

PIZZE/PIZZA

With tomato base

Margherita •12 •16 •20

Tomato sauce, fresh mozzarella and basil

Fior Di Latte •14 •18 •22

Tomato sauce, fior di latte
mozzarella and basil

Tonno •13 •17 •21

Tomato sauce, fresh mozzarella,
red onions, capers, black olives, flaked tuna

Boscaiola •13 •17 •21

Tomato sauce, fresh mozzarella, medley of
sautéed mushrooms, prosciutto cotto

Cacciavatore •15 •19 •23

Tomato sauce, fresh mozzarella, pepperoni,
sausage, soppressata, prosciutto cotto

Pizza Vegetariano •14 •18 •22

Tomato sauce, fresh mozzarella,
eggplant zucchini and red peppers

Quattro Stagione •15 •19 •23

Tomato sauce, fresh mozzarella, prosciutto
cotto, mushrooms, olives and artichokes

Tre Funghi 15

Tomato sauce, fresh mozzarella, and a
medley of three types of mushrooms

PIZZE BIANCHE/ WHITE PIZZA

With olive oil and fresh herb base

Pizza Patate •14 •18 •22

Fresh mozzarella, sliced potatoes, roasted
garlic, rosemary and goat cheese

Pizza Patate Ricca •14 •18 •22

Fresh mozzarella, smoked mozzarella,
sliced potatoes caramelized onions,
kalamata olives

Pizza Arugolina •14 •18 •22

Bruschetta mix, fresh arugula, shaved
parmigiano and prosciutto crudo
drizzled with olive oil

La Doppio Zero •15 •19 •23

Mascarpone cheese, smoked salmon,
red onions, and capers on a bed of greens

Tre Formaggi •15 •19 •23

Gorgonzola, fresh mozzarella
and parmigiano

Bianca Rosa •14 •18 •22

Fresh mozzarella, prosciutto
cotto and mushrooms

**Whole wheat and gluten free pizza available

• • • denotes Small, Medium, Large sizes

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... in Italy flour is
classified either as
1, 2 or 00 and
refers to how
finely ground
the flour is and
how much
of the bran
and germ have
been removed.

Doppio zero is
the most highly
refined and is
talcum-powder soft.



ZUPPA/SOUP

Subcategory elements to go
here and here and here

Soup of the Day 7

INSALATE / SALADS

Subcategory elements to go
here and here and here

Insalata Della Casa 10

Variety of lettuces, cherry tomatoes, red onions, and cucumbers, with honey-Dijon balsamic vinaigrette

Insalata Cesare 10

Crisp romaine hearts, herbed croutons, pancetta, and parmesan with a creamy Caesar dressing

Caprese 13

Vine ripe tomatoes and fior di latte mozzarella cheese topped with fresh basil and extra virgin olive oil

Insalata Tonno & Fagioli 12

Flaked tuna, onions, borlotti beans with greens in red wine vinaigrette

Insalata Di Rucola 13

Arugula, freshly cut pears and shaved parmesan in a citrus vinaigrette

ANTIPASTI/ APPETIZERS

Subcategory elements to go
here and here and here

Calamari 14

Deep fried or grilled

Gamberi Doppio Zero 15

Shrimp sautéed with Pernod, leeks, cherry tomatoes and green peppercorns in a light cream sauce

Carpaccio Di Manzo 15

Thinly sliced raw beef tenderloin topped with arugula and parmesan shavings drizzled with a citrus vinaigrette

Carpaccio Di Polipo 15

Thinly sliced octopus with arugula, drizzled with a citrus vinaigrette

Antipasto Misto 17

Chef's choice of cured meats and cheeses and grilled vegetables

Polipo Alla Griglia 16

Grilled octopus in salsa verde with a lemon olive oil vinaigrette

Dalla Salumeria 8.50 per person

Medley from our cured meat station

Formaggi 9 per person

An assortment of hard and soft cheeses

PASTE/PASTAS

Subcategory elements to go
here and here and here

Orecchiette 14

Thimble shaped pasta sautéed in olive oil and garlic with rapini and Barese sausage

Paglia alla Fieno

Alla 'John D'Andrea' 16

Spinach and egg linguini in a light rosé sauce with a splash of Pernod, cherry tomatoes, oyster mushrooms, leeks and sun dried tomatoes

Tortiglioni All' Amatriciana 13

Tube like pasta in a light tomato cream sauce with onions, pancetta and fresh herbs

Tortelli Di Zucca 15

Ravioli stuffed with pumpkin, parmesan, and amaretto cookies, finished in a butter and sage sauce, topped with parmesan

Triangoli Con Porcini 17

Triangle ravioli stuffed with porcini mushrooms and white truffles served in a wild mushroom sauce

Linguine Allo Scoglio 18

Shrimps, clams, mussels, and calamari in a lightly spiced tomato sauce

Risotto Ai Funghi Porcini 18

Risotto with wild porcini mushrooms

Penne Primavera Con Polio E Formaggio Caprino 16

Variety of fresh vegetable in a light tomato sauce with grilled chicken and topped with goat cheese

**Whole wheat and gluten free
and spelt pasta available

CARNE/PESCE MEAT/FISH

Subcategory elements to go
here and here and here

Braciole Di Manzo Al Sugo 21

Thinly sliced beef, rolled with prosciutto and parmesan and slow cooked in tomato sauce and served with vegetables

Polio Ai Funghi Porcini 18

Chicken breast sautéed with porcini mushrooms in a light cream sauce

Costoletta Alla Milanese 28

Breaded veal chop topped with arugula and bruschetta garnish

Spigola Al Cartoccio 26

European sea bass, with white wine, fennel, cherry tomatoes and olive oil

Halibut Al Pomodoro 24

Halibut in a light tomato sauce with capers and black olives

Salmore Alla Griglia 20

Grilled salmon in a white wine lemon caper sauce

Polipo Alla Griglia 29

Grilled octopus in salsa verde with a lemon olive oil vinaigrette