

Double Zero

PRIVATE DINING

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.

Dustin Hancock, *Event 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 standing or seated dining, or personalized plated seated dining. Gluten Free and Vegetarian menu selections are available upon request.

RECEPTION MENUS

\$25 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, anchovy 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

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

SMALL PLATE SELECTIONS

GARLIC KNOT pecorino, mozzarella, garlic & herb butter

CAULIFLOWER spiced yogurt, anchovy 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 RIGATONI confit chicken thigh, calabrian chili, broccolini, pecorino

BOLOGNESE pork & beef, san marzano tomato, rigatoni

PIZZA SELECTIONS

OG DZ fior di latte, bechamel, 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)

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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

STAGIONE kale, pumpkin seeds, pomegranate, roasted squash, feta, roasted shallot 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, anchovy bagna cauda, marcona almond

CHOICE OF ENTRÉE – select four entrees to offer

LA VERDURA spinach, mushroom, pepper, grana padano cream
CHICKEN RIGATONI confit chicken thigh, calabrian chili, broccolini, pecorino
BOLOGNESE pork & beef, san marzano tomato, rigatoni
OG DZ PIZZA siano fior di latte, bechamel, arugula, prosciutto, grana padano
MARGHERITA PIZZA san marzano tomato, basil, fior di latte
PEPPERONI PIZZA san marzano tomato, mozzarella, pepperoni
CHICKEN PARMESAN breaded chicken, pomodoro, mozzarella, tagliatelle
MARKET FISH seasonal preparation (+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
CANNOLI crispy pastry, mascarpone cheese, pistachio
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, anchovy 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

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