

## Dessert

**Authentic Crème Brûlée** ~ Fresh Vanilla Bean pods with cooked Crème & Brûléed Sugar ~ \$14.50

**Tiramisu** ~ Sweet Mascarpone Crème, layered with Baileys & Coffee Savoiardi (Ladyfinger Biscuits) ~ \$12.90

**Brownie** ~ A delicious Dark Chocolate Brownie served with Vanilla Gelato ~ \$12

**Affogato** ~ Vanilla Ice Cream, Espresso & your choice of Liqueur ~ \$18

**Dessert Pizza** ~ Chocolate Sauce base served with Seasonal Fruit ~ \$15.90

PLEASE TELL US IF YOU HAVE ANY  
SPECIAL DIETARY REQUIREMENTS  
Options Available  
V~Vegetarian VG~Vegan  
GF~Gluten Free

## Contact Us

We are more than willing to hear your feedback so please contact us

Phone: 07 307 0292

or

Visit: 108 The Strand Whakatane

## Follow Us



doublezero.nz



@double\_zerowhakataneitalian

CATERING AND LARGE GROUP  
OPTIONS AVAILABLE

WE ALSO OFFER DELIVERY  
THROUGH THE YUMMi APP

*Thank you for choosing to dine at*



**DOUBLE ZERO**  
C U C I N A I T A L I A N A



**DOUBLE ZERO**  
C U C I N A I T A L I A N A

## Tapas and Sides

**Fries** (V) ~ Beer Battered Fries served with Aioli ~ \$9

**Garlic Bread** (V) ~ Freshly made with Garlic, Mozzarella & crispy Grana Padano on top  
1~2 people \$15      3-4 people \$22

**Mixed Olives** (VG) ~ \$6.50

**Pear & Gorgonzola** ~ Fresh Pear Slices, Mesculan Leaves, Blue Cheese, Toasted Walnuts, House Made Italian Dressing & Light Balsamic Drizzle ~ \$11.50

**Soup of the Day** ~ \$14.90

served with toasted bread  
Ask our friendly wait staff for today's flavour

**Bruschetta** (V) ~ Toasted Ciabatta served with Tomato, Onion, Olive Oil & Basil ~ \$14.90

**Italian Board** ~ Prosciutto, Pepperoni, Olives, Gorgonzola Cheese, Tapenade, Gherkins, Garlic Bread  
1~2 people \$32.50

Upgrade to include a tasting portion of Ribs, Pork Belly, Balsamic Lamb & a full size Garlic Bread  
3~4 people \$72.50

**Lemon Pepper Calamari** (GF) ~ Fresh Squid Tubes, cut & dusted with Cornflour & Lemon Pepper, served with either Sweet Chilli Sauce or Tartar Sauce ~  
\$19.90 Entree/Sharing  
\$24.50 Main Serve with Salad

**Bastone di Mare** ~ A skewer of Bacon Wrapped Scallops, Prawn & Calamari served in a Smokey Tomato Sauce ~ \$19.90

**Caprese Salad** (V) ~ Traditional Buffalo Mozzarella, Heirloom Tomatoes & fresh Basil with a drizzle of Olive Oil & Balsamic ~ \$18.90

## Pizzas

EVERY MORNING WE HAND ROLL OUR DOUGH USING FINE GRADE '00' FLOUR. WE THEN COLD FERMENT IT FOR A MINIMUM OF 24 HOURS, GIVING IT AN AIRY TEXTURE AND A SOFT CRUST

**Traditional Margherita** (V) ~ Tomato base, imported Buffalo Mozzarella, Basil with a drizzle of Extra Virgin Olive Oil ~ \$24.90

**Trio Funghi** (V) ~ Tomato base, White Button, Portabello & Shitake Mushrooms finished with a drizzle of Truffle Oil ~ \$26.50

**Pepperoni** ~ Tomato base, Pepperoni, Red Onions & Kalamata Olives ~ \$26.50

**Chorizo** ~ Tomato base, Chorizo & Buffalo Mozzarella ~ \$25.50

**Marinara** (VG) ~ Thick Tomato Sauce, Basil, Oregano, Olives & Wild Mushrooms ~ \$25.50  
add Cheese ~ \$27.50

**Rustica** ~ Tomato base, thinly sliced Prosciutto, Rocket, Grana Padano Cheese & Kalamata Olives ~ \$29.90

**Pork Belly** ~ Tomato base, slow cooked Pork Belly, Caramelised Onion, Wild Mushrooms & a Sweet Barbeque Sauce ~ \$26.50

**Godfather** ~ Tomato base, Chicken, Champagne Ham & Pepperoni ~ \$27.90

**Quattro Formaggio** ~ Tomato base, Smoked Cheese, Grana Padano, Mozzarella & Gorgonzola ~ \$27.90

**Kiwi Chicken** ~ Tomato base, Chicken, Mozzarella, Brie & Cranberry ~ \$26.50

**Seafood** ~ Tomato base, Prawn Cutlets, Capers & Red Onion ~ \$29.90

## Mains

**Eye Fillet** (GF) ~ Bacon wrapped Eye Fillet served on mashed Potatoes with Seasonal Vegetables & your choice of Garlic Butter or Jus ~ \$42.50

**Costolette** ~ Slow cooked Ribs with our House Made Barbeque Sauce served with Coleslaw & a side of Fries ~ \$36.90

**Maiale di Tuscany** (GF) ~ Crispy Pork Belly served with Potato Gratin & our House Salad ~ \$29.90

**Paitto di Pesce** (GF) ~ Fresh Market Fish with White Wine Sauce & Prawn Cutlets served with Roasted Seasonal Vegetables & a Side Salad ~ \$38.90

**Rack of Lamb** ~ Herb Crusted Lamb Rack with Dijon Sauce served with Mushroom Risotto & Seasonal Vegetables ~ \$42.50

## Pastas

**Pesto & Prawn Linguine** ~ Prawns in a fresh Pesto Sauce with a touch of Cream & Grana Padano Cheese & Sweet Cherry Tomatoes ~ \$28.90

**Chicken Fettuccine Alfredo** ~ Wild Mushroom, Onion & Chicken in a creamy White Wine Sauce served with Grana Padano Cheese & Parsley ~ \$25.90

**Spaghetti Bolognese** ~ A Ragù of Ground Beef & Pork with Napoli Sauce & Grana Padano Cheese ~ \$21.50

**Gnocchi** ~ Light Creamy Blue Cheese Sauce with House Made Gnocchi, Toasted Walnuts & Prosciutto ~ \$29.90

**Lasagna** ~ This classic Italian staple made with fresh Lasagna sheets, layered with Beef Ragù ~ Serving for 2 \$35.50

**Putanesca** (V) ~ Eggplant Ragù with Chilli, Capsicum, Sundried Tomatoes, Olives, Capers & Anchovies (optional) ~ \$28.90