

## ANTIPASTI & SFIZI SMALL PLATES

### Pork Belly Risotto

Crispy pork belly, jalapeño pesto risotto, root beer balsamic glaze, broccolini, slow poached egg 11

### Lamb Meatballs

Crispy sous-vide lamb meatballs, tomato-basil jam, fresh mozzarella, herb yogurt 9

### Sausage & Peppers

Fennel sausage, leek-mustard cream sauce, roasted red peppers, purple potatoes, mustard cracker 9

### Arancini

Panko crusted jalapeño pesto risotto with seasonal vegetables, red pepper chili sauce, and scallion aioli 7

### Burrata

Fresh Burrata Mozzarella, confit tomato, scallion pesto, balsamic, gremolata, rustic bread, fresh seasonal fruit 13

### Mushroom Lasagna

Wood fired shiitake mushrooms, fresh pasta, mushroom béchamel, ricotta, mascarpone, leeks, Swiss chard 13

### Carpaccio

Beef tenderloin, crispy capers, avocado créma, scallions, pine nuts, grilled lemon, arugula, house crackers 14

### Polipo

Grilled octopus, roasted red pepper chili sauce, roasted pancetta peperonata, black garlic potatoes, popcorn purée 13

### Butternut Squash Frittelle

Crispy butternut squash, caramelized onion aioli, watercress, lemon honey, black pepper 8

### Salumi Plate

Finnochiona, Prosciutto di Parma, and Calabrese salumi served with Calabrian aioli, whole grain mustard aioli, and olives 5.5 each, all 3 - 16

### Cheese Plate

Barricato al Pepe, Humboldt Fog, Fromage Baladin with seasonal accoutrements 5 each, all 3 - 14

## L' Arrosto

"The Roast"

(For The Table. Serves 6-8, Half Order 2-4 people)

### Pork

Roasted pork shoulder in cast iron for the whole table to share, served with the following ØØ house made accoutrements: pizza nuvole, pickled vegetables, sour apple sauce, arugula salad, pepper jelly, roasted garlic purée, Calabrian chiles half order 15, full order 29

### Lamb

Lamb shoulder smoked on the Big Green Egg and then braised for the whole table to share, served with the following ØØ house made accoutrements pizza nuvole, jalapeño mint jelly, cucumber yogurt, roasted garlic purée, pickled red onion, arugula feta salad half order 19, full order 38

**Bread Available on Request**

## PIZZE

**O**ur Name: Double Zero refers to the most highly refined, talcum-powder soft type of flour used to make Neapolitan pizza. In accordance with the strict Neapolitan tradition, we only use Double Zero Flour, DOP San Marzano tomatoes, all natural Fior di Latte or DOP Bufala fresh mozzarella, fresh basil, Sicilian sea salt, and a wild yeast starter brought here from Naples.

### Double Zero Napoletana

Olive oil, garlic, Fior di Latte, fresh arugula, Prosciutto di Parma, Pecorino Gran Cru, basil oil 15

### Maiale

Braised Nueske's bacon, seasonal mushrooms, goat cheese, arugula, garlic, fig-onion agrodolce, olive oil, vanilla salt 19

### Affettati

Spicy soppressata, sausage, pancetta, DOP San Marzano tomato, Fior di Latte 16

### Margherita

DOP San Marzano tomatoes, Mozzarella di Bufala Campana DOP, basil 13

### The American

DOP San Marzano tomatoes, shredded mozzarella and provolone cheese, sausage, caramelized onions, roasted red peppers 14

### Market Mushroom

Fresh local mushrooms, Fior di Latte, roasted tomatoes, Grana Padano, porcini white sauce, scallions, watercress 18

### La Spalla

Braised pork shoulder, house barbeque sauce, arugula, sweet peppers, goat cheese 17

\*No substitutions, only subtractions

**Additions** Farm Egg 1, Arugula 2, Prosciutto 3, Calabrian chiles 2, Anchovy 3



doublezeroatl.com



castellucci  
hospitality group



PINTOS ASADOR

## INSALATE SALADS

### Insalata di Cavoletti

Shaved raw Brussels sprouts, egg, candied walnuts, Grana Padano, preserved lemon & Dijon mustard vinaigrette 9

### Misticanza

Mixed greens, tomato, cucumber, Fior di Latte, balsamic vinaigrette 6

### Honey Gem

Honey gem lettuce, yogurt dressing, radish, applewood smoked bacon, Granny Smith apples, toasted pine nuts 8

### Arugula

Lemon, Grana Padano, toasted pine nuts, seasonal fruit, extra virgin olive oil 6

## PASTA

### Pasta Bolognese

Pork bolognese, pancetta, pappardelle, grape tomato, herbs, basil half 9 full 17

### Lobster Pappardelle

Butter poached lobster tail, pappardelle, caramelized pearl onions, mushrooms, corn, sugar snap peas, basil, lobster white wine sauce 28

### Cavatelli

Seared scallops, butternut squash, artichoke, sugar snap peas, bacon-truffle foam, Swiss chard 26

### Smoked Lamb Carbonara

Big Green Egg smoked lamb, tagliatelle, barricato el pepe cream, wild mushrooms, poached egg 19

### Duck Tortoloni

Duck confit tortoloni, dried tart cherries, butternut squash, brown butter, sage, toasted pistachio 24

## SECONDI MAINS

### Maiale alla Sorrentina

Pancetta wrapped pork tenderloin, fennel-coriander romesco, bacon, rainbow chard, golden raisin, pickled onions and peppers 19

### Salmon

Pan seared salmon, red quinoa, roasted beets, snow peas, golden raisins, roasted shiitake mushrooms, corn arbol, salsa salmoriglio 24

### Lamb Burger

Lamb and beef burger, blackberry aioli, Humboldt Fog, pickled jalapeño, crispy shallots, sweet potato gnocchi 16

### Market Fish

Roasted red pepper and San Marzano tomato emulsion, broccolini, gigante beans, garlic, shaved fennel, hearts of palm MKT

### Hanger Steak

Grilled 8 oz hanger steak, crispy smoked potatoes, creamed broccolini, wild mushrooms, roasted tomatoes, mushroom-aglianico demi-glacé, garlic peperonata 22

**Stephanie Castellucci**  
Owner | General Manager

**Federico Castellucci III**  
Owner

Please inquire about our Gluten Free and Vegetarian menus

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

www.chgrestaurants.com.com

**Edwin Molina**  
Chef de Cuisine

**Chris Dobson**  
Bar Manager

**Daniel Hubbard**  
Sous Chef



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