

ANTIPASTI & SFIZI Small Plates

Arancini – Lemon saffron risotto croquettes, peas, red pepper, Scamorza cheese, roasted yellow pepper coulis, meyer lemon honey - 8

Pineapple Carpaccio – Prosciutto di Parma ham, pineapple carpaccio, pomegranate seeds, balsamic reduction, crouton, fleur di sel, goat cheese, micro greens - 9

Insalata di Mare – Shrimp, calamari, scallop, capers, red onion, crispy shallots, parsnips, red and yellow pepper aioli - 12

Quail Spiedino – Grilled Georgia quail, crispy veal sweetbread croutons, fresh arugula, blood oranges, ricotta salata cheese, blood orange vinaigrette - 12

L' ARROSTO

“The Roast” – pound and a half roasted pork shoulder served in cast iron for the whole table with the following ØØ house made accoutrements: pizza nuvole, pickled vegetables, grilled radicchio salad, pepper jelly, roasted garlic puree, Calabrian chiles, apple-almond mostarda – 29 (serves 4-6)

Caponata di Melanzane – Oven fired eggplant caponata, fig-red onion agrodolce, tomato basil jam, Mozzarella di Bufala, rustic bread - 9

Mozzarella al Forno - Wood fired fresh mozzarella and tomato with grilled rustic bread - 10 (Sub buffalo mozzarella +5)

Polipo – Grilled octopus, white bean puree, pickled vegetable salad, roasted red pepper coulis, lemon, purple potato - 12

Lamb Polpettine – Crispy sous-vide lamb meatballs, tomato-basil jam, fresh mozzarella, herb yoghurt - 9

Cotica di Maiale – Crispy pork belly, peperonata, rustic bread, escarole, Gran Cru brodo, fried egg – 9

Gnudi alla Carbonara – Ricotta gnudi, pancetta, micro greens, white truffle oil, quail egg - 9

Cast Iron Polenta – Ricotta Salata polenta, sausage, red peppers, chick peas, Calabrian pepper jelly – 6 (add farm egg + 3)

Goat Crespelle – Ricotta-mascarpone Crespelle, braised goat ragu, Monti Iblei extra virgin olive oil – 11

PIZZE

Double Zero refers to the type of flour used to make Neapolitan pizza. In Italy, flour is classified either as 1, Ø, or ØØ, and the designation refers to how finely ground the flour is and how much of the bran and germ have been removed. Double Zero, the most highly refined, is talcum-powder soft. The Associazione Verace Pizza Napoletana, which upholds the traditions and stipulations of traditional Neapolitan pizza, states that only Double Zero Flour, DOP San Marzano tomatoes, all natural Fior-di-Latte or Bufala fresh mozzarella, fresh basil, sea salt and yeast can be used in the making of Neapolitan Pizza. We adhere strictly to these requirements, and are uncompromising. For this reason we DO NOT serve our pizzas to-go, cut into slices, or with unlimited toppings. You may, however, eliminate toppings just not substitute. We guarantee the quality of our pizza, and we hope you enjoy it!

Double Zero Napoletana – Olive oil, garlic, Mozzarella di Bufala Campana DOP, fresh arugula, Prosciutto di Parma, Pecorino Gran Cru, basil oil - 16

Margherita – DOP San Marzano tomatoes, Mozzarella di Bufala Campana DOP, basil - 12

Marinara – DOP San Marzano tomatoes, garlic, dried oregano, fresh basil - 9

Funghi – Seasonal mushrooms, grape tomatoes, Fior-di-Latte, caramelized onions, truffle oil – 19

Uovo – Arugula, Fior-di-Latte, asparagus, watermelon radish, roasted red pepper, farm egg - 15

Caprina – Braised goat, red onion marmalade, Scamorza, thin fingerling potatoes, grape tomatoes – 16

Affettati – Spicy soppressata, sausage, pancetta, San Marzano tomato, Fior-di-Latte – 17

Formaggi – Scamorza, pecorino Romano, ricotta, Fior-di-Latte - 14

*No substitutions, only subtractions

Additions | Farm egg – 3, Arugula - 4, Prosciutto – 4, Calabrian chiles – 3



CARNI

Meats - 5
(All meats are served with southern Italian olive varieties and Monti Iblei evoo DOP)

La Quercia Culatello - The “heart” of the prosciutto

Napoletana - Italian salami with a blend of Mediterranean and North African spices

Finocchiona - Seasoned with fennel seeds and fennel pollen

Speck – Cured and smoked ham from Alto Adige

ØØ Prosciutto di Anatra – Duck prosciutto cured in house with ØØ seasoning

Salami con Porcini – Salami with barbera wine and porcini mushrooms

Sopressata - Berkshire pork shoulders seasoned, cured, and dried

Prosciutto di Parma – Aged 24 months

FORMAGGI

Cheeses - 5
Quadrello di Bufala, Lombardia
Semi-soft buffalo milk served with sour cherries

Caciocavallo, Sicilia
Semi-hard cow’s milk served with candied rosemary hazelnuts

La Tur, Piemonte – Soft rind goat, cow, and sheep’s milk served with ØØ tomato jam

Mozzarella di Bufala, Campania
Soft buffalo’s milk served with mint-cantalope chutney

Pecorino Grand Cru, Sardinia
Hard sheep’s milk aged 20 months, served with ØØ Calabrian pepper jelly

Scamorza, Calabria – Semi-hard smoked cow’s milk served with vanilla-honey apples

Blu di Bufala, Campania – Blue buffalo’s milk served with fig compote

Choose 3 meats and/or cheeses - 14 Dollars

INSALATE

Burrata Caprese – Grape tomatoes on the vine, burrata cheese, balsamic caviar, pesto, extra virgin olive oil, fleur de sel, micro basil - 12

Giardino – Watermelon radish, heirloom carrots, baby turnips, edible flowers, porcini “dirt”, candied pistascio, preserved lemon vinaigrette - 10

Misticanza – ØØ organic mixed greens, tomato, cucumber, sunflower seeds, olive, mint vinaigrette - 8

Rucola – Arugula, Luxardo maraschino vinaigrette, Caciocavallo cheese, spiced hazelnuts, pickled red onion, Griottes cherries – 9

(Served in small tasting portions, meant to be shared.)

Paglia e Fieno – Spinach and egg tagliatelle, sherry-mushroom crème, green peas, seasonal mushrooms, Prosciutto di Parma, Pecorino Grand Cru - 13

Rapini e Salsicce – Egg fettucine, Italian sausage, broccoli rapini with greens, lemon honey, Calabrian chiles, roasted garlic, Grana Padano cheese - 13

Setaccio dell’ Immondizia – “Everything but the sink” pasta. Strozzapretti pasta, grape tomato, hazlenut, pistascio, pine nuts, golden raisins, currants, capers, chick peas, Scamorza cheese - 14

Europeo di Mattozzi – Cavatelli pasta and potatoes with basil, ØØ guanciale, scallion, tomato, and Scamorza cheese (named after the famous Neapolitan restaurant that notably serves this dish) - 15

Calamari e Granchi – Crab stuffed calamari, squid ink linguine, tomato, Monti Iblei extra virgin olive oil - 19

Spaghetti alle Vongole – Red pepper spaghetti, littleneck clams, pancetta, toasted walnut gremolata, aqua pazza, Bottarga - 16

SECONDI Mains

Maiale alla Sorrentina – Pancetta wrapped pork tenderloin, chick pea puree, currant-pine nut conserva, grilled eggplant and zucchini - 18

Panzanella del Mare – Market fish, tomato jam, panzanella salad with arugula, cucumber, heirloom tomato, watermelon radish, fennel, tomato-onion agrodolce, and rustic bread - MKT

Polletto Avellino – Roasted organic half spring chicken, crispy Grana Padano polenta cake, Calabrian jelly, roasted root vegetables, watermelon radish and carrot salad - 19

Capesante Rosolate – Seared scallops, fennel & cara cara orange salad, cerignola olive, salsa verde, roasted tomato farretto - 24

Osso Buco – Pork osso buco, cauliflower puree, escarole, pork jus, pork balsamic reduction, spiced almonds, gremolata - 22

Insalata di Carne – 12 oz. dry aged New York Strip, fingerling potato, pancetta, Aglianico demi-glace, fig-onion agrodolce, fresh local greens, Blu di Bufala cheese, tomato, olives - 34

HOUSE WINE

Selected as some of the best values, these wines represent quality at a great price.

		Wine	Taste	Glass	Bottle
Non Male	Red	Tormaresca Neprica Puglia 2009	3	6	23
	White	Farnese Trebbiano Abruzzo 2008	3	6	23
Bene	Red	Barberani Polago Umbria 2007	4	8	29
	White	Disisa Grillo Sicily 2008	4	8	29
	Rose	Rosato del Salento Aglianico Puglia 2009	4	8	29
One of our favorite wine makers in Campania, Enzo Ercolino produced these wines uniquely to our specification. These wines are for your enjoyment here at 00, and in our other restaurants, Sugo and The Iberian Pig.					
Fenomenale	Red	Double Zero Pedirrosso Campania 2009	6	12	45
	White	Double Zero Falanghina Campania 2010	6	12	45
	Rose	Double Zero Rosato Aglianico Campania 2010	6	12	45

RED

People	Grapes	Place	Time	Price
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LIGHT, fruit forward, juicy, ripe fruits...think Pinot Noir				
Ca' Donini	Montepulciano	Abruzzo	2008	Taste 3 Glass 6 Bottle 25
Feudo Arancio	Pinot Noir	Sicily	2008	3.5 7 27
Rosa del Golfo Scaliere	Negroamaro	Puglia	2007	4 8 29
Casale del Giglio	Petit Verdot	Lazio	1999	4.5 9 35
Librandi Ciro Rosso Classico	Gaglioppo	Calabria	2007	5 10 39
Sella & Mosca Terrerare	Carignano	Sardinia	2005	42
Frescobaldi Pomino Nero	Pinot Nero	Tuscany	2008	49
Icardi Nej	Pinot Nero	Piedmont	2008	59

MEDIUM, lively acidity, spunky, rustic...think Chianti & Rhone				
Farnese	Montepulciano	Abruzzo	2008	3 6 25
Bartali Duccetto Chianti	Sangiovese	Tuscany	2007	3.5 7 27
Sella & Mosca Riserva	Cannonau	Sardinia	2006	4.5 9 35
Cantele Salice Salentino	Malvasia Nera/Negroamaro	Puglia	2006	5 10 39
Icaro Rubi	Sangiovese/Merlot/Teroldego	Tuscany	2005	42
Eraldo Viberti Barbera d'Alba	Barbera	Piedmont	1996	6 12 45
Feudi di San Gregorio Rubrato	Aglianico	Campania	2005	47
Terre dei Volsci Velletrici	Montepulciano/Sangiovese/Cesanese	Lazio	2004	49
Braida Monte Bruna	Barbera	Piedmont	2004	55

RICH, mouth coating, dark fruits, smooth finish...think California Cabernet & Merlot				
Feudi di San Marzano	Primitivo	Puglia	2007	4 8 29
D'Alessandro	Nero d'Avola	Sicily	2008	4.5 9 35
Planeta La Segreta Rosso	Nero d'Avola/Merlot/Syrah/Cab Franc	Sicily	2009	5 10 39
Castello Monaci Lianta Salice Salentino	Negroamaro/Malvasia Nera	Puglia	2008	5.5 11 42
Poderi Foglia Concarosso Galluccio	Aglianico	Campania	2009	5.5 11 42
Villa Medoro	Montepulciano	Abruzzo	2006	6 12 45
Tenuta Sant'Antonio Monti Garbi Ripasso	Corvina/Rondinella	Veneto	2007	45
Poderi Foglia Roccamonfina	Aglianico	Campania	2009	6.5 13 47
Torre Quarto Tarabuso	Primitivo	Puglia	2007	49
Elena Fucci "Titolo"	Aglianico del Vulture	Basilicata	2006	51
Masseria Felicia Falerno del Massico	Aglianico	Campania	2007	52
Molettieri Cinque Querce Iripina	Aglianico	Campania	2008	55
I Greco Masino	Nero di Calabria	Calabria	2007	58
Tormaresca Torcicoda	Primitivo	Puglia	2008	7.5 15 59
Marrameiro Inferi	Montepulciano	Abruzzo	2004	65
Villa Medoro Rosa del Duca	Montepulciano	Abruzzo	2006	69
Bisson Il Granaccio Colline del Genovesato	Grenache	Liguria	2008	72
Castello Monaci Artas	Primitivo	Puglia	2007	75
Tormaresca Bocca di Lupo	Aglianico	Puglia	2003	85
Moschioni Refosco Dal Peduncolo Rosso	Refosco	Friuli	2004	89
Nicodemii "Neromoro" Reserva Colline Teramane	Montepulciano	Abruzzo	2003	119

BIG, intense, complex, old world...think Bordeaux and Brunello				
Caruso and Minini	Nero d'Avola	Sicily	2007	4.5 9 35
Sant Elena	Cabernet Sauvignon	Friuli	2001	5 10 39
Farnese Opis Riserva Colline Teramane	Montepulciano	Abruzzo	2001	42
Terredora di Paolo	Aglianico	Campania	2008	6 12 45
Morgante	Nero d'Avola	Sicily	2008	6.5 13 47
Cantine Antonio Caggiano Tari Iripina	Aglianico	Campania	2008	49
Terredora Di Paolo Lacryma Christi	Pedirrosso	Campania	2007	52
Sella & Mosca Tanca Farra Algerho	Cannonau/Cabernet Sauvignon	Sardinia	2003	55
Fontodi Chianti Classico	Sangiovese	Tuscany	2006	57
Donnafugata Tancredi	Nero d'Avola/Cabernet Sauvignon	Sicily	2006	7.5 15 59
Icaro Vino Nobile di Montepulciano	Prugnolo Gentile	Tuscany	2005	7.5 15 59
Paradiso Sangiovese di Romagna Riserva	Sangiovese	Emilia Romagna	2003	59
Vestini Campagnano Terre del Volturno	Pallagrello Nero	Campania	2006	62
Disisa Tornamira	Syrah/Cabernet Sauvignon/Merlot	Sicily	2006	65
Sardus Pater Kanai Reserva	Carignano di Sulcis	Sardinia	2005	70
Certosa di Belriguardo Baccano	Sangiovese/Syrah/Merlot	Tuscany	2004	75
Feudi di San Gregorio Taurasi	Aglianico	Campania	2003	89
Albino Rocca Duemilasette Barbaresco	Nebbiolo	Piedmont	2007	99
Molettieri Vina Cinque Querce Taurasi	Aglianico	Campania	2006	119
Moschioni	Schioppettino	Friuli	2004	139
Valdicava Brunello di Montalcino	Sangiovese	Tuscany	2004	225
Valdicava Madonna della Piano Brunello di Montalcino	Sangiovese	Tuscany	2001	450

People	Grapes	Place	Time	Price
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LIGHT, refreshing, crisp, citrus notes...think Pinot Grigio				
Farnese	Trebbiano	Abruzzo	2008	Taste 3.5 Glass 7 Bottle 27
Disisa	Grillo	Sicily	2008	4.5 9 35
Vestini Campagnano Terre del Volturno	Asprinio	Campania	2009	4.5 9 35
Santa Cristina	Pinot Grigio	Sicily	2009	4.5 9 35
Santadi	Vermentino	Sardinia	2009	5 10 39
Planeta La Segreta Bianco	Greciano/Chardonnay/Viognier/Fiano	Sicily	2009	5.5 11 42
Feudi di San Gregorio LaCryma Christi Bianco	Coda di Volpe/Falanghina	Campania	2009	6 12 45

MEDIUM, austere, old world, minerality notes...think Sauvignon blanc like Sancerre				
Sella & Mosca La Cala	Vermentino	Sardinia	2008	4 8 29
Cantele	Chardonnay	Puglia	2009	4.5 9 35
Poderi Foglia Concabianco Galluccio	Falanghina	Campania	2009	4.5 9 35
D'Alessandro	Inzolia	Sicily	2009	5 10 39
Attems Cupra Ramato	Pinot Grigio	Venezia-Giulia	2009	39
Villa Matilde	Falanghina	Campania	2009	5.5 11 42
Feudi di San Gregoria	Falanghina	Campania	2009	6 12 45
Terredora di Paolo	Greco di Tufo	Campania	2008	55

FULL, creamy, complex, rich...think big Chardonnay & German Riesling				
Tormaresca	Chardonnay	Puglia	2009	3 6 23
Icardi	Cortese	Piedmont	2009	4.5 9 35
Donnafugata Anthilia	Ansonica/Cattarato	Sicily	2009	5 10 39
I Greco Filu Bianco	Greco	Calabria	2009	5.5 11 42
Caruso & Minini Timpune	Grillo	Sicily	2008	6 12 45
Castello della Sala	Chardonnay	Umbria	2009	6.5 13 47
Feudi di San Gregorio	Greco di Tufo	Campania	2008	49
Re Manfredi Bianco	Muller Thurgau/Traminer	Basilicata	2009	53
Rocca Del Principe	Fiano di Avellino	Campania	2008	59

Sparkling				
Cantina del Casteggio Oltrepo Pavese	Moscato	Lombardia	2009	3.5 7 27
Ca' de Medici Lambrusco Rosso Dolce	Lambrusco	Emilia Romagna	2009	4 8 29
Soligo	Prosecco	Veneto	2009	4.5 9 35
Bianca Vigna Brut	Prosecco	Veneto	2009	39
Bisol Crede	Prosecco	Veneto	2009	51
Antinori Montenisa Franciacorta	Chardonnay	Lombardia	2009	75

WHITE

RESERVE GLASSES

This special selection of wine, available by the glass or the bottle, represents some of the best producers in Italy. You will not find these wines available by the glass at any other restaurant.

Masseria Felicia Etichetta Bronzo Falerno del Massico, Campania 2005.....	15 30 119
Fontodi Flaccinello Colli della Toscana 2007.....	25 50 199
Damilano Lecinquevigne Barolo Piedmont 2004.....	9.5 19 75
Ciacci Piccolomini d'Aragona Brunello di Montalcino 2005.....	14 28 110

Dessert Wines

Feudo Arancio Hekate Passito Sicilia IGT 2 oz. glass.....	9
Volpaia Vinsanto del Chianti Classico 2000 2 oz. glass.....	13
Colosi Malvasia delle Lipari Sicilia 2006 2 oz. glass.....	12
Felsina Berardenga Vin Santo del Chianti Classico 2001 2 oz. glass.....	13
Braida Brachetto 375 ml bottle.....	32

Double Zero Cocktails

ORIGINAL INTERPRETATIONS

Barrel Aged Negroni - Gin, Campari, Antica Carpano vermouth, flamed orange (aged in house in bourbon barrels for 6 weeks) - 15
ØØ Manhattan - High West Double Rye, Barolo Chinato, Bittercube orange bitters - 13
Neapolitan Sour - Luxardo maraschino liqueur, lime, ØØ ginger beer, whites, angostura - 10
Fennel Old Fashion - Fennel infused rye, Frangelico, lemon and orange twist
Italian Pearl - Inga sambuca, DH Krahn gin, simple, basil, lemon, soda - 10
LPR - Ca'De Medici lambrusco rosso, Dolin blanc vermouth, balsamic syrup, strawberry - 10
Blackberry Jaqueline - Gin, ØØ blackberry syrup, simple, lemon twist, black peppercorn - 11
Bitter Ginger - Bourbon, ØØ ginger beer, Averna, lemon - 10

CLASSICS

Fanciulli - Rye, Carpano Antica Carpano vermouth, Fernet Branca - 10
Amaretto Sour - Disarrono, whites, simple, lemon - 10
Hanky Panky - Gin, Carpano Antico vermouth, Fernet Branca - 9
Cynar Spritzer - Cynar, soda, prosecco, olive, rocks
Whiskey Old Fashioned - bourbon whiskey, muddled orange, cherry, sugar cube, Angostura bitters 9
Aviation - gin, Luxardo, Crème de Violette, lemon 10

Beer

ON TAP

Morretti, Milano Pale Lager 4.6% abv - 5
Peroni Nastro Azzurro, Roma Pale Lager 5.1% abv - 4
Ommegang Hennepin, Cooperstown Season 7.7% abv - 7
Duvel Green, Belgium Belgian Ale 6.8% abv - 8

BOTTLES

Birra Menabrea, Biella Pale Lager 11.2 oz, 4.8% abv - 6
Morretti La Rossa, Milano Doppelbock 11.2 oz, 7.2% abv - 6
Birra Menabrea Amber, Biella Amber Lager 11.2 oz, 5% abv - 6
Del Ducato Nuova Mattina, Parma Season 11.2 oz, 5.8% abv - 12
Del Ducato Sally Brown Baracco, Parma Porter brewed with Coffee 11.2 oz, 5.2% abv - 12.5
Baladin Super, Piozzo Triple 8.45 oz, 8% abv - 8.75
Baladin Isaac, Piozzo White Ale 8.45 oz, 5% abv - 8.75
Piccolo Birrifico Chiostro, Imperia Belgian-style Ale brewed with Absinthe..... 11.2 oz, 5% abv - 12.5
Del Ducato Chimera, Parma Belgian-style Strong Ale 11.2 oz, 8% abv - 12.5
LARGE FORMAT
Troll Shangrila, Cuneo Ale brewed with Tandoori Spices 750 ml, 8.5% abv - 28
Di Como Malthus Baluba, Como Dark ale brewed with Fruit and Spices 750 ml, 6.9% abv - 28
Birrifico Italiano Cassisnna, Como Beer brewed with Black Currants 750 ml, 6.5% abv - 21