

Double Zero

PRIVATE DINING

Thank Our culinary team at Double Zero has created a seasonally focused menu featuring the best of traditional and modern Italian cuisine. We source local ingredients and combine them with international and Italian flavor influences. The menu boasts Neapolitan style pizza, fresh pasta, and large sharable dishes, along with house-made pastries and gelato. Double Zero creates a dining experience that is sure to please a variety of tastes.

At Double Zero, we have curated a list of beverages that represent our passion for artisanal, unique products. Our wine list has options designed to complement any style of event, featuring a collection of unique European and American producers that range from casual wines for relaxed evenings, to rare, hard to find bottles. In addition to wine, our bar features an expansive selection of whiskies – both American and International – in addition to several gins, cordials and Italian spirits. Our mixologists show great diversity in their creations. Lastly, our beer list is one of the more eclectic selections in the city.

Please contact us for event inquiries and questions about our menu selections. We look forward to the opportunity to serve you. *All food and beverages are subject to a 20% gratuity and a 3% booking fee.*

Dustin Hancock, *General Manager*
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SPECIAL EVENT MENU OPTIONS

Please see below for our menu options. Double Zero offers a variety of private dining packages that make us the ideal location for standing receptions, family-style receptions or seated dining, or personalized plated seated dining. Gluten free and Vegetarian menu selections are available upon request.

RECEPTION MENUS

\$20 per guest, choice of 4 small plates

This menu is available for standing events, with the option of stationed food items, or server passed.

SMALL PLATE SELECTIONS

CURED MEAT PLATE* chef's selection (+\$4 pp)

CHEESE PLATE* chef's selection (+\$4 pp)

FOCCACIA herbs, extra virgin olive oil

CAULIFLOWER spiced yogurt, bagna cauda, marcona almond

ARANCINI tomato risotto suppli, ricotta, tarragon aioli

DZ MEATBALLS chicken meatballs, pomodoro, grana padano

VERDURE carrots, broccolini, beets, lemon-honey

ADD ON STATIONED PIZZA for \$7 per person. Choice of 2 types of pizza.

OG DZ fior di latte, garlic oil, arugula, prosciutto, grana padano

MARGHERITA san marzano tomato, basil, fior di latte

PEPPERONI san marzano tomato, mozzarella, pepperoni

CHEESE san marzano tomato, mozzarella

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FAMILY STYLE MENUS

All items will be served family-style and coursed appropriately. This option can also be set up as a buffet.

\$29 per guest: choice of 1 salad, 1 small plates, and 2 pizza

\$39 per guest: choice of 1 salad, 2 small plates, 2 pizza or pasta

\$49 per guest: choice of 2 salads, 2 small plates, 1 pizza, 1 pasta & 1 main

SALAD SELECTIONS

SEASONAL SALAD

CAESAR romaine, gremolata, grana padano, caesar

SMALL PLATE SELECTIONS

FOCCACIA herbs, extra virgin olive oil

CAULIFLOWER spiced yogurt, bagna cauda, marcona almond

ARANCINI tomato risotto suppli, ricotta, tarragon aioli

DZ MEATBALLS chicken meatballs, pomodoro, grana padano

VERDURE carrots, broccolini, beets, lemon-honey

PASTA SELECTIONS

LA VERDURA spinach, mushroom, pepper, grana padano cream

SPAGHETTI & MEATBALLS meatballs, spaghetti, pomodoro, pecorino

ORECCHIETTE italian sausage, broccolini, tomato, grana padano, marcona almond

SHRIMP BUCATINI* tomato, lemon, caper, chili flake, grana padano (+\$2 pp)

SHORT RIB RAGU* tomato, pecorino, vin cotto (+\$2 pp)

PIZZA SELECTIONS

OG DZ fior di latte, garlic oil, arugula, prosciutto, grana padano

MARGHERITA san marzano tomato, basil, fior di latte

STAGIONE garlic oil, trumpet mushroom, shiitake, swiss cheese, confit shallot, chard

DIAVOLA san marzano tomato, basil, fior de latte, calabrian chili, pepperoni, Italian sausage

PEPPERONI san marzano tomato, mozzarella, pepperoni

CHEESE san marzano tomato, mozzarella

MAIN SELECTIONS

LASAGNA san marzano ragu, mozzarella, ricotta

CHICKEN PICCATA pan-seared chicken breast, lemon-caper butter sauce, served with pasta

NEW YORK STRIP herb mojo, squash, tomato (+4 pp)

MARKET FISH seasonal preparation (+4 pp)

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CUSTOMIZED "CHOICE OF" MENUS

Allows your guests to choose their entire meal at the time of the event. Items will be plated and served in individual portions and coursed based on selections.

TIER ONE - \$39 per person

CHOICE OF STARTER

SEASONAL SALAD

CAESAR romaine, gremolata, grana padano, caesar

DZ MEATBALLS chicken meatball, pomodoro, grana padano

GARLIC KNOT pecorino, mozzarella, garlic & herb butter

CHOICE OF ENTRÉE

LA VERDURA spinach, mushroom, pepper, grana padano cream

ORECCHIETTE italian sausage, broccolini, tomato, grana padano, marcona almond

SHRIMP BUCATINI tomato, lemon, caper, chili flake, grana padano

OG DZ siano fior di latte, garlic oil, arugula, prosciutto, grana padano

MARGHERITA san marzano tomato, basil, fior di latte

PEPPERONI san marzano tomato, mozzarella, pepperoni

TIER TWO - \$59 per person

CHOICE OF SALAD

SEASONAL SALAD

CAESAR romaine, gremolata, grana padano, caesar

CHOICE OF SMALL PLATE

DZ MEATBALLS chicken meatballs, pomodoro, grana padano

ARANCINI tomato risotto suppli, ricotta, tarragon aioli

GARLIC KNOT pecorino, mozzarella, garlic & herb butter

CHOICE OF ENTRÉE

SHRIMP BUCATINI tomato, lemon, caper, chili flake, grana padano

BRAISED BEEF RAVIOLI arrabbiata, crispy garlic, chive, pecorino

TORTELLONI butternut squash, apple, pecan, sage, beurre monte

OG DZ fior di latte, garlic oil, arugula, prosciutto, grana padano

MARGHERITA san marzano tomato, basil, fior di latte

CHICKEN PICCATA pan-seared chicken breast, lemon-caper butter sauce, served with pasta

LASAGNA san marzano ragu, mozzarella, ricotta

NEW YORK STRIP herb mojo, squash, tomato (+4 pp)

MARKET FISH seasonal preparation (+4 pp)

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DESSERT MENU

Can be added to any package listed above and charged a la carte.

\$6 per piece

TIRAMISU lady finger, cocoa, espresso

BUTTERSCOTCH BUDINO salted caramel, maple-oat sbrisolina

ASSORTED GELATOS

ASSORTED SORBET

PRIVATE DINING GUIDE BEVERAGE MENU

While not required, we do recommend selecting a custom beverage menu to compliment your food menu selections. Preselecting beverages will expedite service during your event, and will help us to achieve a targeted budget. To create a custom beverage menu for your event please select a white wine, two red wines, up to three signature cocktails and two beers to offer your guests. All beverages are charged based on consumption.

WINES

Tier One

White | **Mercato Pesce**, *Vino Bianco*, Veneto, Italy 2018 32

Lighter Red | **Campobello Chianti**, *Sangiovese, Canaiolo*, Tuscany, Italy 44

Fuller Red | **Villadoria Bricco Magno**, *Nebbiolo*, Langhe, Italy 48

Tier Two

White | **Varvaglione 12 e Mezzo**, *Chardonnay*, Puglia, Italy 48

Lighter Red | **Cooper Hill**, *Pinot Noir*, Willamette Valley, OR 60

Fuller Red | **Scholar+Mason**, *Cabernet Sauvignon*, Napa Valley, CA 68

BEERS

(Seasonal Offerings)

Peroni

Rotating Seasonals