

# Double Zero

## PRIVATE DINING

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Our culinary team at Double Zero has created a private dining menu featuring the best of traditional and modern Italian cuisine. Our events menu boasts of Neapolitan style pizza, handmade pasta, and large shareable dishes, all ideal for group events of any size. We can easily tailor our menu and its' execution to meet the needs of your group - whether that is a standing event or a sit down dinner.

In addition to our food menu, we have curated a list of beverages meant to complement any style of event and preferences. Our wine list features a collection of unique European and American producers that range in taste and price. 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 bartenders show great diversity in their creations.

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.

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

**GARLIC KNOT** pecorino, mozzarella, garlic & herb butter

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

**DZ MEATBALLS** pork, caramelized onion, date, pecorino, pomodoro, crispy garlic

**MARGHERITA** san marzano tomato, basil, fior di latte

### **ADD ON STATIONED PIZZA (+7pp)**

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

**DIAVOLA** san marzano tomato, fior di latte, basil, calabrian chili, pepperoni, sausage 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.

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

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

### **SALAD SELECTIONS**

**STAGIONE** kale, pumpkin seeds, pomegranate, roasted squash, feta, roasted shallot vinaigrette

**MISTICANZA** mixed greens, carrot, french radish, fennel, bleu cheese vinaigrette

**CAESAR** baby gem lettuce, breadcrumb gremolata, grana padano, caesar

### **SMALL PLATE SELECTIONS**

**GARLIC KNOT** pecorino, mozzarella, garlic & herb butter

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

**DZ MEATBALLS** pork, caramelized onion, date, pecorino, pomodoro, crispy garlic

### **PASTA SELECTIONS**

**LA VERDURA** spinach, mushroom, pepper, grana padano cream

**SPAGHETTI & MEATBALLS** pomodoro, pecorino

**CHICKEN ORECCHIETTE** confit chicken thigh, calabrian chili, broccolini, pecorino

**BOLOGNESE** pork & beef, san marzano tomato, rigatoni

### **PIZZA SELECTIONS**

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

**MARGHERITA** san marzano tomato, basil, fior di latte

**CHEESE** san marzano tomato, mozzarella

**PEPPERONI** san marzano tomato, mozzarella, pepperoni

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

### **MAIN SELECTIONS**

**CHICKEN PARMESAN** francese chicken, pomodoro, mozzarella, tagliatelle

**CHICKEN PICCATA** chicken breast, white wine, capers, parsley, lemon, tagliatelle

**MARKET FISH** seasonal preparation (+6 pp)

**BONE-IN VEAL PARMESAN** breaded chop, pomodoro, mozzarella, tagliatelle (+6 pp)

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### CUSTOMIZED "CHOICE OF" MENUS

This style of event allows for the most choice and is the most formal style of our dining options. Guests will be presented with choices for starters and entrees at the time of seating. All items will be plated and served in individual portions and coursed based on selections.

*\$49 per person: nuvole bread & oil for the table, choice of salad OR small plate, choice of entrée.*

*\$59 per person: nuvole bread & oil for the table, choice of small plate, choice of salad, choice of entrée.*

### CHOICE OF SALAD

**MISTICANZA** mixed greens, carrot, french radish, fennel, bleu cheese vinaigrette

**CAESAR** baby gem lettuce, breadcrumb gremolata, grana padano, caesar

### CHOICE OF SMALL PLATE

**DZ MEATBALLS** pork, caramelized onion, date, pecorino, pomodoro, crispy garlic

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

### CHOICE OF ENTRÉE – select four entrees to offer

**LA VERDURA** spinach, mushroom, pepper, grana padano cream

**CHICKEN ORECCHIETTE** confit chicken thigh, calabrian chili, broccolini, pecorino

**BOLOGNESE** pork & beef, san marzano tomato, rigatoni

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

**MARGHERITA PIZZA** san marzano tomato, basil, fior di latte

**PEPPERONI PIZZA** san marzano tomato, mozzarella, pepperoni

**CHICKEN PARMESAN** francese chicken, pomodoro, mozzarella, tagliatelle

**MARKET FISH** seasonal preparation (+6 pp)

**BONE-IN VEAL PARMESAN** breaded chop, pomodoro, mozzarella, tagliatelle (+6 pp)

### 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. Our custom beverage menus range in offerings, selections, and price. Some of our most popular choices include a full open bar, a cash bar, limited menus with or without drink tickets, or beer and wine only. Please inquire about our wine, cocktail, and beer selections for any of these options.

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### PRIVATE PIZZA CLASS

*\$55/per person*

Available for groups between 10 and 20. Class includes chef education and demonstration. Following instruction, guests will create and enjoy their individual pizza.

*PIZZA CLASS ADD-ON MENU - \$15/per person – served family style for the group*

#### CHOICE OF TWO

**GARLIC KNOT** pecorino, mozzarella, garlic & herb butter

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

**DZ MEATBALLS** pork, caramelized onion, date, pecorino, pomodoro, crispy garlic

**STAGIONE** kale, pumpkin seeds, pomegranate, roasted squash, feta, roasted shallot vinaigrette

**MISTICANZA** mixed greens, carrot, french radish, fennel, bleu cheese vinaigrette

**CAESAR** baby gem lettuce, breadcrumb gremolata, grana padano, caesar