

# Double Zero

## PRIVATE DINING

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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.*

Christa White, *Private Events Coordinator*  
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404-295-7588

### 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

*\$15 per guest, choice of 3 small plates*

*\$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)

BURRATA CROSTINI seasonal jam

BRUSCHETTA toasted sourdough, tomatoes, garlic, basil, EVOO

HUMMUS white bean, pork nduja confit, nuvole bread

CAULIFLOWER spiced yogurt, bagna cauda, Marcona almond

FARRO cashew butter, romanesco, beet, carrot, lemon tahini

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

CHICKEN MEATBALLS garlic, Pecorino Romano, puttanesca

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

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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*

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

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

### SALAD SELECTIONS

**MISTICANZA** chicory, bleu cheese, white onion, pine nut, sweet balsamic, fennel

**SPINACI** spinach, radicchio, roasted red grapes, pecorino, hazelnuts, red wine vinaigrette

**CAESAR** Lacinato kale, romaine, romanesco, caesar dressing, gremolata, grana padano

### SMALL PLATE SELECTIONS

**HUMMUS** white bean, pork nduja confit, nuvole bread

**CAULIFLOWER** spiced yogurt, bagna cauda, Marcona almond

**FARRO** cashew butter, romanesco, beet, carrot, lemon tahini

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

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

**SEARED SCALLOPS\*** sobise, beet, new potato, roasted garlic, paprika chimichurri (+\$2 pp)

### PASTA SELECTIONS

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

**BOLOGNESE** Heritage pork bolognese, gremolata, Grana Padano

**ORECCHIETTE** Italian sausage, broccolini, Grana Padano foam, tomato, Marcona almond

**SHRIMP BUCATINI\*** GA red shrimp, tomatoes, meyer lemon, capers, shallots, garlic, chili flake, Grana Padano (+\$2 pp)

### PIZZA SELECTIONS

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

**MARGHERITA** San Marzano tomato, basil, Siano fior di latte

**MEATBALL & FUNGHI** garlic oil, pecorino, mushrooms, meatball, truffle crème fraîche

**DIAVOLA** San Marzano tomato, basil, Siano fior de latte, Calabrian chili, pepperoni, Italian sausage

**CAVOLFIOR** Calabrian chile marinated cauliflower, kalamata, Siano fior di latte, braised leeks, roasted red pepper

### MAIN SELECTIONS

**MARKET FISH** herb mojo, leeks, carrots, spiced pistachio

**CHICKEN "FRIED" PARMESAN\*** Southern fried chicken breast, San Marzano, Siano fior di latte, parmesan, basil, cacio e pepe (+\$2 pp)

**RICOTTA E VERDURE AL FORNO** house made ricotta, marinated eggplant, roasted brussels sprouts, heirloom carrots, gremolata, swiss chard

**FILET MIGNON\*** shiitake mushrooms, kale, crispy potatoes, french onion aioli (+\$5 pp)

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

### *TIER ONE PRICING*

*Choice of two mains: \$21 per guest*

*Choice of three mains: \$25 per guest*

### *TIER 2 PRICING*

*Choice of two mains: \$34 per guest*

*Choice of three mains: \$39 per guest*

### TIER ONE MAIN MENU SELECTIONS

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

**ORECCHIETTE** Italian sausage, broccolini, Grana Padano foam, tomato, Marcona almond

**BOLOGNESE** Heritage pork bolognese, gremolata, Grana Padano

**MARGHERITA** San Marzano tomato, basil, fior di latte

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

### TIER TWO MAIN MENU SELECTIONS

**RICOTTA E VERDURE AL FORNO** house made ricotta, marinated eggplant, roasted brussels sprouts, heirloom carrots, gremolata, swiss chard

**SHRIMP BUCATINI** GA red shrimp, tomatoes, meyer lemon, capers, shallots, garlic, chili flake, Grana Padano

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

**KING SALMON** white bean confit, peperonata, eggplant, red pepper, basil aioli

**FILET MIGNON** shiitake mushrooms, kale, crispy potatoes, french onion aioli

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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 | **Giò delle Venezie**, *Pinot Grigio*, Veneto, Italy 2018 38

Lighter Red | **Brigaldara**, *Corvina, Molinara*, Valpolicella DOC 42

Fuller Red | **Tormaresca Neprica**, *Negroamaro, Cabernet Sauvignon & Primitivo*, Puglia, Italy 40

##### *Tier Two*

White | **Bench Chardonnay**, Sonoma County CA 54

Lighter Red | **The Hilt "Estate"**, *Pinot Noir*, Santa Rita Hills CA 66

Fuller Red | **Scholar+Mason**, *Cabernet Sauvignon*, Napa Valley, CA 66

##### *Tier Three*

White | **Antinori "Antica"**, *Chardonnay*, Napa Valley, CA 84

Lighter Red | **Lingua Franca**, *Pinot Noir*, Willamette Valley, OR 86

Fuller Red | **Inama "Bradissimo"**, *Cabernet Sauvignon, Carmenere*, Veneto, Italy 86

#### DRAFT BEERS

*(Seasonal Offerings)*

Eventide

Creature Comforts

Rotating Draft

#### SIGNATURE COCKTAILS

*(choose up to 3)*

Please contact us for current signature cocktail selections.

#### CONTACT INFORMATION:

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404-295-7588