



DØUBLE ZERØ

Inspired by the pursuit of perfection, ØØ Pie & Pub aims to bring the perfect pizza to Las Vegas. At ØØ Pie & Pub, there are no shortcuts in crafting the best possible experience. The moment you walk through the doors, you'll be transported to a pizza shop in Tokyo, with a commitment to creating the perfect Neo-Neapolitan style pizza.

For groups larger than 12 guests, we require a group menu to be selected in advance. We are more than happy to accommodate any dietary restrictions or allergies for any of your guests.

For groups larger than 20 guests, we can accommodate a partial or a full restaurant buy-out. Please reach out to Riley, our Events Manager, directly at rbulgatz@levrg.com and she will contact you with all the details.

In order to proceed with booking your event with us, kindly sign and return a credit card authorization form (see last page).

We look forward to hearing from you soon!

General Manager / Erica Bell

3853 Spring Mountain Rd,
Las Vegas, NV 89102

(702) 463-0755

Sunday - Thursday
3pm to 10pm

Friday & Saturday
3pm to 11pm

Happy Hour Daily
3pm-5pm
9pm to Close

www.doublezero.com

hello@doublezero.com

@doublezero



PIE & PUB

GROUP DINING MENU

**All menus and pricing subject to change.
Menu changes based on seasonal availability of local ingredients.**

***consuming raw or undercooked meat, poultry, seafood, shellstock or egg may increase your risk of food born illness**

PIZZA & LOCAL CRAFT BEER

\$45/PP

Choice Of Any 4 Pizzas & All Local Craft Beer On Menu

DOWNTOWN MENU

\$50/PP

ANTIPASTI

SERVED FAMILY STYLE

GARLIC BREAD Focaccia, Garlic Confit, Furikake, Parmesan

INSALATA VERDE Arugula, Sherry Vinaigrette, Pistachio Pesto, Semi Dried Tomatoes, Balsamic Reduction, Focaccia Croutons, Fresh Mozzarella

LA SCHIACCIATA Chef Michael's Focaccia, Truffle Cheese Mix, Truffle Honey, FD Manuka Honey Crisp, Edible Flowerpetals

CLASSIC MEATBALLS Our Custom Blend Of Meatballs. Served with 00 Tomato Sauce Finished with EVOO, Sea Salt & Parmesan

PIZZAS

SERVED FAMILY STYLE

MARGHERITA Red Sauce, Fior Di Latte, Basil, Sea Salt, EVOO

DIAVOLA Red Sauce, Fior Di Latte, Spicy Giardiniera, Spicy Soppressata, Spicy Sausage, Marinated Roasted Red Peppers

PEPPERONI Vodka Sauce, Fior Di Latte, Chili Crunch, Dry Aged Pepperoni, Basil, EVOO

FUNGI White Sauce, Fior Di Latte, Mozzarella, Garlic Butter Mushrooms, Charred Green Onion, Parmesan, Chives, Sea Salt

UPTOWN MENU

\$75/PP

APPETIZERS

SERVED FAMILY STYLE

WAGYU CARPACCIO Nori Croutons,
Whisky Barrel Aged Fish Sauce, Ponzu,
Matsutake Marinated Enoki Mushrooms,
Yuzu Kosho Aioli, Micro Cilantro, Micro Leeks

LA SCHIACCIATA Chef Michael's Focaccia,
Truffle Cheese Mix, Truffle Honey, FD Manuka
Honey Crisp, Edible Flowerpetals

GARLIC BREAD Focaccia, Garlic Confit,
Furikake, Parmesan

CLASSIC MEATBALLS Our Custom Blend
Served with ØØ Tomato Sauce Finished with
EVOO, Sea Salt & Parmesan

CHOICE OF SALAD

ØØ CAESAR Little Gem, Salsa Verde,
Lemon Vinaigrette, Capers, Parmesan Frico,
Grated Parmesan, Italian White Anchovies

INSALATA VERDE Arugula, Sherry Vinaigrette,
Pistachio Pesto, Semi Dried Tomatoes, Balsamic
Reduction, Focaccia Croutons, Fresh Mozzarella

ENTREES

SERVED FAMILY STYLE

PEPPERONI Vodka Sauce, Fior Di Latte,
Chili Crunch, Dry Aged Pepperoni, Basil,
EVOO, Petite Basil

MARGHERITA Red Sauce, Fior Di Latte,
Basil, Sea Salt, EVOO

SHORT RIB ALL'ARANCIA Short Rib,
Fior Di Latte, Fumella, Orange Chimichurri,
Chives, Mandarin Crisps, Tangerine Oil,
Parmesan, Pistachios, Chives

CHOICE OF DESSERT

TIRAMISU "Don't Mess with the Best" OG or
Pistachio

DOUBLE ZERO CANNOLI Deconstructed Cannoli -
Seasonal Flavors



Reservation Name _____

Event Date _____

I hereby authorize charged detailed below to be applied to my credit card expenses incurred at Double Zero Pie & Pub.

Name _____

Address _____

Phone _____

CC Holder Name _____

Credit Card # _____

Exp Date _____

Security Code _____

ZIP _____

Card Type _____

Amount Not to be Exceeded _____

In order to proceed booking your event with us, we require a credit card authorization to be filled in advance.

*Cancellation Policy: 72 hour advance notice is required for any cancellation or change in party size. Any cancellation or decrease in the party size made after the 72 hour threshold will result in a \$50 per person late cancellation fee. Guaranteed number of attendees must be received no later than two (2) business days prior to the scheduled event. The group will be charged the menu price per person for the guaranteed number of guests or the number of people actually served, whichever is greater. If no guarantee is received, the number of guests indicated on the Restaurant Event Order ("REO") will be the guaranteed attendance.

I agree to add gratuity percentage on the final bill of 20% and a 4% event service charge.

Signature _____

Date _____