

❁ DOPPIO ZERO ❁

Signature Small Bite

Truffled Fried Oysters *00+
Black Truffle Aioli / Creamed Spinach
\$58 (1 PC) \$148 (3 PCS)

Burrata Cheese \$138
Pickled Beetroot / Bottarga Mascarpone Cream / Tarragon

Hamachi Tartare *00+ \$168
Cured Foie Gras / Black Truffle / Citrus

Parmigiano Frittelle \$118
Parmesan Fritter / San Daniele Ham / Roasted Garlic & Aged Balsamic Cream

Contemporary Style Onion Soup *00+ \$108
Chicken Mousse Tortellini / Mozzarella Foam

Baby Beetroot Salad \$108
Baby Spinach / House Yogurt / Aged Balsamic / Candied Walnut

Tramezzino \$138
Black Truffle / Smoked Pork Cheek / Mozzarella Cheese

Seared U.S. Wild Scallop *00+ \$188
Celtuce / Zibibbo Raisin Sauce / Italian Butter

*00+ Signature Dish

Affettati Misti
San Daniele Ham / Smoked Pork Cheek / Salchichon Iberico / Grilled Focaccia Bread / House Pickled Beets & Dill Cucumber

\$188 (for 2) \$248 (for 4)

Baby Beetroot Salad
Baby Spinach / House Yogurt / Aged Balsamic / Candied Walnut

\$188

Tomato Capellini \$128 / \$198
"00" Tomato Sauce / Parmigiano-Reggiano / Italian Butter

Chitarra \$168 / \$228
New Zealand Wild Clams / Pancetta / Chilis / Parsley

Mushroom Ravioli \$138 / \$208
Seasonal Mushrooms / Sundried Tomato / Butter Cream Sauce

Tagliatelle *00+ \$158 / \$218
Classic White Bolognese Sauce / Parmigiano / Nutmeg

Cappelletti \$168 / \$228
Baby Lamb Belly / Water Chestnut / Fu-Yu Foam

Spaghettini *00+ \$218 / \$318
Carabineros Red Prawns / Cherry Tomato / Homemade Chinese XO Sauce / Basil

Pappardelle \$178 / \$238
Blue Crab / Caramelized Fennel / Shellfish Reduction

Grilled USDA Prime Ribeye (10oz) *00+ \$468
Bone Marrow / Anchovy & Garlic Butter / Gremolata

Japanese-Style Poached Black Cod \$338
Whipped Baccala "Mantecato" / Cured Salmon Roe / Crispy Fish Skin / Soya Foam

Pan Roasted Iberico Pork \$328
Braised Cannellini Beans / Garlic Aioli / Salsa Verde

Seared Australian Lamb Loin \$388
Anchovy-Roasted Baby Carrot / Quinoa Salad / Curry & Coco Vinaigrette / Eggplant Caviar

SIDES

\$48 Each / \$118 for All Three

Sautéed Mushrooms
Brown Butter / Garlic

Grilled Corn Salad
Oven Dried Cherry Tomato / Sherry Vinegar

Crispy Roasted Potatoes
Rosemary / Pecorino

DINNER
6pm - 11pm
Monday - Saturday

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