

WHITE WINE

2018 Geppetto Sauvignon Blanc, Victoria –

A Nose of gooseberries & lemon zest is matched on the palate by characters of fresh lime and a vibrant acid finish.

25

2018 Pinot Gris, Foxeys Hangout, Red Hill –

Minerals and rose petals on the nose, very pretty but intense, with a long, focused line of acidity shaping the palate.

27

RED WINE

2018 Geppetto Shiraz, Grampians –

A wine of vibrant colour with berry fruits and spice on the nose. On the palate you'll find cherries, pepper and liquorice.

25

2018 Pinocchio Sangiovese, King Valley

Berries and morello cherries on the nose, A long tart finish with a refreshing spine of acidity and firm dry tannins

25

2018 'Red Fox' Pinot Noir, Foxeys Hangout, Red Hill –

A brightly aromatic gorgeous wine, with loads of redcurrant fruit, spices and plenty of new oak, with a proper savoury grape tannin structure.

27

BEER / CIDER

Birra Moretti

6

Peroni Nastro Azzuro

6

Corona

6

Red Hill Brewery Golden Ale

6

Mr Little Premium Apple Cider, Red Hill

6

Mr Little Premium Pear Cider, Red Hill

6

Coopers Light

5

SOFT DRINKS

330ml Glass - Coke, Coke No Sugar, Diet Coke, Sprite

4

1.25ltr – Coke, Sprite, Soda Water

6

200ml Glass -San Pellegrino Chinotto, Rossa, Limonata

4

1ltr San Pellegrino Sparkling Water or Acqua Panna

7

Cloudy Apple Juice, Orange Juice

3

DOPPIOZERO DEALS

PIZZA / PASTA COMBO

1 x Pizza

1 x Pasta or Gnocchi

1 x Bottle of Wine

\$65

DINNER FOR 2

1 x Entrée or Dessert

Choice of -

Arancini, Garlic Focaccia,

Tiramisu or Tutti Frutti Gelato

2 x Pizzas

1 x Bottle of Wine

\$75

FAMILY NIGHT

1 x Entrée or Dessert

Choice of -

Arancini, Garlic Focaccia,

Tiramisu or Tutti Frutti Gelato

3 x Pizzas

1 x 1.25ltr Soft Drink

\$75



PIZZERIA & WINE BAR

TAKEAWAY MENU

ORDER 5 – 8.30pm

7 DAYS

(03) 5978 8970

Pick Up

@ The Coolstores

475 Moorooduc Highway, Moorooduc

ANTIPASTI



- Olive Miste** – Warm Marinated Olives (VG,V) 9
- Arancini Di Riso** – Risotto, Bolognese, Green Peas and Mozzarella Fior Di Latte with Napoli Sauce (5pcs) 15
- Garlic Focaccia** – Mozzarella Fior Di Latte, Dried Oregano and Garlic Oil (VG) 14

PRIMI PIATTI

- Anatriciana Tagliatelle** – Homemade Tagliatelle, Napoli Sauce, Panchetta, Black Olives, Chilli and Parmigiano (LG) 24
- Traditional Lasagna** – Bolognese Sauce, Bechamel, Eggs, Smoked Ham, Napoli Sauce and Parmigiano 22
- Ravioli Verdi** – Spinach, Butter, Sage and Parmigiano Reggiano (VG) 24
- Potato Gnocchi** – Homemade Potato Gnocchi, Lamb Ragù and Parmigiano Reggiano 24
- Risotto** – Seasonal Vegetables with Parmigiano Reggiano (VG,LG) 26
- Vegan Homemade Potato Gnocchi** – Napoli Sauce, Basil Pesto, Cherry Tomatoes and Pine Nuts (V) 22

INSALATE E CONTORNI

- Fries** – with Aioli 7
- Rocket Pear and Parmigiano Salad** (VG,LG) 9

PIZZE

- Margherita** – Italian Tomato Salsa, Mozzarella Fior Di Latte, Basil and Extra Virgin Olive Oil (VG) 19
- Napoletana** – Italian Tomato Salsa, Mozzarella Fior Di Latte, Black Anchovies, Black Olives, Oregano, Capers and Basil 21
- Milanese** – Italian Tomato Salsa, Mozzarella Fior Di Latte, Hot Cacciatore Salami, Gorgonzola and Parmigiano 22
- Capricciosa** – Italian Tomato Salsa, Mozzarella Fior Di Latte, Marinated Artichoke, Smoked Ham, Mushrooms and Black Olives 23
- Messico e Nuvole** – Italian Tomato Salsa, Mozzarella Fior Di Latte, Capsicum, Jalapenos, Caramelised Onion and Hot Cacciatore Salami 23
- Genovese** – Italian Tomato Salsa, Mozzarella Fior Di Latte, Fontina, Mild Salami, Basil Pesto and Sundried Tomatoes 24
- Vegetariana** – Italian Tomato Salsa, Mozzarella Fior Di Latte and a mix of Seasonal Grilled and Fresh Vegetables (VG) 24
- New York, New York** – Italian Tomato Salsa, Mozzarella Fior Di Latte, Ham, Mild Salami, Hot Cacciatore Salami, Parmigiano and Parsley 25
- Primavera** – Italian Tomato Salsa, Mozzarella Fior Di Latte, Fresh Prosciutto Crudo “San Daniele” Cherry Tomatoes, Rocket and Parmigiano 25
- Quattro Formaggi** – Mozzarella Fior Di Latte, Fontina, Gorgonzola, Parmigiano Reggiano, and Balsamic Glaze (VG) 22
- Autunno** – Confit Garlic Base, Mozzarella Fior Di Latte, Scamorza (Smoked Mozzarella) Mixed Mushrooms, Rocket, Parmigiano and Truffle Oil (VG) 23
- Campagnola** – Confit Garlic Base, Mozzarella Fior Di Latte, Fontina, Potatoes, Rosemary, Pancetta and Roasted Cauliflower 23
- Contadino** – Caramelised Onion, Mozzarella Fior Di Latte, Fontina, Pumpkin, and Basil Pesto (VG) 23

PER I BAMBINI

- Kids Pizza** – Italian Tomato Salsa and Mozzarella Fior Di Latte with a Choice of Margarita, Ham or Ham and Pineapple with Side of Fries 16
- Pasta with Napoli Sauce** (VG,V) 10

- Pasta with Bolognese** 12

DOLCI

- Homemade Traditional Tiramisu** 12
- Tutti Frutti Gelato** – Trio of Handmade Traditional Italian Gelato (Ask Staff for Your Choice of Flavours) 15
- Doppio Mini Doughnuts** – with your choice of - White Chocolate, Cherries, Pistachio and Vanilla Bean Gelato (VG) 24
- Raspberry Coulis, Fresh Strawberries and Vegan Vanilla Bean Gelato (V) 18
- Nutella Pizza** – Nutella, Fresh Strawberries, Hazelnuts and Vanilla Bean Gelato 25



LOW GLUTEN OPTIONS AVAILABLE – ADD \$3
(LG) Low Gluten Option (V) Vegan (VG) Vegetarian

PLEASE NOTE : Doppiozero Cannot Guarantee that Low Gluten Options are fully gluten free due to the high amount of flour used in our venue.