

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

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Bowl food

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Parmigiana aubergines millefoglie

Gnocchi with porcini mushrooms and parmesan cream

Potatoes gateau with fontina cheese on a Jerusalem artichoke cream

Handmade cavatelli with black cabbage, basil pesto, creamy ricotta and datterini tomatoes

Handmade tortelloni stuffed with ricotta cheese in a black truffle sauce and parmesan cream

Couscous with asparagus, garden vegetables and saffron (vegan)

Portobello mushrooms stuffed with courgettes (vegan)

Quinoa & avocado salad with datterino tomatoes, taggiasche olives and chicory (vegan)

Fish

Risotto in a light cherry tomato sauce with red prawns, mussels, calamari and clams

Handmade gnocchi with prawns in a courgettes crust

Salmon & radicchio with saffron and orange mash potato

Octopus and potatoes on a basil cream, with datterino tomatoes

Couscous salad with lobster, datterino tomatoes, lime and almonds

Sea bass in a mascarpone cream with kiwi and pomegranate

Prawns and mango salad with red chicory, maio, dill dressing and croutons

Meat

Beef fillet tartare, mustard, fried capers, caramelised red onions and rocket

Handmade strozzapreti pasta in a slow cooked boar ragu' with a touch of orange zest and pecorino cheese

Lasagna "alla bolognese": handmade pasta, meat ragu', béchamel and mozzarella

Spicy caramelised pork with saffron mash potatoes

Handmade strozzapreti with Italian sausage, porcini mushrooms and black truffle cream

Beef carpaccio, datterino tomatoes, parmesan, rocket and truffle oil

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

Macaroons with chocolate & pistachio

Fresh fruit baskets with Chantilly cream

Strawberry dressed in white or black chocolate

Chocolate bigné & wild strawberries