THE MENÙ

ZERO. ZERO FOOD

Chef's SPECIAL BITES

LAND SELECTION

Parmigiana di melanzane — Vegetarian — 8€
The classic eggplant parmigiana of Neapolitan tradition. *(1,7)*

Tacos — Signature — 8€
Beef tartare seasoned with cucumber and rustic mustard, served on a bed of mixed greens with hazelnuts and sriracha mayonnaise. *(1,10)*

Nerano meatballs — Signature — 8€
Tender beef meatballs accompanied by a velvety zucchini cream and Provolone del Monaco DOP. *(1,7)*

Millefoglie caprese — Vegetarian — 10€
With buffalo mozzarella and oxheart tomatoes, on a base of Vesuvian yellow tomato sauce. *(7)*

Tagliere di salumi e formaggi — 30€
(Recommended for 2 people)
A curated selection of Italian and international cured meats and cheeses, accompanied by artisanal preserves, honey, and olive oil focaccia. *(7)*

SEA SELECTION

Seafood Carpaccio — Signature — 15€
Watermelon and smoked salmon carpaccio with ponzu sauce, lime zest, and orange mayonnaise. *(4)*

Roasted Octopus — 12€
With buffalo stracciata, confit cherry tomatoes, and basil sauce. *(14)*

Artisan Fried BITES

Potato Crocchè *(1,7)* — Vegetarian — 3€

Lasagnette (2pz) — Signature — 8€
Breaded and fried Neapolitan lasagna, topped with Parmigiano Reggiano cream and tomato concentrate. *(1,3,7)*

Classic Frittatina *(1,3,7)* — 4€

Pulled Pork Meatballs (2 pz) — 6€
with Cornflake Crust. *(1)*

Cacio e pepe Frittatina *(1,3,7)* — Vegetarian — 4.5€

Garlic, Oil & Chili Pepper Frittatina — Vegetarian — 4.5€
with Cornflake Crust *(1,3,7)*

Stuffed Paccheri (3pz) — Chef's Recommendation — Vegetarian — 6€
Margherita Pizza Flavor *(1,3,7)*

SALADS

Sea Salad

13€

Tuna, mixed leaf salad, almonds, ponzu sauce, and confit cherry tomatoes. *(4,8)*

Chicken Salad

12€

Chicken, mixed leaf salad, green olives, creamy Parmigiano Reggiano sauce, and seasoned croutons. *(1,7)*

ZERO. ZERO. FOOD

FIRST COURSES

LAND SELECTION

Spaghettoni allo scarpariello — Vegetarian — 14€

With Vesuvian Piennolo cherry tomatoes and 24-month aged Parmigiano Reggiano. *(1,7)*

Ziti alla Genovese — 14€

Montoro copper onion with Taurasi pecorino cheese, Giffoni hazelnuts, and dark chocolate. *(1,7,8)*

Pasta e patate — signature — 14€

Mixed pasta, potatoes, and provola cheese served in a Parmesan basket, with purple potato powder and crispy pancetta. *(1,7)*

Fagottini alla Nerano — 17€

With zucchini cream and Parmigiano Reggiano sauce. (1,7)

SEA SELECTION

Paccheri alla Gricia — 16€

With squid and crispy guanciale. *(1,7,14)*

Fusilloni — signature — 16€

Fusilloni with green chili peppers, amberjack, yellow Piennolo cherry tomatoes, lemon, and almonds. *(1,4,8)*

Risotto con Gamberi rossi — 18€

Candied lemon and buffalo stracciata. *(2,7)*

ZERO. ZERO. FOOD

MAIN COURSES

LAND SELECTION

Sliced Beef Steak — 25€
With red wine sauce and cardoncelli mushrooms. *(7)*

Citrus Duck — Chef's Recommendation — 25€
With soy sauce and seared leek. *(6)*

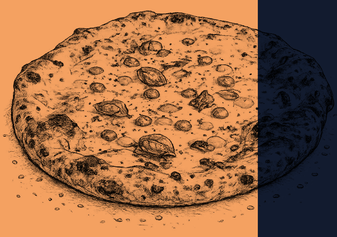
Slow-Cooked Pork Belly — 18€
With Annurca apple sauce, mixed berries, and baby potatoes. *(7)*

SEA SELECTION

Tuna Tataki — signature — 22€
With sweet and sour peppers and lime & mint mayonnaise. *(4,6)*

French-Style Squid — 18€
Fried squid with mixed leaf salad and lime mayonnaise. *(1,3,14)*

Turbot Fillet — Chef's Recommendation — 18€
With potato mille-feuille and Asprinio di Aversa beurre blanc. *(4,7)*



our VISION of PIZZA

Tradition is the starting point, followed by evolution and a careful selection of ingredients. Never too many, always in balance

Scarpariello
vegetarian

9€

Scarpariello sauce, fior di latte mozzarella, Grana Padano, Pecorino Romano, chili oil, and basil. *(1,7)*

Pizza della nonna

10€

8-hour slow-cooked Neapolitan ragù, beef meatballs, sautéed eggplant, smoked provola cheese, extra virgin olive oil, and basil. *(1,7)*

Giallina
signature

11€

Yellow Piennolo del Vesuvio cherry tomatoes, crispy pancetta, fior di latte mozzarella, 24-month aged Grana Padano flakes, extra virgin olive oil, and basil. *(1,7)*

Zero.Zero (summer edition)
seasonal

12€

Pan-fried green peppers with cherry tomatoes, crumbled sausage, buffalo stracciata, extra virgin olive oil, and basil. *(1,7)*

Nerano
vegetarian

12,5€

Zucchini cream, Provolone del Monaco DOP flakes, Grana Padano fondue, zucchini chips, fior di latte mozzarella, extra virgin olive oil, and basil. *(1,7)*

La mia Provola e Pepe
signature

10€

Drops of yellow and red tomato concentrate, chili-seasoned bread crumble, smoked provola cheese, freshly ground black pepper, extra virgin olive oil, and basil. *(1,7)*

Costiera
seasonal vegetarian

12€

Lemon cream, Provolone del Monaco cheese, Sorrento walnuts, lemon zest, extra virgin olive oil, and basil. *(1,7,8)*

Valtellina

13€

Bresaola, arugula, semi-dried cherry tomatoes, Campanian buffalo stracciata, lemon zest, extra virgin olive oil, and basil. *(1,7)*

Marinara Rivisitata

10€

Tomato sauce, yellow and red Piennolo cherry tomatoes, salted capers, black olives, Cantabrian anchovies, hill-grown oregano, anchovy colatura, garlic, extra virgin olive oil, and basil. *(1,4)*

Monaco
vegetarian

12€

Roasted tomato cream, yellow and red Piennolo del Vesuvio cherry tomatoes, Provolone del Monaco DOP, basil sauce, extra virgin olive oil, and basil. *(1,7)*

Peperoni 2.0
vegetarian
Chef's Recommendation

11€

Sweet and sour peppers, rosemary-seasoned croutons, black olives, caper powder, smoked provola cheese, extra virgin olive oil, and basil. *(1,7)*

Ciurillo

11€

Zucchini flowers, Neapolitan salami, zucchini chips, Fuscella ricotta dollops, smoked provola cheese, lemon zest, extra virgin olive oil, and basil. *(1,7)*

Tropeana

12€

Fior di latte mozzarella, caramelized onion, crispy pancetta, Piennolo del Vesuvio cherry tomatoes, extra virgin olive oil, and basil. *(1,7)*

Parmigiana scomposta
vegetarian

12€

Eggplant Parmigiana cream, basil sauce, eggplant chips, smoked provola cheese, basil, and extra virgin olive oil. *(1,7)*

Tramonti d'Estate

14€

Yellow Piennolo tomato cream; topped after baking with buffalo mozzarella, dried zucchini flowers, and Cantabrian anchovies. *(1,7)*

All pizzas are also available in the ***"Ruota di Carro" style for an additional €2***

PAN-BAKED PIZZAS

These pizzas are double-cooked: first in a wood-fired oven, then finished in an electric oven.

If you love crunch, you have to try them...
Perfect for sharing in the center of the table.

Nerano
15€

Zucchini cream, Provolone del Monaco DOP flakes, Grana Padano fondue, zucchini chips, fior di latte mozzarella, extra virgin olive oil, and basil. *(1,7)*

vegetarian

Marinara Zero.Zero 12€

Tomato passata, Piennolo cherry tomatoes in pacchetelle style, garlic mayonnaise, hill-grown oregano, and Cantabrian anchovies. *(1)*

Zero.Zero (summer edition)
15€

Pan-fried green peppers with cherry tomatoes, crumbled sausage, provola cheese, extra virgin olive oil, and basil. *(1,7)*

signature

Porkins
14€

Crumbled sausage, Avezzano roasted potatoes, smoked provola cheese, extra virgin olive oil, and basil. *(1,7)*

Tramonti d'Estate
16€

Yellow Piennolo tomato cream; topped after baking with buffalo mozzarella, dried zucchini flowers, and Cantabrian anchovies. *(1,7)*

CLASSIC PIZZAS

A must-have, because tradition is always the starting point—or rather... the zero point.

Margherita vegetarian
6,5€

Tomato passata, fior di latte mozzarella, extra virgin olive oil, and basil. *(1,7)*

Diavola 8,5€

Tomato passata, spicy salami, fior di latte mozzarella, extra virgin olive oil, and basil. *(1,7)*

Marinara vegan 6€

Tomato passata, hill-grown oregano, garlic, extra virgin olive oil, and basil. *(1)*

Provola e pepe vegetarian
7,5€

Tomato passata, provola cheese, black pepper, extra virgin olive oil, and basil. *(1,7)*

Bufala vegetarian 9€

Tomato passata, buffalo mozzarella, extra virgin olive oil, and basil. *(1,7)*

Capricciosa 10€

Tomato passata, cooked ham, Neapolitan salami, fresh champignon mushrooms, artichoke hearts, black olives, extra virgin olive oil, and basil. *(1)*

Ariccia 10€

Ariccia porchetta, Avezzano roasted potatoes, smoked provola cheese, extra virgin olive oil, and basil. *(1,7)*

DOP vegetarian 10€

Campanian buffalo mozzarella, Piennolo del Vesuvio cherry tomatoes, extra virgin olive oil, and basil. *(1,7)*

Primavera 12€

Fior di latte mozzarella, Piennolo cherry tomatoes, 28-month aged Parma ham, fresh arugula, 24-month aged Grana Padano flakes, extra virgin olive oil, and basil. *(1,7)*

Ripieno alla Parmigiana 11€ vegetarian

Eggplant Parmigiana, smoked provola cheese, tomato passata, and Parmigiano fondue added after baking. *(1,7)*

Ripieno al forno 9€

Tomato passata, Neapolitan salami, cooked ham, ricotta cheese, fior di latte mozzarella, black pepper, extra virgin olive oil, and basil. *(1,7)*

All pizzas are also available in the ***"Ruota di Carro" style for an additional €2***

DESSERT

HOMEMADE

Classic Tiramisù *(1,3,7)* 6€

Lemon Tiramisù specialità *(1,3,7)* 6€

Cheesecake *(1,3,7,8)* 6€

Caramel / Pistachio / Mixed Berries.

Maxi Gianduiotto Carla's Pick *(3,7,8)* 6€

SOFT DRINKS

Still water (CL. 75) 2,5€

Sparkling water (CL. 75) 2,5€

Coca-Cola / Zero (CL. 33) 3€

Sprite (CL. 33) 3€

Fanta (CL. 33) 3€

Aperol spritz 8€

GIN TONIC

Ginnarì 8€

This gin celebrates the flavors of the Amalfi Coast and the distinctive aroma of "Costa d'Amalfi PGI" lemons. It is crafted through a unique cold-infusion process of lemon peels, giving it a crystal-clear yellow color

MyCoast 8€

This original gin celebrates the union of sea and land. Its name is inspired by our coastline, while its blue color, evoking the waters of the Mediterranean Sea, is obtained through the infusion of butterfly pea flower

DRAFT BEERS

Krombacher Pils (CL. 20) 4€ / (CL. 40) 6€

4,8% vol. Light golden color with a fine, compact head. The aromatic profile is clean and crisp, featuring floral and herbal notes typical of the hops used, balanced by a light malt backbone.

Rhenania Alt Red (CL. 20) 4,5€ / (CL. 40) 6,5€

4,8% vol. Deep amber color with a fine, long-lasting head. This beer offers a rich and well-balanced aromatic profile, featuring notes of toasted malt, caramel, and subtle hints of dried fruit.

BOTTLED BEERS

Krombacher Analcolica (CL. 33) 5€

0,0% vol. Although alcohol-free, it retains the distinctive character of a classic pilsner, with a light golden color and a fine head. Offers floral and herbal hop notes, delivering a balanced and enjoyable drinking experience.

Malheur 12 (CL. 33) 6€

12,0% vol. It has a deep amber color and a dense, creamy head. The aromatic profile is complex, with notes of ripe fruit such as plums and cherries, complemented by hints of caramel, honey, and yeast.

La Carrù-Red Ale (CL. 33) 5€

5,0% vol. It has a deep amber color with ruby highlights and a creamy head. The aromatic profile is dominated by notes of toasted malt, caramel, and dried fruit, with a hint of spice that adds complexity.

Malheur 10 (CL. 33) 6€

10,0% vol. It has a deep amber color and a dense, creamy head. The aromatic profile is rich, with notes of ripe fruit such as plums, apricots, and figs, complemented by hints of caramel, honey, and Belgian yeast.

Mastri Birrai Umbri (CL. 33) 5,5€

California Weast Coast IPA | 6,3% vol. It is characterized by intense hopping, delivering resinous, piney, and citrus aromas, along with notes of tropical fruit. The flavor is dry and clean, with a long-lasting bitterness.

Lupulus Blonde (CL. 33) 6€

8,5% vol. Unfiltered craft beer, bottle-conditioned. Golden in color and slightly hazy, topped with an ivory-colored head. Citrus and herbal aromas, with a noticeable yet delicate bitterness.

Riegele Privat (CL. 33) 6€

5,2% vol. German craft lager with a golden-blonde color. On the palate, it offers a pronounced malt character followed by a balanced and aromatic hoppy finish. The head is long-lasting, and the carbonation is excellent.

HB-Weisse (CL. 50) 6€

5,5% vol. With a hazy golden color and a rich, creamy head, this beer features a distinctive aromatic profile with notes of banana and clove, characteristic of the yeast used in wheat beer fermentation.

WINES BY GLASS

RED

AGLIANICO PATERNO 6€

MONTEPULCIANO TERRE D'ALIGI 6€

INSOLITO LE QUERCE 5€

WHITE

GRECO DI TUFO PATERNO 6€

GEWURZTRAMINER KALTERN 7€

CLARETTE VERMENTINO LE QUERCE 5€

ROSÈ

ANNETTE ROSATO LE QUERCE 6€

WINES BY BOTTLE

WHITE - CAMPANIA

PATERNO (DOCG) FIANO DI AVELLINO 22€

PATERNO (DOCG) GRECO DI TUFO 22€

PATERNO (DOC) FALANGHINA 22€

CANTINE OLIVELLA (DOP) CODA DI VOLPE COLUMELLA 18€

CATALANESCA KATÀ (DOC) 24€

WHITE - TRENTINO ALTO ADIGE

KALTERN (DOC) GEWÜRZTRAMINER 25€

KALTERN (DOC) CHARDONNAY 22€

SAN MICHELE APPIANO PINOT GRIGIO (DOC) 22€

WHITE - FRIULI-VENEZIA GIULIA

PERUSINI (DOC) RIBOLLA GIALLA 21€

WHITE - MARCHE

FONTEZOPPA (DOC) PECORINO BIO JOCO STYLE 20€

WHITE - SICILIA

FIRRIATO (IGT) GRILLO BRANCIFORTI 18€

WHITE - LOMBARDIA

CÀ DE FRATI (DOC) LUGANA I FRATI 25€

RED - CAMPANIA

TAURASI MACCHIA D'ANGELO PATERNO (DOCG) 32€

AGLIANICO PATERNO (DOC) 20€

GRAGNANO OTTOUVE SALVATORE MARTUSCIELLO (DOC) 22€

CASA D'AMBRA (DOP) PER'E PALUMMO 22€

VILLA MATILDE (DOP) FALERNO DEL MASSICO 25€

MASTROBERARDINO (DOC) LACRYMA CHRISTI ROSSO 25€

RED- LOMBARDIA

CONTE VISTARINO (DOC) SANGUE DI GIUDA COSTIOLO 18€

RED - VENETO

ZENATO (DOC) AMARONE DELLA VOLPICELLA 70€

ZENATO (DOC) RIPASSA VALPOLICELLA SUPERIORE 30€

RED- EMILIA ROMAGNA

CANTINE CECI (DOC) LAMBRUSCO OTELLO ORO 18€

RED - TOSCANA

MARCHESI ANTINORI (DOCG) CHIANTI CLASSICO PEPPOLI 25€

MARCHESI ANTINORI (DOCG) MORELLINO DI SCANSANO 20€

RED- ABRUZZO

MASCIARELLI (DOP) MONTEPULCIANO D'ABRUZZO 20€

RED - PUGLIA

FEUDI SAN MARZANO (DOP) SESSANTANNI 40€

PRIMITIVO DI MANDURIA LIRICA 20€

RED - SICILIA

FIRRIATO (IGT) NERO D'AVOLA BRANCIFORTI 18€

ROSÈ - CAMPANIA

MASTROBERARDINO (DOC) LACRIMOSA 20€

ROSÈ - PUGLIA

AKÀ ROSATO (IGT) 18€

SPUMANTI

DE BERNARD (DOCG) PROSECCO VALDOBBIADENE 7 OMBRE 24€

VITAGLIANO (VSQ) SPUMANTE FALANGHINA AMIENS PAS DOSÈ 18€

AFTER DINNER

LICORICE LIQUEUR 4€

BABÀ LIQUEUR 4€

CARAMEL VODKA 4,5€

ORANGE BRANDY 4,5€

COCONUT TEQUILA 4,5€

COFFEE TEQUILA 4,5€

AMARETTO LIQUEUR 4,5€

MELONCELLO 3€

AMARO FRAGRANTE 5€

AMARO PROIBITO FOLLETTO 5€

AMARO STOMATICA FOLLETTO 5€

AMARO MARTINA 5€

RARO AMARO MALLÈS 5€

GRAPPA ZERO 13 ANTICO CILENTO 5€

HONEY RUM MALLÈS 4,5€

AGED 8 YEARS RUM MALECON 5€

DARK RUM KRAKEN 5€

ALLERGENS

1. CEREALS CONTAINING GLUTEN (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridized strains) and products thereof.

2. CRUSTACEANS and products thereof.

3. EGGS and products thereof.

4. FISH and products thereof, except: fish gelatin or fish glue used as a fining agent in beer and wine.

5. PEANUTS and products thereof.

6. SOYBEANS and products thereof.

7. MILK and products thereof, including lactose.

8. TREE NUTS, namely almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans (Carya illinoinensis), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts (Macadamia ternifolia), and products thereof.

9. CELERY and products thereof.

10. MUSTARD and products thereof.

11. SESAME SEEDS and products thereof.

12. SULPHUR DIOXIDE AND SULPHITES at concentrations above 10 mg/kg or 10 mg/l, expressed as SO_2.

13. LUPIN and products thereof.

14. MOLLUSCS and products thereof.

JUNGLE JUICE
OLTRE IL MARKETING