

ANTIPASTI (STARTERS)

FOCACCIA VULCANO CON NAPOLI SAUCE (NF,V)
Garlic or Herb Focaccia

SALUMI BOARD (NF/GF-on request)
Selection of Cured Meats, Artisanal Cheeses & House-made Bread

BURRATA (NF,V)
Burrata, Heirloom Tomato, Basil, EVOO & Chargrilled Bread

POLPETTE AL SUGO (NF)
Traditional Beef Meatballs, Napoli Sauce, Grana Padano D.O.P & House-made Bread

EGGPLANT PARMIGIANA (NF,V)
Traditional Baked Eggplant Parmigiana, Napoli Sauce, Mozzarella & Grana Padano D.O.P.

CALAMARI (NF,DF)
Crispy Calamari, Aioli & Lemon Wedge

GRADI CRABCAKE (NF)
Jumbo Lump Crabcake, Basil Aioli, Watercress & Radish

CRUDO (NF,GF)
Canadian Salmon, Corn, Cucumber, Mint, Herb Oil & Buttermilk

INSALATE (SIDES)

INSALATA D'AUTUNNO (V)
Oven Roasted Beets, Baby Spinach, Goat Cheese, Candied Walnuts, EVOO & Aged Balsamic

INSALATA DI RUCOLA (NF,GF,V)
Arugula, Fresh Sliced Pears, Shaved Parmesan, Aged Balsamic & EVOO

INSALATA CESARE (NF)
Romaine, Crispy Bacon, Grana Padano D.O.P. & Caesar Dressing

ADD ON
6OZ CHICKEN
4PCS SHRIMP
6OZ SALMON
6OZ STEAK

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGENS. WHILST WE MAKE EVERY EFFORT TO ENSURE ALLERGENS ARE MONITORED, WE CANNOT GUARANTEE THAT THERE ARE NO TRACES IN OUR FOOD.

GF:GLUTEN FREE, NF:NUT FREE, DF:DAIRY FREE, V:VEGETARIAN, VG:VEGAN, A:CONTAINS ALCOHOL. ALL OUR PIZZA BASES ARE DAIRY FREE, NUT FREE AND VEGETARIAN.

PIZZE

MARGHERITA VERACE (NF,V)
Awarded World's Best Pizza
San Marzano Tomato, Fior di Latte, Basil & Extra Virgin Olive Oil

CASERTA (NF)
San Marzano Tomato, Fior di Latte, 18-month Prosciutto di Parma D.O.P. & Rocket

CAPRICCIOSA (NF)
San Marzano Tomato, Fior di Latte, Artichokes, Olives, Prosciutto Cotto (Ham) & Mushrooms

DIAVOLA (NF)
San Marzano Tomato, Fior di Latte, Hot Salami & Arugula

TARTUFATA (NF)
Pizza in Bianco, Fior di Latte, 18-month Prosciutto di Parma D.O.P. Mushrooms, Shaved Grana Padano D.O.P. Truffle Cream & Aged Balsamic Vinegar

ARRABBIATA (NF)
San Marzano Tomato, Fior di Latte, Caramelized Onions Sweet Peppers, Hot Salami & Olives

VESUVIO (NF)
Pizza in Bianco, Fior di Latte, Hot Salami, Crispy Bacon, Caramelized Onion & Spiced Honey

TOSCANA (NF,V)
Pizza in Bianco, Fior di Latte, Mushrooms, Goat Cheese & Rocket

CARNIVORA (NF)
San Marzano Tomato, Fior di Latte, Mild Salami, Ricotta, Prosciutto Cotto (Ham) & Basil

CALZONE AL FORNO (NF)
San Marzano Tomato, Fior di Latte, Mild Salami Prosciutto Cotto (Ham), Ricotta & Basil

QUATTRO FORMAGGI (NF)
Pizza in Bianco, Fior di Latte, Grana Padano, Fontina, Gorgonzola D.O.P. & Basil

HOST YOUR PRIVATE EVENT AT 400 GRADI

If you would like to host a private event please contact us
eventmckinney@400gradi.com
972-332-8587

PASTA

ALL OUR PASTA IS MADE IN HOUSE AND COOKED A LA MINUTE

GNOCCHI DI LUIGI (NF,V)
Traditional hand rolled Gnocchi, Napoli Sauce, EVOO, Basil & Fresh Ricotta

PAPPARDELLE AI FUNGHI (NF,V)
Mixed Mushrooms, Truffle Cream & Shaved Truffle Pecorino D.O.P.

TAGLIATELLE ALLA BOLOGNESE (NF)
Traditional Bolognese Ragù & Grana Padano D.O.P.

SPAGHETTI ALLA CARBONARA (NF)
Guanciale,(Cedar Ridge Farm) Free Range Eggs, Black Pepper & Pecorino

LASAGNE (NF)
Layered House-made pasta, Traditional Bolognese Ragù, Bechamel & Grana Padano D.O.P.

TAGLIATELLE ALLA PESCATORA (NF,DF,A)
Shrimps, Mussels, Clams, Garlic, Chili, White Wine & Napoli Sauce

RISOTTO CON ZUCCA (GF/V)
Butternut Puree, Pine Nuts, Grana Padano D.O.P

SECONDI (ENTREE)

TAGLIATA DI MANZO
6 Oz Flat Iron Steak, Salmoriglio, Pine Nuts Vinaigrette & Crispy Brussel Sprouts

PESCE DEL GIORNO
Today's Market Fresh Fish

COTOLETTA MILANESE (NF)
8 Oz Crumbed Veal, Mixed Cherry Tomatoes, Stracciatella & Fried Basil

CONTORNI(SIDES)

PATATE NOVELLE (NF,DF,V,VG)
Crispy Potatoes with Sea Salt, Confit Garlic & Rosemary

BROCCOLINI (V,GF)
Pan tossed Broccolini, Garlic, Smoked Almond Puree Ricotta Salata

BRUSSEL SPROUTS (V,GF)
Fried Brussel Spouts, Pine Nut Vinaigrette & Pecorino D.O.P.