

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

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

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, snap pea, beet, carrot, lemon, tahini*

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

CHICKEN MEATBALLS *polenta, garlic, Pecorino Romano, puttanesca*

****ADD ON STATIONED PIZZA FOR \$7 PER PERSON**

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

\$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

\$49 per guest- choice of 2 salads, 2 small plates, 1 pizza, 1 pasta, 1 main, assorted dessert

SALAD SELECTIONS

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

ARUGULA strawberry, pickled carrot, radish, sunflower seed, goat cheese, herbs, lemon tahini

MARKET GREENS red pepper, Genoa salami, feta, snap pea, Castelvetrano olive, Grana Frico, oregano vinaigrette

SMALL PLATE SELECTIONS

HUMMUS white bean, nduja confit, pizza nuvole

CAULIFLOWER spiced yogurt, bagna cauda, Marcona almond

FARRO cashew butter, snap pea, beet, carrot, lemon, tahini

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

CHICKEN MEATBALLS polenta, garlic, Pecorino Romano, puttanesca

SEARED SCALLOPS soubise, beet, new potato, roasted garlic, paprika chimichurri

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

PRIMAVERA soubise, burrata, asparagus, peas, chive

LAMB San Marzano tomato, Siano fior di latte, dill goat cheese, house lamb merguez, red onion Castelvetrano olive, cilantro

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

MORTADELLA Fior di Late, Italian sweet & hot peppers, San Marzano tomato, Mortadella, olive tapenade, pecorino

MAIN SELECTIONS

MARKET FISH herb mojo, leeks, carrots, spiced pistachio

PORK TENDERLOIN seasonal vegetables

SIRLOIN corn, baby potato, spring onion, squash, romesco, ancho (add \$5 per person)

VERDURE seasonal vegetable, lemon tahini, paprika chimichurri, Calabrian chile

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CUSTOMIZED CHOICE OF MENUS *Allows your guests to choose their entrees at the time of the event. Items will be plated and served in individual portions. Coursed based on selections.*

TIER ONE PRICING

Small plates, salads, desserts priced a la carte
Choice of two mains \$21 per guest
Choice of three mains \$25 per guest

TIER 2 PRICING

Small plates, salads, desserts priced a la carte
Choice of two mains \$34 per guest
Choice of three mains \$39 per guest

A LA CARTE SMALL PLATES & SALADS

GRILLED KALE arugula, radish, fennel, ricotta salata, roasted garlic vinaigrette, gremolata 9
ARUGULA strawberry, pickled carrot, radish, sunflower seed, goat cheese, herbs, lemon tahini 9
MARKET GREENS red pepper, Genoa salami, feta, snap pea, Castelvetrano olive, Grana Frico, oregano vinaigrette 9
CAULIFLOWER spiced yogurt, bagna cauda, Marcona almond 9
SMOKED BRISKET ARANCINI smoked brisket, cheddar, mushroom, honey truffle aioli 8

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 TENDERLOIN* seasonal vegetables
SIRLOIN* corn, baby potato, spring onion, squash, romesco, ancho
VERDURE seasonal vegetable, lemon tahini, paprika chimichurri, Calabrian chile
BOLOGNESE Heritage pork bolognese, gremolata, Grana Padano
SEARED SCALLOPS soubise, beet, new potato, roasted garlic, paprika chimichurri

A LA CARTE DESSERTS

SHORTCOOKIE cornmeal cookie, five spice, apple, ginger, Chantilly cream 8
BUTTERSCOTCH BUDINO salted caramel, maple-oat sbrisolina, rosemary 8
CHOCOLATE BANANA CAKE banana, walnut, cherry compote, bourbon crema 8
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 | Silver Ghost Cabernet Sauvignon, Napa, California 84

DRAFT BEERS

Eventide
Creature Comforts
Rotating Draft (Seasonal Offering)

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
Bitter Truth DZ Cleveland Underground, Campari, sweet vermouth, Ancho Reyes 12
The Architect 1792, Hoodoo, Gancia Americano 14

CONTACT INFORMATION: Christa White, cwhite@chgrestartaurants.com