

❁ DOPPIO ZERO ❁

Signature Small Bite

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

APPETIZERS

Cuttlefish Fettuccine *00* \$188
 Sea Urchin / Cured Salmon Roe / Seaweed /
 Squid Ink / Mentaiko Mayonnaise

Heirloom Cherry Tomato Salad \$128
 Stracciatella Cheese / Tomato Jelly / Basil Foam

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

"00" Prawn Soup *00* \$138
 Shellfish / Coconut / "Har Mi" Oil

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 \$188
 Celtuce / Zibibbo Raisin Sauce /
 Italian Butter

Signature Dish

SHARED APP

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

PASTAS

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

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

Potato Cappelletti \$148 / \$218
 Black Truffle / Fontina Cheese /
 Sesame Butter Sauce

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

Black Pepper Pappardelle \$178 / \$238
 Mussels / Italian Sausage /
 Preserved Lemon

Spaghettoni *00* \$218 / \$318
 Carabinieri Red Prawns / Cherry Tomato /
 Homemade Chinese XO Sauce / Basil

Spaghetti \$168 / \$228
 Smoked Duck Liver Mousse / Liver Sauce /
 Chive

MAINS

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

Wild Sea Bass \$338
 Wild Clams / Baby Fennel Marmellata /
 Saffron Vinaigrette / Whipped Potato

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

Roasted Cauliflower
 Anchovy & Mint Sauce / Pine Nut

Truffle Fried Potatoes
 Truffle Butter / Furikake

DINNER
 6pm – 11pm
 Monday - Saturday