Dessert

Authentic Crēme 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



Contact Us

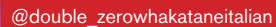
We are more than willing to hear your feedback so please contact us

Phone: 07 307 0292 or Visit: 108 The Strand Whakatane

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CATERING AND LARGE GROUP OPTIONS AVAILABLE

WE ALSO OFFER DELIVERY THROUGH THE YUMMi APP

Thank you for choosing to dine at

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Japas and Sides

Fries (*V*) \sim Beer Battered Fries served with Aioli \sim \$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 todays 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

Dizzas

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 & Shittake Mushrooms finished with a drizzle of Truffle Oil \sim \$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 \sim \$25.50 add Cheese \sim \$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

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

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

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

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

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

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

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



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

Pastas

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

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

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