

starters

Calamari 14
tomato dressing, green onion, capers

Risotto Fritti 14
fried risotto cakes, pea and mascarpone mousse, guanciale, watercress

Roasted Brocolini 14
house-made fennel sausage, cannellini beans, Calabrian chili, lemon, pecorino

'00' Meatballs 15
house-blend of grass fed beef and Berkshire pork, red wine tomato sauce, reggiano parmesan

Roasted Cauliflower 15
fried chick peas, capers, sultana raisins, sage, pecorino

Warm Brussels Sprouts 17
speck lardon, sherry Dijon dressing, mint, pecorino

Mushroom Crosta 17
roasted wild mushrooms, herb mascarpone cream, taleggio, poached free run egg, truffle oil, grilled pugliese bread

ANTIPASTO PLATTERS

26/46

chef selected cured meats and cheeses, house-pickled vegetables

FROM THE GARDEN

Quinoa 11/16
organic quinoa, orange, cucumber, pickled shallot, avocado, arugula, toasted hazelnut, extra virgin olive oil

'00' Caesar 11/16
lemon anchovy dressing, romaine hearts, bread crumb, guanciale, reggiano parmesan

Caprese 11/16
Broxburn tomato, fior di latte, arugula, basil, balsamic reduction

Marinated Local Beets 14
goat cheese, pistachio, spinach, grapefruit, '00' vinaigrette

add '00' roasted chicken +5 | add poached egg +3

pasta

Linguine Vongole 19
Manila clams, double smoked bacon, fresh tomato, chili flake

Pappardelle Con Funghi 19
wild mushroom, roasted garlic, mint pistachio pesto, reggiano parmesan

Spaghetti & '00' Meatballs 19
house-blend of grass fed beef and Berkshire pork, red wine tomato sauce, reggiano parmesan

Linguine Carbonara 19
house-made pork belly lardon, reggiano parmesan, black pepper, green peas, free run egg

panini

Meatball 12
tomato sauce, mozzarella, roasted red peppers, herb and garlic aioli

Carne 13
salami, prosciutto cotto, Wagyu 'pepperoni', arugula, lemon aioli, fontina

Porchetta 13
herb porchetta, salsa verde, artisan ciabatta, house pickles, '00' mustard

'Ham & Cheese' 12
Italian mortadella, granny smith apple, manchego cheese, mustard aioli, ciabatta

add salad +5

FROM THE GRILL

Canadian Arctic Char 22
warm potato salad, grainy mustard vinaigrette, wilted Swiss chard, shallot herb butter

Grass Fed Alberta Flat Iron 23
red wine and balsamic roasted shallot, oven dried tomato, watercress, reggiano parmesan

Smoked Chicken Thighs 23
roasted butternut squash, fried sage, rosemary pickled blackberries

Ewe-Nique Farms Leg of Lamb 23
roasted baby potato, olives, capers, tomato, pine nuts, arugula

NEAPOLITAN THIN-CRUST

All pizzas are made with "00" flour and topped with the finest chef selected ingredients.

PIZZA

"00" TOMATO SAUCE

Margherita 16
fior di latte, basil

Chorizo Salami 19
mozzarella, roasted red peppers, Niçoise olives, goat cheese

Wagyu Pepperoni 19
all beef pepperoni, mozzarella

Mortadella 19
Pistachio, fior di latte, rosa sauce, basil

Sausage 19
house-made Italian sausage, kale, chili flake, mozzarella, artichoke, pecorino

Polynesian Princess 20
smoked prosciutto cotto, shaved pineapple, chili flake, mozzarella

Bacon & Egg 18
Swiss chard, double smoked bacon, friulano, egg, roasted garlic, cracked pepper

PIZZA BIANCO

Mushroom 19
taleggio and caramelized onion sauce, mushroom duxelle, mozzarella, basil, fontina, reggiano parmesan, grilled lemon

Formaggio Finale 20
roasted garlic sauce, mozzarella, gorgonzola, fontina, fior di latte, pecorino, reggiano parmesan, lemon honey, cracked pepper

Prosciutto & Apple 18
taleggio and caramelized onion sauce, green apple slaw, mozzarella, vincotto, reggiano parmesan

Ricotta 18
bagna cauda, pink peppercorn, grilled scallion, speck ham, cherry tomato, reggiano parmesan

Diavolo 20
roasted garlic sauce, roasted chicken, marinated spinach, mozzarella, Calabrian chili pistou, oregano

Vegetable 17
bagna cauda, roasted red peppers, mozzarella, shallot, artichoke, Niçoise olives, sun dried tomato, basil

additions +3

fresh mozzarella | white anchovies | double smoked bacon | gluten free crust

WINE AFTER NINE

Every bottle of wine ordered after 9pm comes with a complimentary pizza!

dessert

Chocolate Torta 8
chocolate mousse, raspberry coulis, hazelnut praline

Sicilian Cannoli 3.5
ricotta cream, lemon, pistachio, chocolate

Tiramisu 8
espresso and amaretto cream, lady fingers, cocoa powder

Fresh Italian Donuts 3.5
cinnamon and sugar

FIASCO GELATO/SORBETTO

one scoop 3 | two scoops 5.5 | three scoops 8

FIVE DOLLAR HAPPY HOUR



3pm - 6pm
MON TO FRI

BAR SNACKS

"00" Meatballs
Roasted Cauliflower
Marinated Local Beet Salad
Fried Purple Potatoes
Warm Olives
Pickled Mussels
Tempura Green Beans
Calamari

WHITE WINE

Giorgio and Gianni Bianco
Pinot Grigio
Italy

RED WINE

Giorgio and Gianni Nero
Negroamaro
Italy

BUBBLES

Canella
Prosecco
Veneto, Italy

BOTTLES & CANS

Peroni
Alley Kat Aprikat
Alley Kat Scona Gold Kölsch
Phillips Blue Buck
Phillips Pilsner
Village Blonde
Village Wit
Troubled Monk Open Road
Brown Ale
B.C. Tree Fruits Co. Broken
Ladder Cider

DRAUGHT

Fallentimber Hopped Mead
GP Brewing Co. Mercury Lager
Unibroue Blanche de Chambly
Steam Whistle Pilsner
Last Best Show Pony Pale Ale
Tool Shed Red Rage
Village Blacksmith
Phillips Odyssey Nitro Porter
Banded Peak Chinook Saison
Ribstone Creek Ridgeland
Pale Ale
Driftwood Fat Tug IPA
Wild Rose Brown Ale

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