

# 250

## GRAMMI

FOOD & WINE BAR

250 Grammi is a concept born in D&D's mind a few years ago.  
The goal was to share with people Italian authenticity  
with a twist.

No more main meals but a lot of different dishes to be  
shared, like an Italian Sunday lunch with friends and  
family.

250 Grammi is the weight of the dough ball before its  
evolution: from a combination of grains and flours through  
to a long maturation to become an amazing outburst of  
flavors in the form of a pizza.

To compliment all of this, 250 Grammi have sourced a  
perfectly matched wine list, which ranges from Italy and  
France to Australia & more.

Thank you for sharing this experience with us.

The 250 Grammi Family

## ANTIPASTI & STUZZICHERIA ITALIANA

Antipasti e stuzzichini are the traditional first course of an Italian meal. It is all about grazing over different foods to prepare your taste buds to welcome the rest of your meal.

The majority of our ingredients are imported to make this experience truly traditional.

### LE FOCACCE (our flat bread)

**FOCACCIA AGLIO, OLIO & PEPERONCINO 18**  
Focaccia garlic, EVO & Chilli

**FOCACCIA ALLA MOZZARELLA 22**  
Mozzarella cheese

**FOCACCIA ALL'AGLIO 18**  
Garlic focaccia

**BRUSCHETTA 26**  
Fresh tomato, Parmigiano Reggiano, basil, garlic, balsamic and EVO

### I TAGLIERI (the Wooden Boards)

*All our Wooden Boards are served with wood oven Focaccia*

**for 2pp 50      for 4pp 65**

**SALUMI & FORMAGGI, WOODEN BOARD (cured cuts meat & cheese)**

Porchetta, Mortadella, Cacciatore Piccante, Taleggio, 30+ months Red Cow Parmigiano Reggiano, Honey

**PROSCIUTTO & BURRATA, WOODEN BOARD (cured meat & cheese) (ask for truffle burrata option \$8)**

Authentic Burratina mozzarella, 30+ months aged Prosciutto Corniglio di Parma, rocket, EVO

### I FRITTINI (fried nibbles)

**250 GRAMMI OLIVE RIPIENE 22**

Crumbed Sicilian olives stuffed with Asiago, Italian sausage

**ZEPPOLINA 25 (highly recommended with an Aperol Spritz)**

Crispy fried Pizza pockets filled with, Fior di Latte & Ham. Nduja, Gorgonzola & Italian Sausage

**ARANCINI DI RISO CON CUORE DI CARCIOFI 25**

Rice balls with artichoke heart, lemon zest, Pecorino Romano fonduta

**FIORI DI ZUCCA 26**

Lightly battered zucchini flowers filled with Ricotta, lemon zest and pine nut, served on a confit tomato and shallot compote

10% SURCHARGE APPLIED ON SUNDAYS

17% SURCHARGE APPLIED ON PUBLIC HOLIDAYS

1.5% surcharge applies to Visa and Mastercard - 1.8% surcharge applies to Amex.

## PASTE E RISOTTI

- GNOCCHI AI QUATTRO FORMAGGI 34** (*Pairs well with Fruscalzo Pinot Bianco*)  
Homemade potato gnocchi, gorgonzola, taleggio, Parmigiano Reggiano, Asiago, toasted walnuts & Prosciutto Crumb
- TORTELLACCI DI MONTAGNA (mamma Fio's recipe) 38** (*Perfect match with Governo Sangiovese*)  
Traditional ricotta and spinach tortelli, butter & sage sauce
- FAZZOLETTI AL GRANCHIO 40** (*A Lovely pairing with Sassarini Vermentino*)  
Handkerchief shaped pasta with local spanner crab, chilli, cherry tomatoes and a touch of cream
- PAPPARDELLE AL MAIALE 38** (*Barbera D'Alba is an amazing match for this*)  
Homemade ribbon pasta with free range milk braised pork neck ragu, goat ricotta salata
- CAPUNTI RIPIENI MORTADELLA E TALEGGIO 39** (*Pairs well with the Polperro Pinot Gris*)  
Capunti filled pasta with Mortadella, Pear & Taleggio with a Kale & Walnut Pesto & Fresh Stracciatella
- RISOTTO TERRA E MARE 38** (*Pairs perfectly with Louis Roederer*)  
Traditional Italian risotto with truffle butter and truffled aged pecorino cheese, Mooloolaba King Prawns
- RISOTTO ALLA ZUCCA 34** (*Outstanding with the Duca Carlo Guarini Primitivo*)  
Roasted Pumpkin Risotto, Ricotta Salata, Chives & Parmigiano Tuile  
Add Nduja 5
- RISOTTO DEL BOSCO 36** (*Outstanding with the Langhe Nebbiolo*)  
Traditional Italian risotto with authentic imported Porcini mushrooms, Italian sausage, calabrese 'nduja, 30+ months aged Red Cow Parmigiano Reggiano

## PESCE & CARNE (fish & meat)

- VITELLO TONNATO 37** (*Highly recommended by Danny with the Curly Flat Pinot Noir from Mornington Peninsula*)  
Thinly sliced poached veal with a tuna, caper and anchovy mayo, topped with pickled red onion and black olive dust
- CARPACCIO DI CARNE 39** (*Matched perfectly with Lorenzo Manfredi Chianti*)  
Daily selection of thinly sliced raw meat (*please ask your waiter*), fresh mushrooms, rocket, finely shaved 30+ months aged Red Cow Parmigiano Reggiano, balsamic reduction
- TAGLIATA DI MANZO 48** (*Brunello Di Montalcino is the match for this one*)  
Grilled beef eye fillet (160gr), sautéed Tuscan kale, creamed goat cheese, porcini mushrooms
- CAPELANTE SCOTTATE 30** (*A delightful pair with the Volpare Chardonnay*)  
Pan seared scallops, Pea puree, fried tuscan kale, parmigiano Tuile & Pangrattato
- CRUDO DI PESCE (Market Price)** (*Outstanding with the Leeuwin Estate Riesling*)  
Market Fish cured with Citrus & pink pepper, orange & thyme citronette, red crimson grapes, preserved lemon and pistachio
- GAMBERI CON FINOCCHIO E AGRUMI 44** (*fantastic match with the Giasira Rosato*)  
Grilled Mooloolaba prawns, fresh fennel, almond & citrus salad, honey and ginger vinaigrette

10% SURCHARGE APPLIED ON SUNDAYS

17% SURCHARGE APPLIED ON PUBLIC HOLIDAYS

1.5% surcharge applies to Visa and Mastercard - 1.8% surcharge applies to Amex.

## I CONTORNI (side dishes)

### **CAPRESE 30 (ask for truffle burrata option) \$6**

Authentic Burratina mozzarella, macerated Noosa red truss tomatoes, basil, EVO

### **BROCCOLINI 17**

Saute' Broccolini, Almonds, Pecorino Romano, emulsion of confit garlic, chilli & anchovy

### **INSALATA PROSCIUTTO E MELONE 27**

Melon, Prosciutto, Stracciatella, mint, red onion with a Basil Vinaigrette & Pistachio. ADD Grated Truffle Pecorino 5

### **INSALATA DI RUCOLA 18**

Rocket salad with 30+ months aged Red Cow Parmigiano Reggiano, pears, walnuts, balsamic dressing

### **PATATINE FRITTE 16**

Chips with homemade mayonnaise

## **FRESH BURRATA**

(with rocket & EVO)

Fresh single plain white burrata \$22

Fresh single truffle burrata \$28

## **PER I PIU PICCOLI (for the little ones)**

13 years old & under

**BIMBO PIZZA MARGHERITA 19** - Napoli sauce, fior di latte

**BIMBO PIZZA MARGHERITA E PATATINE 19** - Napoli sauce, fior di latte & chips

**BIMBO PIZZA PROSCIUTTO COTTO 19** - Napoli sauce, fior di latte, ham

**BIMBO PIZZA PROSCIUTTO COTTO E PATATINE 19** - Napoli sauce, fior di latte & chips

**SPAGHETTI AL POMODORO 18** - Spaghetti with Napoli sauce

**COTOLETTA E PATATINE 18** - Chicken schnitzel & chips

10% SURCHARGE APPLIED ON SUNDAYS

17% SURCHARGE APPLIED ON PUBLIC HOLIDAYS

1.5% surcharge applies to Visa and Mastercard - 1.8% surcharge applies to Amex.

**LE PIZZE(our pizzas)**  
**TRADIZIONE ITALIANA (Italian Tradition)**

**MARGHERITA 24**

Napoli sauce, fior di latte, fresh basil, EVO

**MOZZARELLA DI BUFALA 29**

*(Topped with fresh ingredients after cooking)*

Napoli sauce, buffalo mozzarella, fresh basil, EVO

**NAPOLI 29**

Napoli sauce, fior di latte, white anchovies, black olives, capers, oregano, EVO

**SALSICCIA 32**

Fior di latte, Italian sausage, fresh red onion, cherry tomatoes, 30+ months aged Red Cow Parmigiano Reggiano

**CAPRICCIOSA 33**

*(White option: NO Napoli sauce, fior di latte base)*

Napoli sauce, ham, Roman style artichokes, black olives, mushrooms

**QUATTRO FORMAGGI 34**

Fior di latte, taleggio, gorgonzola, 30+ months aged Red Cow Parmigiano Reggiano, served with honey (OPTION: ask your waiter for the truffled version) ADD Prosciutto Di Parma 6

**PARMA 183 d.C. 35**

*(Topped with fresh ingredients after cooking)*

*(White option: NO Napoli sauce, fior di latte base)*

Napoli sauce, 30+months aged Prosciutto di Parma, rocket, buffalo mozzarella, 30+ months aged Red Cow Parmigiano Reggiano, EVO

**GENOVA 29**

Fior di latte, cherry tomatoes, homemade pesto alla Genovese, buffalo mozzarella, basil, EVO. ADD Prosciutto Di Parma 6

**PATATE 32**

Fior di latte, pancetta, rosemary potatoes, 30+ months aged Red Cow Parmigiano Reggiano, truffled EVO

**MANTOVANA 35**

*(Topped with fresh ingredients after cooking)*

Fior di latte, pumpkin veloute', stracciatella cheese, cherry tomatoes, 30+months aged Prosciutto di Parma

**CALZONE AL COTTO E FUNGHI 33 (inside out pizza)**

Filled with fior di latte, ham, mushrooms, finished with Napoli sauce, torn buffalo mozzarella, fresh basil, EVO

**GLUTEN FREE BASE AVAILABLE - add 5**  
**PIZZA CHANGES & ADD-ONS CANNOT BE GUARANTEED**

10% SURCHARGE APPLIED ON SUNDAYS  
17% SURCHARGE APPLIED ON PUBLIC HOLIDAYS  
1.5% surcharge applies to Visa and Mastercard - 1.8% surcharge applies to Amex.

## 250GRAMMI, I SETTE VIZI CAPITALI (250'S Seven Sins)

The seven sins pizzas are 250 Grammi's creation of more distinguished flavours combined to lift your senses.

### LUSSURIA (Lust) 33

Napoli sauce, fior di latte, ham, pancetta, Italian sausage, mild salami

### ACCIDIA (Sloth) 32

Napoli sauce, fior di latte, Italian sausage, gorgonzola, mushrooms

### AVARIZIA (Greed) 34

Creamed truffle, smoked scamorza, mushrooms, rocket, truffle EVO, 30+ months aged Red Cow Parmigiano Reggiano. ADD Prosciutto Di Parma 6

### IRA (Wrath) 32

Napoli sauce, fior di latte, hot cacciatore salame, calabrese 'nduja (OPTION: add stracciatella rossa piccante 4)

### SUPERBIA (Pride) 32

Napoli sauce, fior di latte, Italian sausage, taleggio, rosemary potatoes, EVO

### INVIDIA (Envy) 33 *(Topped with fresh ingredients after cooking)*

Fior di latte, Mortadella, Stracciatella Cheese, pistachios & fresh basil

### GOLA (Gluttony) 33

Fior di latte, Porchetta, Basil pesto, Rosemary & EVO

**GLUTEN FREE BASE AVAILABLE - add 6**  
PIZZA CHANGES & ADD-ONS CANNOT BE GUARANTEED

## GLUTEN FREE AT 250 GRAMMI

Our Gluten Free pizza's are suitable for intolerances only as they are cooked on the same stone as traditional flour base pizza.

Our Kitchen is **mostly** clear of gluten contamination.

Our homemade pasta cannot be made GF

We recommend our **Risotto's** as a Gluten Free option (PLEASE INFORM YOUR WAITER)

Our meat and fish section is or can be available as Gluten Free (PLEASE INFORM YOUR WAITER)

10% SURCHARGE APPLIED ON SUNDAYS  
17% SURCHARGE APPLIED ON PUBLIC HOLIDAYS  
1.5% surcharge applies to Visa and Mastercard - 1.8% surcharge applies to Amex.