

# ❖ DOPPIO ZERO ❖

## Winter Menu (January – February)

### GROUP SET MENU

Extra \$30 for Beef Tartare

#### Appetizer & Pasta (Entrée)

Extra \$40 for Chitarra

#### Appetizer or Pasta (Half)

& Main with Side

Extra \$130 for Ribeye

GROUP SET MENU ONLY FOR TABLES WHEREBY  
EVERYONE ORDERS ONE SET EACH

### Signature Small Bite

#### Truffled Fried Oysters\*<sup>00</sup>\*

Black Truffle Aioli / Creamed Spinach

\$48 each

### APPETIZERS

#### Burrata Cheese

Eggplant Jam / Pickled Red Onion / Watercress /  
15 Year Aged Balsamic Vinegar

\$128

#### Duck & Chicken Liver Mousse

Braised Red Wine Onion Jam / Grilled Focaccia Bread

\$118

#### Fried Prosciutto Balls

Ricotta / Mozzarella / Pecorino /  
Honeydew Melon Sauce

\$108

#### Zuppa del Giorno

Chef's Soup of the Day

\$98

#### Insalata

Mixed Greens / Fennel / Red Onion /  
Creamy Lemon Parmigiano Dressing

\$98

#### Carabineros Scarlet Prawn

Lentil Risotto / Sliced Lardo / "Har Mi" Dried Shrimp Oil

\$128

#### USDA Prime Beef Tartare\*<sup>00</sup>\*

Shaved Truffle / Cured Egg Yolk Cream /  
Cayenne Pepper Sauce

\$168

\*<sup>00</sup>\* Signature Dish

### SHARED APP

#### Antipasti Platter

Ferrarini Prosciutto di Parma & Speck /  
Buffalo Mozzarella / Pickled Vegetables /  
Roasted Peppers & Olives / Grilled Focaccia

\$228

### PASTA

#### Beetroot Ravioli \*<sup>00</sup>\*

Red Wine Braised Beetroot / Gorgonzola /  
Italian Butter / Poppy Seeds

Half / Entrée  
\$138 / \$208

#### Linguine Vongole

Manila Clams / Pancetta /  
Chilis / Parsley

\$148 / \$208

#### Whole Wheat Pappardelle Verdura

Hearty Tomato Sauce / Ricotta Salata  
Grilled Mixed Seasonal Vegetables / Garlic

\$138 / \$208

#### Tagliatelle Bolognese\*<sup>00</sup>\*

Classic Bolognese Sauce /  
Parmigiano / Nutmeg

\$158 / \$218

#### Short Rib Agnolotti

Braised Short Rib / Bone Marrow /  
Pecorino

\$148 / \$208

#### Orecchiette

Braised Baby Pigeon / Vin Santo Wine /  
Duck Liver Mousse

\$148 / \$208

#### Chitarra Sea Urchin \*<sup>00</sup>\*

Crab Roe / Tarragon

\$168 / \$228

\* SHARED APP SERVES TWO AND CAN BE  
ORDERED WITH THE GROUP SET MENU

### MAINS

#### Grilled USDA Prime Ribeye (10oz)\*<sup>00</sup>\*

Bone Marrow / Anchovy & Garlic Butter /  
Gremolata

\$428

#### Pan Roasted Heritage Farm Chicken

Roasted Peppers / Black Olives /  
Red Wine Vinegar Sauce

\$298

#### Seafood Puttanesca

Tiger Prawns / Mussels / Manila Clams /  
Creamy Polenta / Tomato Sauce

\$308

### SIDES

\$48 Each / \$108 for All Three

#### Sautéed Mushrooms

Brown Butter / Garlic

#### Grilled Corn Salad

Oven Dried Cherry Tomatoes / Sherry Vinegar

#### Crispy Roasted Potatoes

Rosemary / Pecorino

DINNER  
6pm – 11pm  
Monday - Saturday

