

DOPPIO

ARTISAN BISTRO

PIZZA

ALL PIZZAS ARE FINISHED WITH THE FINEST
EXTRA VIRGIN OLIVE OIL

— ROSSO —

REGINA MARGHERITA

san marzano tomato, mozzarella di bufala, basil,
cherry tomato 15.5

MARGHERITA

san marzano tomato, fresh mozzarella, basil 13.5

DOPPIO

butternut squash puree, mozzarella di bufala, pancetta 17.5

QUATTRO STAGIONI

san marzano tomato, fresh mozzarella, artichoke, crimini
mushroom, black olive, parmaccotto 15.5

DIAVOLA

san marzano tomato, fresh mozzarella,
cacciatorini calabrese, basil 14.5

VERDURE

san marzano tomato, fresh mozzarella, eggplant,
zucchini, peppers 15.5

PROSCIUTTO DI PARMA

san marzano tomato, fresh mozzarella, prosciutto di parma,
baby arugula, shaved parmigiano reggiano 17.5

CALZONE

parmigiano, black pepper, fresh mozzarella,
imported dry sausage 13.5

— BIANCO —

CAPRESE

sliced tomato, fresh mozzarella, basil, oregano 13.5

PORCINI E TARTUFO

fresh mozzarella, porcini mushroom, truffle oil 18.5

THE GREENWICH

smoked mozzarella, taleggio, porcini mushroom,
prosciutto di parma 19.5

BEL HAVEN

fresh mozzarella, gorgonzola dolce, grilled pear, truffle oil 19.5

QUATTRO FORMAGGI

fresh mozzarella, ricotta, gorgonzola dolce,
parmigiano reggiano 15.5

TRENTINO

cherry tomato, fresh mozzarella, speck, gorgonzola dolce 15.5

SALSICCIA E FRIARIELLI

fresh mozzarella, italian sausage, broccoli rabe 16.5

PUTTANESCA

san marzano tomato, anchovies, capers, oregano, no cheese 13.5

PIATTINI

BRUSCHETTA

prosciutto di parma, fresh mozzarella, marinated tomato 11

BRUSCHETTA TRENTINO

gorgonzola dolce, imported speck 10

ARTISAN CURED MEATS & CHEESES

served with fresh baked rosemary bread,
mixed olives & truffled honey 25

OLIVI MISTI mixed olives 6

CARPACCIO DI MANZO

sliced beef tenderloin, baby arugula, shaved parmigiano reggiano 15

FRITURA MISTA

flash fried shrimp & calamari, san marzano marinara sauce 16

CARPACCIO DI BRESAOLA

imported bresaola, baby arugula, grana padano,
lemon, black pepper, evo 13

CLAMS AL DOPPIO

top neck clams, fresh herbs, panko bread crumbs 13

BUFALA CAPRESE

imported mozzarella di bufala, heirloom tomato, basil, evo 15

ARANCINO SICILIANO

arborio rice croquet stuffed with green peas, seasoned beef,
parmigiano reggiano 9

POLPO ALLA GRIGLIA

char - grilled octopus, fennel, arugula, citrus 15

PARMIGIANA

eggplant, fresh mozzarella, san marzano tomato, basil, parmigiano 11

POLENTA E FUNGHI AL TARTUFO

mixed wild mushroom, truffle oil 13

ZUPPE

SCAROLA E FAGIOLI fresh cannellini beans, guanciale 9

ZUPPA DI PESCE

cockles, mussels, salmon, diver scallops, calamari, saffron broth 14

MINISTRONE seasonal mixed vegetables 9

PASTA FAGIOLI

fresh cannellini beans, san marzano tomato 9

TOMATO SOUP san marzano tomato, croutons, basil 9

LENTIL SOUP

potato, celery, carrot, cotechino sausage 11

CONTORINI 8.5 / each

SPINACH sautéed in garlic oil

ESCAROLE with cannellini beans sautéed in garlic & oil

BROCCOLI RABE sautéed in garlic and oil

ROASTED POTATOS garlic, rosemary, black pepper

TRUFFLE PARMESAN FRIES

MIXED WILD MUSHROOMS

INSALATA

ALL DRESSINGS MADE IN HOUSE

GAMBERI

romaine, grilled shrimp, citrus, shaved parmigiano reggiano,
blood orange vinaigrette 16

POLLO

baby spinach, grilled chicken, gorgonzola dolce,
cherry tomato, bistro balsamic 14

ARUGULA

cherry tomato, roasted peppers, chickpeas, mixed olives, shaved
parmigiano reggiano, balsamic glaze, herb vinaigrette 14

PRIMAVERA

iceberg, dried fruit, mixed nuts, cherry tomato,
gorgonzola dolce, dijon mustard vinaigrette 14

DI CASA

romaine, vine tomato, julienne carrots, cucumber, red onion,
mixed olives sherry vinaigrette 12

FINNOCHIO

iceberg, radicchio, fennel, vine tomato, julienne carrots,
celery, basilico vinaigrette 14

CAESAR

romaine, croutons, shaved parmigiano, caesar dressing 12

ENDIVE

goat cheese croquets, bosce pear, pignoli nuts,
lemon vinaigrette 16

PANINI

ALL BREADS MADE IN HOUSE

PROSCIUTTO

prosciutto di parma, fresh mozzarella, sundried peppers,
basil 14.5

SALSICCIA

sweet italian sausage, broccoli rabe, fresh mozzarella 13

DOPPIO PARMIGIANA

eggplant, fresh mozzarella, pecorino romano 12

ITALIANO

sweet italian sausage, sautéed peppers & onion 12

TRENTINO

imported speck, brie, mixed greens, sliced tomato 14.5

BRESAOLA

imported bresaola, baby arugula, grana padano, peppercorn 13

VEGETERANIO

grilled zucchini, eggplant & roasted peppers, arugula,
shaved parmigiano reggiano, balsamic 14

POLLO

grilled chicken, roasted peppers, arugula, pesto genovese,
fresh mozzarella 13

FIORENTINA

skirt steak, caramelized onion, melted gorgonzola dolce 14.5

POLLO PARMIGIANA

pan fried chicken cutlet, fresh mozzarella, san marzano tomato 13

CONSUMER ADVISORY SECTION 19-13-B42 (M) (I) (F) THOROUGHLY
COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES
THE RISK OF FOOD BORNE ILLNESS

PASTA

FUSILLI IN CARTOCCIO

hand rolled pasta, porcini mushroom, baby heirloom tomato,
truffle oil, mascarpone cheese 22

BUCATINI ALLA CARBONARA

guanciale, onion, egg yolk, pecorino romano 17

LINGUINE AI FRUTTI DI MARE

diver scallops, shrimp, cockles, p.e.i. mussels,
cherry tomato, san marzano tomato 23

GNOCCHI ALLA SORRENTINA

hand rolled potato gnocchi, san marzano tomato sauce,
basil, parmigiano reggiano 16

LINGUINE CON VONGOLE

cockles, pinot grigio sauce 21

PAPPARDELLE AI PORCINI

house made pappardelle, porcini mushroom,
truffle oil, touch of cream 20

FETTUCCINE BOLOGNESE

house made fettuccine, braised meat sauce 17

LASAGNA DI CARNE

house made meat lasagna 16

RIGATONI ALLA NORMA

roasted eggplant, san marzano tomato, ricotta salata 16

PAPPARDELLE AL RAGU D'AGNELLO

house made pappardelle, braised lamb shank ragu 22

CARNE

TAGLIATA AL DOPPIO

char - grilled ny strip, baby arugula, cherry tomato,
shaved parmigiano reggiano 25

VEAL SCALOPPINI

wild mushroom, marsala wine sauce 22

CHICKEN SCARPARELLO

sweet sausage, cherry pepper, rosemary, pinot grigio
lemon sauce, roasted rainbow potatoes 19

CHICKEN PICANTE

pan seared free-range half chicken, cherry peppers,
pinot grigio lemon sauce, roasted rainbow potatoes 21

CHICKEN PAILLARD

baby heirloom tomato, ceci beans, radish, sweet corn,
local micro greens 23

PESCE

CAPESANTE E SCAROLE

diver scallops, sautéed escarole, toasted pignoli nuts,
roasted peppers 23

SALMON char – grilled, sautéed spinach 24

BRANZINO

filet of mediterranean sea bass char – grilled,
sautéed broccoli rabe 27