i></p>
<p>ESTATE V VG 24 <i>tomato, fior di latte, rocket and fresh cherry tomatoes</i></p>	<p>BRESAOLA 27 <i>tomato, fior di latte, bresaola (beef), rocket, parmesan</i></p>
<p>SALAMINO 24 <i>tomato, fior di latte and salamino (mild pepperoni)</i></p>	<p>SAPORITA 27 <i>tomato, fior di latte mozzarella, porcini mushroom, salamino (mild pepperoni) and italian parmesan</i></p>
<p>HAM and MUSHROOM 24 <i>tomato, fior di latte, ham and mushrooms</i></p>	<p>BUFALA E CRUDO 27 <i>tomato, bufala mozzarella, basil and Italian prosciutto</i></p>
<p>CARNIVORA 24 <i>tomato, fior di latte, ham and salamino (mild pepperoni)</i></p>	<p>GAMBERI 28 <i>tomato, fior di latte mozzarella, truffle cream, fresh pancetta and prawns</i></p>
<p>BUFALA V 25 <i>tomato, bufala mozzarella and basil</i></p>	<p>PIEMONTE 28 <i>tomato, fior di latte mozzarella, truffle cream, Italian sausage, gorgonzola cheese and cherry tomatoes</i></p>
<p>GOLOSA 25 <i>tomato, fior di latte mozzarella, salamino (mild pepperoni), olives, cherry tomatoes and parmesan</i></p>	
<p>VERDURE V VG 26 <i>tomato, fior di latte mozzarella, eggplants, zucchini, red onion, artichokes and capsicums</i></p>	

V = Vegetarian
 VG = Vegan option available

Additions:
 \$ 3.00 for vegan cheese
 \$ 2.50 for all other additions

IMPORTANT: Please advise the waiting staff if you have any allergies or if you prefer not to have a specific ingredient prior to selecting the menu options.

FROM THE KITCHEN

ENTREES

ANTIPASTO PER 2 (<i>serves 2</i>)	26
ANTIPASTO PER 4 (<i>serves 4</i>)	48
<i>Parma prosciutto, bresaola, pancetta, marinated capsicum, eggplant, zucchini, mushroom, cherry tomatoes, fior di latte, rocket, served with breadstick</i>	

PRIMI

GNOCCHI (<i>home-made</i>)	
Ragù	28
<i>Slow cooked beef, red wine, tomato sauce, parmesan cheese</i>	
TAGLIATELLE	
Boscaiola	25
<i>Cream, mushrooms, prosciutto crudo, green peas, parsley and parmesan</i>	
PENNE GF available*	
360 V VG	25
<i>Wood oven roasted capsicum, mushrooms, eggplant, zucchini, cherry tomatoes, pine nuts, fresh basil</i>	
Pesto	25
<i>Basil, pine nuts, extra virgin olive oil, parmesan cheese</i>	
LINGUINE	
Gamberi, Aglio e Olio	30
<i>SA prawns, extra virgin olive oil, chilli, garlic, lemon parsley</i>	
RISOTTO	
Zucca & salsiccia	28
<i>Arborio rice, wood oven roasted butternut pumpkin, Italian sausage, caramelised walnut, gorgonzola cheese</i>	

SIDES

BREADSTICKS V VG	5
<i>freshly made with our pizza dough</i>	
PANE ROSMARY AND E.V.O.O. V VG	8.5
<i>fresh bread made with pizza dough, dressed with extra virgin olive oil and rosemary</i>	
GARLIC BREAD V VG	8.5
<i>fresh flat bread made with pizza dough with garlic and extra virgin olive oil</i>	

SALADS

ROCKET AND PEAR V	15
<i>rocket, pear, parmesan, walnuts</i>	

DESSERT

NUTELLA CALZONE	21
<i>folded pizza with Nutella, almond flakes and icing sugar</i>	

COFFEE & TEA

COFFEE	
Espresso	3.5
Macchiato	4
Cappuccino	5
Latte	5
Flat White	5
TEA	4.5
<i>English breakfast, earl grey, peppermint, chamomile</i>	

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DRINKS

All available for takeaway

NON-ALCOHOLIC

SOFT DRINKS CAN 375 ml	4.5
<i>coke, coke zero, sprite, fanta</i>	
SAN PELLEGRINO CANS 330 ml	5
<i>chinotto, limonata, aranciata, aranciata rossa, pompelmo, melograno, clementina</i>	
GINGER BEER 200 ml	5
<i>Fever tree</i>	
TONIC WATER 220 ml	5
<i>Fever tree</i>	
JUICES organic 350 ml	7
<i>orange, apple, pineapple</i>	
WATER 750 ml	
San Pellegrino sparkling	9
Acqua Panna still	9

SPIRITS

JOHNNIE WALKER RED	10
HENDRICK'S GIN	12
JACK DANIELS	10
BALLANTINE'S	10
WYBROVA WODKA	10

BEER

LOCAL (Cans)

PRANCING PONY BREWERY

“The Stage Roadie”	9
<i>Mid -Strength, ABV 3.4%, 375ml, Adelaide</i>	
“Sunshine Ale”	10
<i>Sunshine Ale, ABV 4.8%, 375ml, Adelaide</i>	
“Piper West” (limited release)	12
<i>India Pale Ale, ABV 7.2%, 375ml, Adelaide</i>	
“India Red Ale” (worlds best beer)	16
<i>India Red Ale, ABV 7.9%, 375ml, Adelaide</i>	

IMPORTED

ITALY

PERONI lager, ABV 4.7%, 33 ml can, Italy	10
MANABREA pilsner, ABV 5.2% 330ml can	10
MANABREA lager, ABV 5.2% 330ml bottle	10
PERONI GRAN RISERVA	

“Rossa”	16
<i>Red lager, ABV 5.2%, 500ml bottle</i>	
“Puro Malto”	16
<i>Premium lager, ABV 5.2%, 500m bottle</i>	
“Doppio Malto”	16
<i>Double Malt, ABV 6.6%, 500ml bottle</i>	

MEXICO

CORONA EXTRA cerveza, ABV 5.5%, 355 ml	10
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CIDER

ADELAIDE HILLS Apple or Pear 330 ml	9
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WINE LIST

All available for takeaway

WHITE

CERAVOLO	B 32
<i>Cortese (Italian style sauvignon blanc)</i>	
<i>Adelaide Hills, South Australia</i>	
CERAVOLO	B 32
<i>Pinot Grigio</i>	
<i>Adelaide Hills, South Australia</i>	
HENSCHKE "TILLY'S"	B 28
<i>Semillion, Sauvignon Blanc, Pinot Grigio</i>	
<i>Adelaide Hills, South Australia</i>	
CHAPEL HILL	B 32
<i>Vermentino</i>	
<i>McLaren Vale, South Australia</i>	
GRANDE CASINO	B 32
<i>Fiano (Estate grown, hand picked)</i>	
<i>Barossa Valley, South Australia</i>	

ROSE' & SPARKLING

CERAVOLO	B 32
<i>Pinot Noir Rosè</i>	
<i>McLaren Vale, South Australia</i>	
BOTTEGA PETALO	B 45
<i>Moscato</i>	
<i>Valdobbiadene, Italy</i>	
BOTTEGA	B 50
<i>Prosecco (DOC)</i>	
<i>Valdobbiadene, Italy</i>	

RED

TSCHARKE	B 36
<i>Shiraz (estate grown, hand pick)</i>	
<i>Barossa Valley, South Australia</i>	
CERAVOLO	B 36
<i>Sangiovese</i>	
<i>Adelaide Hills, South Australia</i>	
CERAVOLO	B 36
<i>Barbera</i>	
<i>Adelaide Hills, South Australia</i>	
CERAVOLO	B 36
<i>Dolcetto</i>	
<i>Adelaide Hills, South Australia</i>	
CERAVOLO	B 36
<i>Cabernet Sauvignon</i>	
<i>McLaren Vale, South Australia</i>	
360 GRADI	B 36
<i>Shiraz Cabernet Merlot</i>	
<i>Adelaide Hills, South Australia</i>	
CASALE VECCHIO	B 45
<i>Montepulciano (DOC)</i>	
<i>Abruzzo, Italy</i>	

B = BOTTLE