

Double Zero

PRIVATE DINING

Our culinary team at Double Zero, led by Executive Chef Edwin Molina, 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.*

Christa White, *Private Events Coordinator*
cwhite@chgrestartaurants.com

SPECIAL EVENT MENU OPTIONS

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

RECEPTION MENU

\$15 per guest, choice of 4 passed or stationed small plates

This menu is available for 2-hour standing events, or can be added to any of our private events menus.

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FAMILY STYLE MENUS

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

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

All items will be served family-style and coursed appropriately.

SALAD SELECTIONS

GRILLED KALE arugula, radish, fennel, ricotta salata, roasted garlic vinaigrette, gremolata

ARUGULA sweet potato, apple, crispy shallot, Katz red wine vinaigrette, Grana Padano

SMALL PLATE SELECTIONS

MEAT PLATE chef's selection

CHEESE PLATE chef's selection

BURRATA CROSTINI seasonal jam

STEAK CROSTINI pickled pepper

HUMMUS white bean, nduja confit, pizza nuvole

CAULIFLOWER spiced yogurt, bagna cauda, Marcona almond

FARRO cashew butter, roasted carrot, winter squash, Sungold tomato, swiss chard

SMOKED BRISKET ARANCINI smoked brisket, cheddar, mushroom, honey truffle aioli

CHICKEN MEATBALLS polenta, garlic, Pecorino Romano, puttanesca

PASTA SELECTIONS

CANNELLONI braised short rib, pomodoro, concord grape vinegar, gremolata

RIGATONI chicken meatballs, pomodoro, basil, Grana Padano

BOLOGNESE Heritage pork bolognese, gremolata, Grana Padano

ORECCHIETTE spicy sausage, broccolini, Grana Padano foam, tomato, Marcona almond

PIZZA SELECTIONS

OG DZ fior di latte, garlic oil, arugula, prosciutto, Grana Padano

MARGHERITA San Marzano tomato, basil, fior di latte

ARTICHOKE artichoke, fontina, mushroom, onion, asparagus

MORTADELLA fior di latte, Italian sweet and hot peppers, San Marzano tomato, Mortadella, olive tapenade, pecorino

MEATBALL & FUNGHI garlic oil, pecorino, mushrooms, meatball, truffle crème fraiche

DIAVOLA San Marzano tomato, basil, fior de latte, Calabrian chile, pepperoni, Italian sausage

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PERSONALIZED PLATED MENUS

TIER ONE PRICING

Small plates, salads, desserts priced a la carte

Menu price, choice of one main

\$21 per guest, choice of two mains

\$25 per guest, choice of three mains

Items will be plated and served in individual portions and coursed based on selections.

TIER 2 PRICING

Small plates, salads, desserts priced a la carte

Menu price, choice of one main

\$34 per guest, choice of two mains

\$39 per guest, choice of three mains

Items will be plated and served in individual portions and coursed based on selections.

A LA CARTE SMALL PLATES & SALADS

GRILLED KALE arugula, radish, fennel, ricotta salata, roasted garlic vinaigrette, gremolata

ARUGULA winter squash, apple, crispy shallot, Katz red wine vinaigrette, Grana Padano

CAULIFLOWER spiced yogurt, bagna cauda, Marcona almond

SMOKED BRISKET ARANCINI smoked brisket, cheddar, mushroom, honey truffle aioli

TIER ONE MAIN MENU SELECTIONS

RIGATONI Spicy San Marzano tomato, garlic brioche crouton, Siano fior di latte, basil

ORECCHIETTE spicy sausage, broccolini, Grana Padano foam, tomato, Marcona almond

SPAGHETTI & CHICKEN MEATBALLS chicken meatballs, pomodoro, basil, Grana Padano

MARGHERITA San Marzano tomato, basil, fior di latte

OG DZ fior di latte, garlic oil, arugula, prosciutto, Grana Padano

TIER TWO MAIN MENU SELECTIONS

MARKET FISH herb mojo, leeks, carrots, spiced pistachio

PORK MILANESE pork chop, herb panko, Grana Padano, mushroom gravy, arugula

SIRLOIN* sweet potato, broccolini, demi, bagna cauda

VERDURE seasonal vegetables, garlic puree, mint pistachio, za'atar yogurt, Calabrian chile

BOLOGNESE Heritage pork bolognese, gremolata, Grana Padano

SCALLOPS corn, Sungold tomato, jalapeño, smoked tomato vinaigrette

A LA CARTE DESSERTS

SHORTCOOKIE cornmeal cookie, five spice, apple, ginger, Chantilly cream

BUTTERSCOTCH BUDINO salted caramel, maple-oat sbrisolina, rosemary

CHOCOLATE BANANA CAKE banana, walnut, cherry compote, bourbon crema

CHEF'S SELECTION GELATO/SORBET seasonal flavors

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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 | **Pizzolato** *Pinot Grigio*, Veneto, Italy 34

Lighter Red | **Flaco** *Tempranillo*, Rioja, Spain 34

Fuller Red | **Verso Rosso** *Primitivo*, Negroamaro, Puglia, Italy 38

Tier Two

White | **Château de la Greffière** *Chardonnay*, Burgundy, France 50

Lighter Red | **Cooper Mountain** *Pinot Noir*, Willamette Valley, Oregon 50

Fuller Red | **Noble Tree** *Cabernet Sauvignon*, Sonoma County, California 54

Tier Three

White | **Brolia** *Gavi*, Piedmont, Italy 66

Lighter Red | **Parusso "Ornati"** *Barbera*, Piedmont, Italy 64

Fuller Red | **Brancatelli** *Cabernet Sauvignon*, *Cabernet Franc*, Tuscany, Italy 67

Silver Ghost *Cabernet Sauvignon*, Napa, California 84

DRAFT BEERS

(Seasonal Offerings)

Eventide

Creature Comforts

Rotating Draft

SIGNATURE COCKTAILS

(choose up to 3)

Fay Wray Pama, lavender, prosecco, rosemary 9

Dew Dropper Gin, grapefruit, mint, lime 9

Homegroni Old Fourth Gin, Becherovka, Cocchi Americano, Luxardo Bitter Bianco 12

El Rey Jefe tequila reposado, Yellow Chartreuse, Carpano Antica, mezcal 10

Referendum Scotch, Cayrum, Meletti, ginger, blood orange 10

Crazy 88 Iwai, orange, Griotte, 18:21 japanese chili 12

Is That Velvet? Auchentoshen 12, Watershed Nocino, Rothman & Winter Apricot 14

Bitter Truth DZ Cleveland Underground, Campari, sweet vermouth, Ancho Reyes 12

The Architect 1792, Hoodoo, Gancia Americano 14

High & Drye High West Double Rye, Aperol, Cynar 70, orange blossom water, smoked salt 14

CONTACT INFORMATION: Christa White, cwhite@chgrestartaurants.com