

COCKTAILS

MARTINI D' OLIVA	15
New Amsterdam Gin, Lemon, EVOO, Aromatic Bitters, Egg White	
SPIKED LIMONATA	15
House Made 48 hour Limoncello, Tito's, Lemon-Lime Soda	
LIKE A VIRGIN	15
EVOO Infused Gin, Doblin Dry Vermouth, Sage	
A GIRL HAS NO NAME	16
Aperol, Nolet, Lemon, Egg White, Prosecco Syrup	
CARLITO'S WAY	16
Kraken Dark Rum, Amaretto, Strawberry, Lemon, Ginger Beer, Mint	
JUST FERNET ABOUT IT	16
Fernet Branca, The Botanist, Licor 43, Walnut Bitters, Cola	
AFFOGATINI DEL GIORNO	17
Chef's Selection of Daily Zero Gradi Gelato, Espresso, Benchmark, Stoli Vanilla, Borghetti, Averna	
TWO NUTS WENT TO LONDON	17
Amaro Montenegro, Plantation Silver, Almond, Hazelnut, Crème de Cacao, Oat Milk, Earl Grey Tea	
400 GRADI ESPRESSO MARTINI	17
Stoli Vanilla, Borghetti, Sugar, Espresso	
SPICY SALAMI OLD FASHIONED	18
Hot Coppa-Infused Russell's Bourbon, Orange Bitters, Agave	
CREMOSO FRIZZANTE	18
Tanqueray, Crème de Mure, Lemon, Lime, Cream, Egg White, Orange Bitters, Prosecco	
OAXACA NEGRONI	18
Espadin El Silencio, Carpani Sweet Vermouth, Campari, Lemon, Orange, Egg White	

BIRRA

Shiner Bock, Dark Lager	6
Miller Lite, Lager	6
Ultra by Michelob, Light Lager	6
Dos X, Lager	6
Peroni Nastro Azzurro, Euro Pale Lager	7

Ask about our seasonal draft beers

WINES BY THE GLASS

Prosecco/Rose/ Champagne	
Charles de Fere Reserve Blanc de Blanc, Vin de France John Legend	12
LVE Sparkling Rose, Cote de Provence, France	14
Daou Rose, Paso Robles	13
Adami "Garbel" Prosecco DOC, Veneto, Italy	11
Vino Bianco	
Coral Do Mar, Albarino, Rias Baixas	14
Elizabeth Spencer, Sauvignon Blanc, North Coast	15
Santadi "Villa Solais", Vermentino, Sardegna	15
Hofstatter, Pinot Grigio, Alto-Adige	16
DeLoach, Chardonnay, Russian River Valley	17
Marcarini, Arneis, Roero	17
Vino Rosso	
Vigneti Zabu, Nero D'Avola, Terre Siciliane	14
Rossaquercia, Chianti Classico, Tuscany	15
Elouan Pinot Noir, Oregon	16
Vietti Barbera d'Asti Tre Vigne, Piemonte, Italy	15
Lyeth Cabernet Sauvignon, Sonoma Valley	13
Belle Gloss 'Clark & Telephone' Pinot Noir, Santa Maria Valley	20
Caymus Suisun, The Walking Fool, Suisun Valley-California	18

HOST YOUR PRIVATE EVENT AT 400 GRADI

If you would like to host a private event please contact us at: 325-275-7456

400
GRADI



CHI MANGIA
BENE VIVE BENE
WHO EATS WELL, LIVES WELL

ANTIPASTI

FOCACCIA VULCANO 10

Garlic or Herb Focaccia, Napoli Sauce

SALUMI BOARD (NF/GF-on request) 35

Selection of Italian Cured Meats, Artisanal Cheeses, Giardiniera, House-made Bread

BURRATA 17

Burrata, Pesto Trapanese, Basil, EVOO, Chargrilled Bread

POLPETTE AL SUGO 15

Traditional Beef Meatballs, Napoli Sauce, Grana Padano D.O.P., House-made Bread

EGGPLANT PARMIGIANA 15

Traditional Baked Eggplant Parmigiana, Napoli Sauce, Mozzarella, Grana Padano D.O.P.

FRITTO MISTO 17

Crispy Calamari, Zucchini, Artichokes, Aioli, Lemon Wedge

COZZE ALLO ZAFFERANO 19

PEI Mussels, Saffron, Fennel, Chargrilled Bread

CRUDO 21

Yellowfin Tuna, Cedar Ridge Egg, Cucumber, Calabrian Chili

INSALATE

INSALATA DI FARRO 19

Fennel, Grapefruit, Goat Cheese, Shallot Vinaigrette

INSALATA DI RUCOLA 13

Arugula, Fresh Sliced Pears, Shaved Parmesan, Aged Balsamic, EVOO

INSALATA CESARE 14

Romaine, Crispy Bacon, Grana Padano D.O.P., Croutons, Caesar Dressing

ADD ON:

6 oz. Chicken Breast 9

4 ea. Shrimp 11

6 oz. Salmon 13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

 GLUTEN FREE  NUT FREE  VEGETERIAN

PIZZE

MARGHERITA VERACE 17

San Marzano Tomato, Fior di Latte, Basil, EVOO

CASERTA 21

San Marzano Tomato, Fior di Latte, 18-month Prosciutto di Parma D.O.P., Arugula

CAPRICCIOSA 17

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

DIAVOLA 19

San Marzano Tomato, Fior di Latte, Hot Salami, Arugula

TARTUFATA 21

Pizza in Bianco, Fior di Latte, 18-month Prosciutto di Parma D.O.P., Mushrooms, Grana Padano D.O.P., Truffle Cream, Aged Balsamic Glaze

ARRABBIATA 19

San Marzano Tomato, Fior di Latte, Caramelized Onions, Sweet Peppers, Hot Salami, Olives

VESUVIO 19

Pizza in Bianco, Fior di Latte, Hot Salami, Crispy Bacon, Caramelized Onion, Spiced Honey

TOSCANA 17

Pizza in Bianco, Fior di Latte, Mushrooms, Goat Cheese, Arugula

CARNIVORA 21

San Marzano Tomato, Fior di Latte, Mild Salami, Ricotta, Prosciutto Cotto Ham, Basil

QUATTRO FORMAGGI 20

Pizza in Bianco, Fior di Latte, Grana Padano, Fontina, Gorgonzola, Basil

PASTA

GNOCCHI DI LUIGI 23

Traditional Hand Rolled Gnocchi, Napoli Sauce, EVOO, Fresh Basil Whipped Ricotta

PAPPARDELLE AI FUNGHI 27

Mixed Mushrooms, Truffle Pecorino D.O.P.

TAGLIATELLE ALLA BOLOGNESE 25

Traditional Bolognese Ragù and Grana Padano D.O.P.

SPAGHETTI ALLA CARBONARA 25

Guanciale, Cedar Ridge Eggs, Black Pepper and Pecorino

LASAGNE 25

Layered House-made pasta, Traditional Bolognese Ragù, Bechamel, Grana Padano D.O.P.

TAGLIATELLE ALLA PESCATORA 29

Shrimps, Mussels, Clams, Garlic, Chili, White Wine, Napoli Sauce

RISOTTO ALL' ARAGOSTA 37

Maine Lobster, Fennel, Pecorino D.O.P.

ALL OF OUR PASTAS ARE MADE IN HOUSE AND COOKED A LA MINUTE

SECONDI

TAGLIATA DI MANZO 41

6 oz. Grilled Flat Iron Steak, Salmoriglio, Pine Nut Vinaigrette, Crispy Brussel Sprouts

BISTECA 56

12 oz. Grilled T-Bone Steak, Broccolini, Smoked Almond Puree, Ricotta Salata

PESCE DEL GIORNO M.P.

Daily MarketFresh Pick

COTOLETTA MILANESE 45

8 oz. Breaded Veal Cutlet , Cherry Tomatoes, Stracciatella, Basil

CONTORNI

PATATE NOVELLE 10

Crispy Fingerling Potatoes, Sea Salt, Confit Garlic, Rosemary

BROCCOLINI 13

Garlic, Smoked Almond Puree, Ricotta Salata

BRUSSEL SPROUTS 12

Fried Brussel Spouts, Pine Nut Vinaigrette, Pecorino D.O.P.

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.