

DOPPIOZERO

ITALIAN GOURMET FOOD DELIVERY & CATERING

Canapés

Vegetarian & vegan

Black truffle, courgettes & mushrooms mini quiches
Buffalo mozzarella tortellino & peas cream
Arancino with ricotta & friarielli
Burrata mousse with hazelnuts, asparagus & truffle cream
Brie & cranberry puff pastry
Baby red potato, with parmesan mousse & truffle honey
Cherry tomato, mozzarella & basil pesto pop
Grape coated in gorgonzola & pistachios
Focaccia filled with burrata, pumpkin & caramelised red onions
Arancino with courgettes in a cherry tomatoes reduction (vegan)
Portobello mushrooms & beetroot blini (vegan)
Quinoa & avocado bruschetta (vegan)
Polenta chips, peppers & red onions (vegan)

By the glass

Smoked red Mazzara prawn with peas cream & raspberries
Beef fillet tartare with parmesan mousse & caramelised onions
Beef croquettes on a tomatoes reduction, with aubergines & pecorino waffle
Fig and ricotta with avocado mousse, balsamic glaze, music bread & hazelnuts

Fish

Red tuna tartare & avocado
Pistachio, aubergines & swordfish flan
Lobster, lime & truffle roll
Sea bass & mascarpone mousse in a raspberry sauce
Crab, lime & chilli bruschetta
Smoked salmon with stracciatella & black cabbage
Red prawn tartare with lime & peas cream
Smoked salmon & ricotta rosette

Meat

Asparagus wrapped in Parma ham & basil pesto
Beef carpaccio with parmesan & truffle oil
Caramelised fig & Parma ham
Focaccia bread with aubergines, pesto & Parma ham
Beef fillet tartare, parmesan mousse & capers
Bresaola & mascarpone parcel
Spicy pork with saffron infused mash potato & truffle honey
Lasagna bolognese

Starters

Fish

Salmon carpaccio, radish, cucumber & mascarpone

Razor clams, lime, garlic bread crumbs and tomato concassé

Fried prawns, squids, whitebait and courgettes with garlic & dill mayo

Grilled octopus, saffron mash potatoes and tenderstem broccoli

Scallops with creamy peas, caramelised pancetta and aubergine puree

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Roasted artichokes, peas puré and truffle mousse

Burrata with heritage tomatoes, hazelnuts, balsamic glaze and basil olive oil

Asparagus with fondant potatoes, creamy pumpkin and peas

Portobello mushrooms, seasoned polenta and cherry tomatoes confit (vegan)

Fried battered mix seasonal veg, dill mayo and mix leaf salad (vegan)

Meat

Parma ham, ricotta mousse, caramelised figs and flat bread

Beef tartare, fried capers, confit yolk and parmesan mousse

Beef carpaccio, baby spring onions, fondant potatoes and Jerusalem artichokes puré

Duck foie gras, garlic flat bread, orange confit and goat cheese mousse

Pork fillet, pistachios, green apple and beef stock reduction

Main courses

Pasta

Handmade pappardelle with datterino tomatoes cream, pistachio & ricotta mousse (vegetarian)

Handmade tortelloni stuffed with butternut squash and amaretti with a gorgonzola & taleggio sauce (vegetarian)

Risotto acquerello with mussels, calamari, scampi & prawns (fish)

Spaghetti di Gragnano with lobster, fish bisque, almonds and a touch of fresh chilli (fish)

Paccheri di Gragnano with slow cooked wild boar ragù & pecorino cheese shavings (meat)

Handmade gnocchi with peas cream, parmesan & golden crispy pancetta (meat)

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Parmigiana aubergines: layers of fried aubergines oven baked in a tomato & basil sauce

Potato gateau with a fontina heart on black cabbage & garlic cream

Crispy crepes stuffed with ricotta and spinach on a parmesan cream

Golden carrots and portobello mushrooms tart on a mascarpone & dill cream

Cous-cous with seasonal ratatouille, almonds, saffron & datterino tomato confit (vegan)

Creamy polenta topped with roasted cauliflower, pistachio & truffle oil (vegan)

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Baby chicken with red peppers, spicy croutons & green pepper and garlic sauce

Lamb rack with herbs, hazelnuts & garlic crust

Juicy and spicy pork slow cooked in a Nero D'Avola sauce

Veal rack in pistachio & breadcrumbs crust seasoned with rosemary & truffle oil

Wellington beef fillet with porcini mushrooms

Pan-fried duck breast with spicy orange and apricot & cranberry sauce

Fish

Sea bass and langoustines with a garlic & dill mascarpone cream, kiwi and radish

Whisky smoked and charcoal grilled octopus with lentils & artichokes

Sea bream in a salt crust seasoned with seaweed & lime

Red tuna steak coated in pistachios, pan-fried on a soya & orange sauce

Salmon seasoned with herbs on a prosecco sauce

Fisherman's net: lobster, red prawns, mussels, clams in spicy lobster broth

Side dishes

Roasted potatoes, double cooked and seasoned with bay leaves and orange zest

Rocket salad with parmesan shavings, evoo and balsamic glaze

Saffron mash potatoes with a touch of orange zest

Little salad: cherry tomatoes confit, watercress, mix leaf salad, red onions and taggiasche olives with basil olive oil (vegan)

Green beans and carrots, seasoned with EVOO and Maldon salt (vegan)

Turnip greens with garlic and black pepper (vegan)

Seasonal vegetables, steam cooked and seasoned with a light lime & orange citronette (vegan)

Desserts

Single portion size

Pistachio parfait with dark chocolate cream & forest fruit

Fruit salad: strawberries, kiwi, ananas, blueberries, raspberries, crunchy hazelnuts & vanilla ice cream

Baileys tiramisù

Artisan gelato: vegan and vegetarian options served with whipped cream and caramel

Chocolate panna cotta with white chocolate mousse & almond caramel

Millefoglie: chantilly, wild strawberries, forest fruit coulis & caramel

Dark chocolate cake with vanilla ice cream & salted caramel

Canapé size

Lemon tart & meringue

Dark chocolate & raspberry

Macarons with chocolate & pistachio

Fresh fruit baskets with Chantilly cream

Strawberry dressed in white or black chocolate

Chocolate bigné & wild strawberries