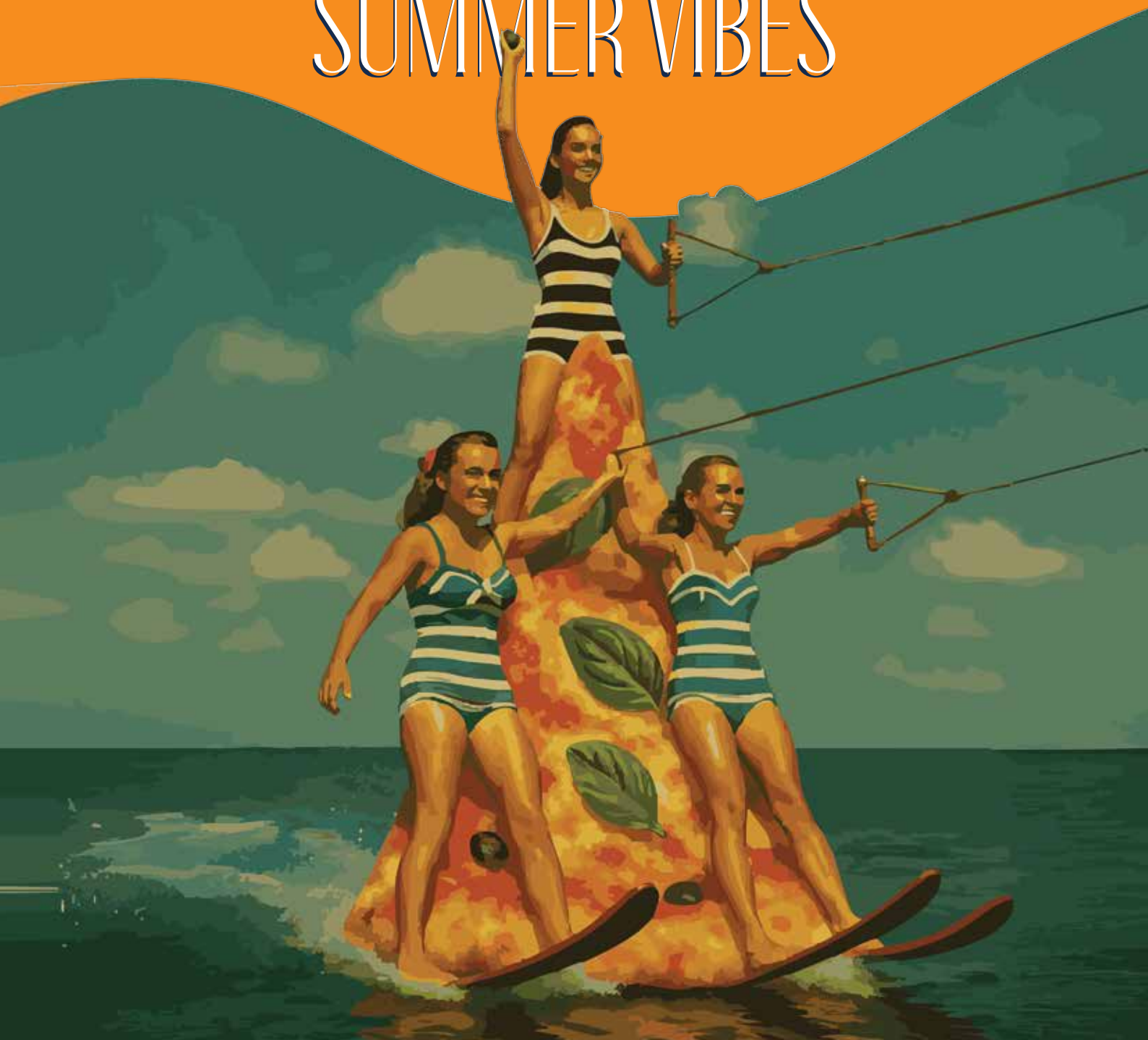


MENÙ

SUMMER VIBES



STARTER

LASAGNETTE | 2PCS

NEAPOLITAN BREADED AND FRIED LASAGNA
WITH PARMESAN CHEESE, SAUCE AND TOMATO PASTE

BEEF PATTIES WITH LEMON | 5PCS

WITH SMOKED BUFFALO MILK, BASIL SAUCE
AND CONFIT CHERRY TOMATOES

PULLED PORK PATTIES | 2PCS

BREADED CORNFLAKES

EGGS (LTC)

EGG COOKED AT LOW TEMPERATURE WITH
POTATO MOUSSE, CRISPY BACON AND TRUFFLE

CRISPY OCTOPUS

WITH SEMI-DRY TOMATOES, BUFFALO STRACCIATELLA
BASILIC SAUCE

PANKO BREAD SHRIMP WITH LIME MAYO | 2PZ

EGGPLANT PARMIGIANA

EGGPLANT FLAN WITH MEAT SAUCE

RICOTTA FILLING

ROAST-BEEF CARPACCIO

WITH PORCINI MAYONNAISE, HAZELNUT, ARUGULA,
PARMESAN FLAKES AND TOMATO POWDER

ZERO.ZERO PLATTER

SERVINGS FOR 2 PERSONS

POTATO CROCCHE

CLASSIC FRITTER

CACIO E PEPE FRITTER

FRITTER WITH GARLIC, OIL AND PEPPER

CORNFLAKE AND HAZELNUT BREADCRUMBS

5

8

4

14

10

6

5

6

13

22

2

3

3,50

3,50



FIRST DISHES

ZITI GENOVESE

12

PASTA AND POTATOES OUR WAY

13

WITH PROVOLA CHEESE IN A GRANA BASKET,
CRISPY BACON AND PURPLE POTATO POWDER

SCARPARELLO ZERO.ZERO



12

SCARPARELLO WITH BUFFALO STRACCIATELLA
AND BASIL SAUCE

GRICIA PACCHERI

14

WITH SQUID AND CRISPY BACON

RISOTTO WITH PORCINI



18

POTATO MOUSSE AND PORCINI MUSHROOMS

TAGLIATELLE WITH CLAMS

16

WITH PISTACHIO CREAM

SPAGHETTI NERANO

14

STUFFED PASTA

15

WITH EGGPLANTS AND SCAMORZA
CHEESE, PARMESAN CREAM AND BASIL SAUCE

CALAMARATA WITH MUSSELS

15

GREEN CHILIES, PARMESAN CHEESE AND MINT



SECOND DISHES

PRUSSIAN RIBEYE EXTRA MARBLING 5/600gr 25

BEEF STEAK 300gr / 350gr 22
WITH PARMESAN SHAVINGS, ARUGOLA AND SEMI-DRY TOMATOES

BEEF CHEEK WIT AGLIANICO WINE (LTC) 22
BAKED AT LOW TEMPERATURE WITH POTATO PURÉE AND FRIARIELLI

FRIED PRAWNS AND SQUID 14

MONKFIS WITH BACON 15
ON CREAMED BEANS AND CONFIT TOMATOES

SWORDFISH ROLL 18
CITRUS IN LEMON LEAF

SEAFOOD GRILL 20
SWORDFISH ,SQUID ,SHRIMP



PIZZAS ZERO.ZERO

MARGHERITA PIZZAIOLA

PIZZAIOLA SAUCE, SMOKED PROVOLA CHEESE, OIL AND BASIL

8,50

COSTIERA

PROVOLONE CHEESE, PINK PEPPER, LEMON ZEST, LIME MAYO

8

GIALlina

YELLOW PIENNOLO TOMATOES, CRISPY BACON, BUFFALO MOZZARELLA FROM CAMPANIA, 24 MONTH GRANA FLAKES, OIL AND BASIL

10

PIZZA DELLA NONNA

NEAPOLITAN RAGU, MEATBALLS, EGGPLANTS WITH TOMATO, PROVOLA DI AGEROLA CHEESE, OIL AND BASIL

8,50

LA MIA PROVOLA E PEPE

YELLOW AND RED TOMATO CONCENTRATE, CHILI-FLAVORED BREAD CRUMBLE, SMOKED PROVOLA, AND GROUND PEPPER

8,50

TROPEANA

CARAMELISED TROPEA ONION, CRISPY BACON, PIENNOLO TOMATOES, FIOR DI LATTE, OIL AND BASIL

9,50

CIURILLO

SQUASH BLOSSOMS, SALAMI NAPOLI, ZUCCHINI CHIPS, LIME MAYO, LEMON ZEST, SMOKED PROVOLONE, EVO OIL AND BASIL

10

LARDIATA

CHERRY TOMATOES FROM PIENNOLO, SLIVERS OF PECORINO ROMANO DOP, SLIVERS OF GRANA 24MESI, LARDO DI COLONNATA, OIL, BASIL

9

TONNATA

YELLOW PIENNOLO TOMATOES, TUNA FILLETS, BLACK OLIVES, HILL OREGANO, FIOR DI LATTE, OIL AND BASIL

10

ALICI E PATATE

CANTABRIAN ANCHOVIES, SLICED BAKED POTATOES WITH PICCADILLY TOMATO PARCELS, SMOKED PROVOLA CHEESE, EVO OIL AND BASIL

10

PEPERONI 2.0

ROASTED PEPPERS, SMOKED COOKED HAM, STRACCIATELLA DI BUFALA CAMPANA, PEPERONE CRUSCO

9,50

ZERO.ZERO SUMMER EDITION

SAUTÉED GREEN CHILIES, KNIFE-CUT SAUSAGE,
STRACCIATA DI BUFALA CAMPANA OLIVE OIL EVO AND BASIL

10

NERANO

NERANO-STYLE ZUCCHINI CREAM, ZUCCHINI CHIPS,
PROVOLONE DEL MONACO CHEESE FLAKES, GRANA FONDUE,
FIOR DI LATTE, EVO OIL AND BASIL.

10

VALTELLINA

BRESAOLA DELLA VALTELLINA IGP, FRESH ARUGULA,
SEMI-DRY TOMATOES, STRACCIATELLA DI BUFALA AND LEMON ZESTE

12

MARINARA RIVISITATA

YELLOW AND RED PIENNOLO TOMATOES, SALTED CAPERS,
BLACK OLIVES, CANTABRICO ANCHOVIES, HILL OREGANO
AND GARLIC

10

ARICCIA

PORCHETTA FROM ARICCIA, AVEZZANO BAKED POTATOES
AND AGEROLA PROVOLA CHEESE

9

PIENNOLO

YELLOW AND RED PIENNOLO TOMATOES,
BUFFALO MOZZARELLA FROM CAMPANIA, OIL AND BASIL

9

PATATE E PATATE

POTATO CREAM WITH ROSEMARY, FRESH POTATO CHIPS,
GRANA FONDUE, BLACK PEPPER, BUFFALO MOZZARELLA FROM CAMPANIA

8,50

TARTABELLA

BELL PEPPER CREAM, BEEF TARTARE, CRUMBLLED
HAZELNUTS, STRACCIATA DI BUFALA, EVO OIL AND BASIL

14

RE FERDINANDO

BASIL PESTO, SEMI-DRIED TOMATOES, PROVOLONE
DEL MONACO CHEESE, FIOR DI LATTE CHEESE, OIL AND BASIL

9,50

RIPIENO ALLA PARMIGIANA

EGGPLANT PARMIGIANA, PROVOLA AGEROLA
AND PARMESAN FONDUE

8,50

CAPOCRUSCO

CREAM OF ASPARAGUS, CAPOCOLLO, FIOR DI LATTE,
CRUSCO BELL PEPPER

10

**MANG'T
COCCOS
E DIVERS**

PIZZAS ZERO.ZERO

PIZZAS IN @RRO WHEELS

MARGHERITA

TOMATO, FIOR DI LATTE, PECORINO ROMANO, OIL AND BASIL

8

MARINARA

TOMATO, HILL OREGANO, GARLIC, OIL AND BASIL

6,⁵⁰

PROVOLA E PEPE

TOMATO, PROVOLONE, PEPPER AND
PECORINO ROMANO CHEESE

8

COSACCA

TOMATO, PARMESAN FLAKES, OIL AND BASIL

6,⁵⁰

DOUBLE-COOKED PIZZAS

MARGHERITA

TOMATO, FIOR DI LATTE, OIL AND BASIL

9

MARINARA ZERO.ZERO

TOMATO, ANCHOVIES FROM THE CANTABRIAN SEA,
PIENNOLO TOMATOES, GARLIC MAYONNAISE,
OIL AND BASIL

10

SALSICCIA E PATATE

SAUSAGE, BAKED POTATOES AND SMOKED PROVOLA CHEESE

12

ALICI E PATATE

ANCHOVIES FROM THE CANTABRIAN SEA, BAKED POTATOES
CUT INTO SLICES WITH SMALL PICCADILLY TOMATOES,
SMOKED PROVOLA CHEESE, EVO OIL AND BASIL

12,⁵⁰

ZERO.ZERO SUMMER EDITION

SAUTÉED GREEN CHILIES, KNIFE-EDGE SAUSAGE,
SMOKED PROVOLONE CHEESE

12

NERANO

NERANO-STYLE ZUCCHINI CREAM, ZUCCHINI CHIPS,
PROVOLONE MONACO CHEESE FLAKES, GRANA FONDUE,
FIOR DI LATTE, EVO OIL AND BASIL.

12,⁵⁰



THE CLASSICS

MARINARA



TOMATO, HILL OREGANO, GARLIC, OIL AND BASIL

5,⁵⁰

MARGHERITA



TOMATO, FIOR DI LATTE DI AGEROLA CHEESE, OIL AND BASIL

6

DIAVOLA

TOMATO, SPICY SALAMI, FIOR DI LATTE DI AGEROLA CHEESE, OIL AND BASIL

8

BUFALA

TOMATO, BUFALA MOZZARELLA, OIL AND BASIL

8,⁵⁰

DOP



PIENNOLO TOMATOES, BUFFALO MOZZARELLA FROM CAMPANIA, OIL AND BASIL

8,⁵⁰

CAPRICCIOSA

TOMATOES, HAM FROM PARMA, NAPOLI SALAMI, FRESH MUSHROOMS, ARTICHOKE, BLACK OLIVES, FIOR DI LATTE DI AGEROLA CHEESE, OIL AND BASIL

9

PRIMAVERA

PIENNOLO CHERRY TOMATOES, HAM FROM PARMA, FRESH ARUGULA, FIOR DI LATTE DI AGEROLA, 24-MONTH GRANA CHEESE FLAKES, OIL AND BASIL

10

RIPIENO FRITTO

TOMATO, PORK CRACKLING, BLACK PEPPER, RICOTTA AND FIOR DI LATTE CHEESE

8

RIPIENO AL FORNO

TOMATO, NAPOLI SALAMI, HAM, BLACK PEPPER, RICOTTA, FIOR DI LATTE DI AGEROLA

8



GIN TONIC & PIZZA

8 EURO

A FRESH COMBINATION THAT WILL PUT A SMILE ON YOUR FACE.
CHOOSE FROM OUR SPECIAL GINS, INSPIRED BY THE COAST AND THE SEA,
PAIR THEM WITH A GOOD PIZZA AND ENJOY THIS EXPLOSIVE MIX OF FLAVOURS.
IF THERE IS ONE THING FOR SURE, WITH THESE PRICES AND THESE GOODIES, FUN IS GUARANTEED!

GINNARI

THIS GIN CELEBRATES THE FLAVOURS OF OUR AMALFI COAST AND THE CHARACTERISTIC SCENT OF 'COSTA D' AMALFI IGP' LEMONS. IS OBTAINED FROM THE SPECIAL COLD INFUSION PROCESSING OF THE LEMON PEELS, WHICH GIVE IT A COLOUR CRYSTALLINE YELLOW



MYCOAST

THIS ORIGINAL GIN CELEBRATES THE UNION OF SEA AND LAND. THE NAME IS INSPIRED BY OUR COASTLINE AND THE BLUE COLOUR, EVOKING THE WATERS OF THE MARE NOSTRUM, IS GIVEN BY THE INFUSION OF THE BUTTERFLY PEA FLOWER

BEERS ON TAP



KBIRR - HELLES

LAGER | 5,2% VOL.

LIGHT OPALESCENT COLOUR, WHITE, PERSISTENT FOAM, SLIGHTLY HERBACEOUS AROMA, VERY DRINKABLE, REFRESHING AND THIRST QUENCHING BEER, ROUNDED ON THE PALATE WITH A SLIGHTLY HOPPY FINISH.

CL.20

4

CL.40

6



KBIRR - RED STRONG

RED STRONG ALE | 9,0% VOL.

INTENSE COPPERY COLOUR WITH FINE, ABUNDANT FOAM. THE NOSE HAS AN ENVELOPING BOUQUET OF SPICY AND FRUITY TONES.

4,⁵⁰

6,⁵⁰

BEERS IN BOTTLES



KBIRR - #CUOREDINAPOLI CL.33

AMERICAN PALE ALE | 6,0% VOL.

AN AMERICAN PALE ALE (APA) WITH A LIGHT BODY BUT STRONGLY CHARACTERISED BY EXOTIC HOPS THAT GIVE IT FRESH AROMAS AND CITRUS, HERBACEOUS, RESINOUS AND SPICY NOTES.

5,⁵⁰



KBIRR - PULLICINHELL CL.33

PALE ALE | 5,2% VOL.

THE NOSE OFFERS AN INTRIGUING HERBACEOUS BOUQUET MIXED WITH EXOTIC FRUIT AND LIME. THE LIGHT BODY AND FRESH FLAVOUR MAKE THIS BEER INCREDIBLY DRINKABLE. IN THE MOUTH, THE MALTINESS IS CLEARLY EVIDENT.

5



KBIRR - JATTURA CL.33

SCOTCH ALE | 8,5% VOL.

A DEEP COPPERY-COLOURED BEER BREWED WITH A PERCENTAGE OF PEAT-SMOKED WHISKY MALT. THE BITTERNESS OF THE HOPS IS BARELY PERCEPTIBLE AND WELL BALANCED BY THE MALTY COMPONENT.

5,⁵⁰



KBIRR - CAP E FIERRO CL.33

STRONG LAGER | 10,0% VOL.

A BEER WITH SWEET, FULL-BODIED AND WELL-STRUCTURED NOTES. THE HIGH ALCOHOL CONTENT GIVES THE PALATE A PLEASANT WARMTH. IT IS EXTREMELY ENJOYABLE BOTH ON ITS OWN AND WITH MEALS.

5



KBIRR - NATAVOTA CL.33

LAGER | 5,2% VOL.

CLEAR OPALESCENT COLOUR, WHITE, PERSISTENT FOAM, SLIGHTLY HERBACEOUS AROMA. A VERY DRINKABLE BEER, FRESH AND THIRST QUENCHING, ROUNDED ON THE PALATE WITH A SLIGHTLY HOPPY FINISH.

5

KBIRR – NATAVOTA RED **CL33**

LAGER | 9,0% VOL.

INTENSE COPPERY COLOUR WITH FINE, ABUNDANT FOAM. THE NOSE HAS AN ENVELOPING BOUQUET OF SPICY AND FRUITY TONES.

5



BREWDOG PUNK IPA **CL33**

IPA | 5,6% VOL.

IT IS A FULL AND SATISFYING BEER, WITH THE BITTER NOTES FINALLY COMING TO THE FORE, MAKING IT AN INTERESTING EXPERIENCE FOR CONNOISSEURS OF THE STYLE.

6



TSUNAMI MAGDA **CL33**

BLANCHE | 5,0% VOL.

IT IS A BLANCHE PRODUCED AS THE STYLE WOULD HAVE IT, WITH THE USE OF WHEATM, TO WHICH IS ADDED A LIMITED USE OF BOTANICALS SELECTED BY THE SARANDREA LIQUEUR FACTORY IN COLLEPARDO, FOR A RESULT TO BE DISCOVERED.

5,50



KARMA – AMBER DOLL **CL33**

HONEY ALE | 5,7% VOL.

AMBER CHARACTERISED BY A BLEND OF CONTINENTAL AND AMERICAN HOPS WITH THE ADDITION OF CHESTNUT HONEY. AMBER COLOUR WITH COPPERY HUES, CLEAR.

6



VAL DIEU TRIPEL **CL33**

TRIPLE | 9,0% VOL.

IS A BEAUTIFUL DEEP GOLD COLOUR WITH A RICH, ABUNDANT AND PERSISTENT FOAM. INTENSE FRUIT AND SPICE FLAVOURS ENHANCED BY A PERFECT SWEET-AMBER RATIO WELL SUPPORTED BY THE ALCOHOL COMPONENT. ON THE NOSE FRUITY AND SWEET AROMAS OF QUINCE. THE FINISH IS LONG AND PERSISTENT.

6



RYE RIVER LIL' BANGIN **CL33**

SESSION IPA | 3,8% VOL.

A SMOOTH AND VERY DRINKABLE SESSION IPA WITH INTENSE AROMAS OF RIPE, JUICY TROPICAL FRUIT, TANGERINE AND PINE, WITH A FULL-BODIED, WHEAT-INFUSED FLAVOUR. THE COLOUR IS GOLDEN, THE FOAM PERSISTENT.

6



RODENBACH CLASSIC **CL33**

FLANDERS RED ALE | 5,2% VOL.

IS A BLEND OF THREE QUARTERS YOUNG BEER AND ONE QUARTER BEER MATURED IN OAK BARRELS FOR 24 MONTHS. MAHOGANY IN COLOUR WITH A FINE, AMBER-COLOURED FOAM, THE AROMA IS RICH AND CHARACTERISED BY SOUR NOTES OF RED FRUITS.

6



PAULANER WEISSE **CL33**

WEISSE | 5,5% VOL.

THE INITIAL IMPACT IS THAT OF A SPLENDID, LIGHTLY CREAMY FROTH. THE TASTE IS DELICATE AND ENVELOPING, CHARACTERISED BY A HIGH PERCENTAGE OF SPECIAL MALTS.

6



BITTER



LIQUORICE LIQUEUR	4
BABA LIQUEUR	4
CARAMEL VODKA	4, ⁵⁰
BRANDY ORANGE	4, ⁵⁰
COCONUT TEQUILA	4, ⁵⁰
COFFEE TEQUILA	4, ⁵⁰
AMARETTO LIQUEUR	4, ⁵⁰
MELONCELLO	3
FRAGRANT BITTER	5
BITTER FORBIDDEN PIXIE	5
FOLLETTO STOMATICA BITTER	5
MARTINA BITTER	5
RARE BITTER MALIES	5
GRAPPA ZERO 13 ANTICO CILENTO	5
RUM WITH HONEY MALIES	4, ⁵⁰
MALECON RUM AGED 8 YEARS	5
KRAKEN DARK RUM	5

SCAN THE
QR CODE



AND DISCOVER THE WORLD OF
ZERO.ZERO FOOD

CL33

ZERO.
ZERO
FOOD



ZEROZEROZEROFOOD.IT