

MENÙ

WINTER FEEL



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 CHEESE
AND BASIL SAUCE

PANKO BREAD SHRIMP WITH LIME MAYO | 2PZ

SALMON BITES

WITH GUACAMOLE SAUCE

EGGPLANT PARMIGIANA

ROAST-BEEF CARPACCIO

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

ZERO.ZERO PLATTER

SERVINGS FOR 2 PERSONS

POTATO CROCCHÉ

CLASSIC FRITTER

CACIO E PEPE FRITTER

FRITTER WITH GARLIC, OIL AND PEPPER

CORNFLAKE AND HAZELNUT BREADCRUMBS

5

8

4

14

10

6

10

5

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 TRUFFLE

SPAGHETTI WITH CLAMS

16

WITH PISTACHIO CREAM

STUFFED PANCIOTTI

15

WITH AUBERGINES AND SCAMORZA CHEESE,
PARMESAN CREAM AND BASIL SAUCE

CALAMARATA FRIARIELLI CREAM

16

WITH MUSSELS AND PECORINO CHEESE

PACCHERI WITH PUMPKIN CREAM SAUCE

15

SMOKED PUMPKIN, CURED PORK CHEEK
AND CACIOTRICOTTA CHEESE



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

STUFFED SQUID 16
WITH FRIARIELLI AND PROVOLA CHEESE ON BREAD CREAM

SEAFOOD GRILL 20
SWORDFISH, SQUID, PRAWNS

SLICED RED TUNA 25
IN SESAME SEEDS



PIZZAS ZERO.ZERO

MONACO

11,50

ROASTED TOMATO CREAM, YELLOW AND RED PIENNOLO CHERRY TOMATOES, PROVOLONE DEL MONACO CHEESE, BASIL SAUCE AND EXTRA VIRGIN OLIVE OIL

ZUCCOTTA

12

CREAM OF PUMPKIN, VENISON PANCETTA, PORCINI MUSHROOMS, PROVOLA CHEESE, OIL AND BASIL

GIALlina

10

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

PIZZA DELLA NONNA

8,50

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

LA MIA PROVOLA E PEPE



8,50

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

TROPEANA

9,50

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

NOCELLA

9,50

WALNUT CREAM, TRENTINO SPECK, CRUMBLLED WALNUTS, FIOR DI LATTE, OIL AND BASIL

SOSTANZIOSA

12

PIZZA CRUST STUFFED WITH SAUSAGE AND FRIARIELLI, ARICCIA PORCHETTA, CHAMPIGNON MUSHROOMS AND AGEROLA PROVOLA CHEESE

ZERO.ZERO WINTER EDITION

12

PEPPER CREAM, PULLED PORK, BAKED POTATOES, AGEROLA PROVOLA CHEESE AND PROVOLONE SHAVINGS

ALICI E PATATE

10

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

MONTAGNOLA

10

BLACK PORK SAUSAGE, PORCINI MUSHROOMS, FRIED LEEK, GRANA FONDUE AND FIOR DI LATTE CHEESE

ASSOLUTO DI FUNGHI

CHAMPIGNON MUSHROOMS, HONEY MUSHROOMS,
OYSTER MUSHROOMS, PORCINI MAYONNAISE, FIOR DI LATTE,
PECORINO ROMANO CHEESE, COLONNATA LARD, OIL AND BASIL

11

IRPINIA

CHESTNUT CREAM, TRENTINO SPECK,
PECORINO ROMANO FONDUE, FIOR DI LATTE CHEESE

10

SCARULELLA

CREAMY BEAN SOUP, SAUTÉED ESCAROLE,
CRUMBLED SAUSAGE AND NDUJA CREAM

10

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

8,50

TARTABELLA

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

14

SAPORI D'AUTUNNO

CREAM OF PEAS, SLOW-COOKED BEEF CHEEK
IN AGLIANICO WINE, CARROT CRISPS, POTATO MOUSSE,
PROVOLA CHEESE

12,50

RIPIENO ALLA PARMIGIANA

EGGPLANT PARMIGIANA, PROVOLA AGEROLA
AND PARMESAN FONDUE

8,50

RIPIENO CON LE SCAROLE

SAUTÉED SCAROLE WITH OLIVES AND CAPERS,
CRUMBLED WALNUTS AND PROVOLA CHEESE

9

MANG'T
COCCOS
E DIVERS

PIZZAS ZERO ZERO ZERO

PIZZAS IN CARRO WHEELS

MARGHERITA

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

8

MARINARA

TOMATO, HILL OREGANO, GARLIC, OIL AND BASIL

7,50

PROVOLA E PEPE

TOMATO, HILL OREGANO, GARLIC, OIL AND BASIL

8,50

COSACCA

TOMATO, PARMESAN FLAKES, OIL AND BASIL

7,50

CASARECCIA

SAUSAGE, FRIARIELLI, SMOKED PROVOLA CHEESE, PECORINO ROMANO

11

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

CASARECCIA

SAUSAGE, FRIARIELLI AND SMOKED PROVOLA CHEESE

12

SAPORI D'AUTUNNO

CREAM OF PEAS, SLOW-COOKED BEEF CHEEK IN AGLIANICO WINE, CARROT CRISPS, POTATO MOUSSE, PROVOLA CHEESE

14,50



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 D LATTE CHEESE

8

RIPIENO AL FORNO

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

8

CASARECCIA

SAUSAGE, FRIARIELLI AND PROVOLA CHEESE

9



PIZZA

DI

PIZZA



SOFTDRINK

STILL WATER 0.75 CL	2,50
SPARKLING WATER 0.75 CL	2,50
COCA-COLA / ZERO	3
SPRITE	3
FANTA	3

GIN TONIC

8 EURO

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



KROMBACHER PILS

4,8% VOL.

LIGHT GOLDEN COLOR AND A FINE, COMPACT HEAD. THE AROMA PROFILE IS CLEAN AND CRISP, WITH FLORAL AND HERBACEOUS NOTES TYPICAL OF THE HOPS USED, WHICH COMBINE WITH A LIGHT MALTY BASE.

4

CL.20

6

CL.40



RHENANIA ALT RED

4,8% VOL.

LIGHT GOLDEN COLOR AND A FINE, COMPACT HEAD. THE AROMA PROFILE IS CLEAN AND CRISP, WITH FLORAL AND HERBACEOUS NOTES TYPICAL OF THE HOPS USED, WHICH COMBINE WITH A LIGHT MALTY BASE.

4,50

CL.20

6,50

CL.40

BEERS IN BOTTLES



KROMBACHER ANALCOLICA CL.33

0,0% VOL.

ALTHOUGH ALCOHOL-FREE, IT RETAINS THE TYPICAL CHARACTERISTICS OF PILSNER BEERS, WITH A LIGHT GOLDEN COLOR AND A FINE HEAD. FRESH AND CLEAN, WITH FLORAL AND HERBACEOUS HOP NOTES, BALANCED AND PLEASANT.

5



MALHEUR 12 CL.33

12,0% VOL.

IT HAS A DARK AMBER COLOR AND A COMPACT, CREAMY HEAD. THE AROMA PROFILE IS COMPLEX, WITH NOTES OF RIPE FRUIT SUCH AS PLUMS AND CHERRIES, ACCOMPANIED BY HINTS OF CARAMEL, HONEY, AND YEAST.

6



LA CARRÙ-RED ALE CL.33

5,0% VOL.

IT HAS AN INTENSE AMBER COLOR WITH RUBY HIGHLIGHTS AND A CREAMY HEAD. THE AROMA IS DOMINATED BY NOTES OF TOASTED MALT, CARAMEL, AND DRIED FRUIT, WITH A HINT OF SPICE THAT ADDS COMPLEXITY.

5



MALHEUR 10 CL.33

10,0% VOL.

IT HAS A DARK AMBER COLOR AND A DENSE, CREAMY HEAD. THE AROMA PROFILE IS RICH, WITH NOTES OF RIPE FRUIT, SUCH AS PLUMS, APRICOTS, AND FIGS, ACCOMPANIED BY HINTS OF CARAMEL, HONEY, AND BELGIAN YEAST.

6



HB-WAISSE CL.50

5,5% VOL.

WITH A CLOUDY GOLDEN COLOR AND ABUNDANT, CREAMY FOAM, THIS BEER HAS A DISTINCTIVE AROMATIC PROFILE, WITH NOTES OF BANANA AND CLOVES, TYPICAL OF THE YEAST USED IN WHEAT FERMENTATION.

6



MASTRI BIRRAI UMBRI CL.33

CALIFORNIA WEAST COAST IPA | 6,3% VOL.

IT IS CHARACTERIZED BY INTENSE HOPPING, WHICH GIVES IT RESINOUS, PINE, AND CITRUS AROMAS, WITH NOTES OF TROPICAL FRUIT. ITS FLAVOR IS DRY AND CLEAN, WITH A PERSISTENT BITTERNESS THAT IS BALANCED BY A SLIGHT MALTY SWEETNESS.

5,50





GLASS OF WINES

RED WINES

AGLIANICO PATERNO 6

MONTEPULCIANO TERRE D'ALIGI 6

INSOLITO LE QUERCE 5

WHITE WINES

GRECO DI TUFO PATERNO 6

GEWURZTRAMINER KALTERN 7

CLARETTE VERMENTINO LE QUERCE 5

ROSÉ WINES

ANNETTE ROSATO LE QUERCE 6

WINES IN BOTTLES

SPARKLING

DE BERNARD DOCG	24
PROSECCO VALDOBBIADDE 7 OMBRE	
VITAGLIANO VSQ	18
SPUMANTE FALANGHINA AMIENS PAS DOSÈ	

ROSÉ WINES

CAMPANIA	
MASTROBERNARDINO DOC	20
LACRIMOSA	
PUGLIA	
AKÀ ROSATO IGT	18

WHITE WINES

CAMPANIA	
PATERNÒ	
FIANO DI AVELLINO DOCG	22
GRECO DI TUFO DOCG	22
FALANGHINA DOC	22
VITAGLIANO	
CODA DI VOLPE COLUMELLA DOP	18
CANTINE OLIVELLA	
CATALANESCA KATÀ DOC	24
TRENTINO ALTO ADIGE	
KALTERN	
GEWÜRZTRAMINER DOC	25
CHARDONNAY DOC	22
SAN MICHELE ADPIANO	
PINOT GRIGIO DOC	22
FRIULI-VENEZIA GIULIA	
PERUSINI	
ROBOLLA GIALLA DOC	21
MARCHE	
FONTZOPPA	
PECORINO BIO JOCO STYLE DOC	20
SICILIA	
FIRRIATO	
GRILLO BRANCIFORTI IGT	18
LOMBARDIA	
CÁ DE FRATI	
LUGANA I FRATI DOC	25

RED WINES

CAMPANIA

PATERNO

TAURASI MACCHIA D'ANGELO **DOCG** 32

AGLIANICO **DOC** 20

SALVATORE MARTUSCIELLO

GRAGNANO OTTUOVE **DOC** 22

CASA D'AMBRÀ

PER' E PALUMMO **DOP** 22

VILLA MATILDE

FALERNO DEL MASSICO **DOP** 25

MASTROBERNARDINO

LACRYMA CHRISTI ROSSO **DOC** 25

LOMBARDIA

CONTE VISTARINO

SANGUE DI GIUDA COSTIOLO **DOC** 18

VENETO

ZENATO

AMARONE DELLA VOLPICELLA **DOC** 70

RIPASSA VALPOLICELLA SUPERIORE **DOC** 30

EMILIA ROMAGNA

CANTINE CECI

LAMBRUSCO OTELLO ORO **DOC** 18

TOSCANA

MARCHESI ANTINORI

CHIANTI CLASSICO PEPPOLI **DOCG** 25

MORELLINO DI SCANSANO **DOCG** 20

ABRUZZO

MASCIARELLI

MONTEPULCIANO D'ABRUZZO **DOP** 20

PUGLIA

FEUDI SAN MARZANO

SESSANTANNI **DOP** 40

PRODUTTORI MANDURIA VINI

PRIMITIVO DI MANDURIA LIRICA **DOC** 20

SICILIA

FIRRIATO

NERO D'AVOLA BRANCIFORTI **IGT** 18

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

ZERO.
ZERO
FOOD



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