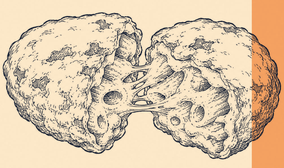
THE MENÙ

ZERO. ZERO. FOOD



STARTERS

Octopus ragù toast
seafood

5€

Parsley sauce and smoked buffalo cheese fondue *(1,9,14)*

Chef's Recommendation

Artichoke & Potato Parmigiana
signature

6€

With buffalo provola cheese. *(1,3,7)*

Fried Neapolitan Lasagna (2pcs)

8€

Panko crust, Parmigiano Reggiano fondue and Neapolitan ragù reduction. *(1,3,7,9)*

Potato Croquette
vegetarian

2.5€

Buffalo provola, Parmigiano Reggiano, Pecorino Romano and Sarawak pepper. *(7)*

Buffalo Pasta Fritter

3.5€

Artisan bucatini, béchamel, peas, minced buffalo and buffalo provola. *(1,3,7,9)*

Garlic, Oil & Chilli Pasta Fritter
vegetarian

4€

With a cornflake crust. *(1,3,7)*

Cheese & Black Pepper Pasta Fritter

(1,3,7

4€

vegetarian

Campania Sharing Board

25€

(Recommended for 2) Regional cured meats and cheeses, preserves, honey and olive oil focaccia. *(7)*

Tempura salt cod
seafood

8€

On escarole cream. *(1,3,4,7)*

Savoury Magnum

4.5€

Chef's Recommendation

Casertano black pork, buffalo cheese fondue and broccoli rabe cream and basil sauce *(1,3,7,9)*

Mini fried trio pizza

6€

Ragù & Parmigiano Reggiano; Genovese sauce; broccoli rabe cream & sausage *(1,7)*

Buffalo meatballs (2pcs)
signature

6€

Buffalo meatballs, San Marzano tomato ragù, Parmesan fondue and basil sauce. *(1,3,7,9)*

Podolica beef taco
signature

8€

Beef tartare, Neapolitan papaccella pepper chutney, Giffoni hazelnuts. *(1,10)*

ZERO. ZERO. FOOD



FIRST COURSES

Scarpariello Spaghettoni
vegetarian

14€

Vesuvio Piennolo cherry tomatoes, chilli and Parmigiano Reggiano aged 24 months. *(1,7)*

Ziti alla Genovese

15€

Montoro copper onion ragù, Pecorino with Taurasi wine, Giffoni hazelnuts and dark chocolate. *(1,7,8,9)*

Pasta & potatoes
signature

14€

Mixed pasta with provola in a Grana cheese basket, purple potato powder and crispy pancetta.. *(1,7,9)*

Squid Gricia
seafood signature

16€

Paccheri, squid, Casertano black pork guanciale and Bagnolese Pecorino. *(1,7,14)*

Purple potato gnocchi
signature

16€

Smoked pumpkin cream and buffalo cheese fondue.. *(1,3,7)*

Octopus ragù linguine
Chef's Recommendation seafood

16€

With parsley sauce. *(1,9,14)*



ZERO. ZERO. FOOD

MAIN COURSES

C'è una seppia nell'orto
Chef's Recommendation · seafood

18€

Grilled cuttlefish, pea sauce and king oyster mushrooms. *(6)*

Falerno Beef Cheek
signature

25€

Podolica beef cheek braised in Falerno wine, with rosemary mash.. *(7,9)*

Turbot fillet
seafood

18€

Coconut curry sauce and potato millefeuille. *(4,7)*

Casertano Black Pork Belly
Chef's Recommendation

20€

Annurca apple sauce, baby potatoes sautéed in butter, berries and rosemary.. *(7)*

Rack of lamb

18€

Carrot velouté and Monachina-style escarole. *(7,9)*

Sliced Beef Steak

25€

Red wine sauce and broccoli rabe. *(9)*

PAN PIZZAS

A thicker, fluffier dough that's also damn crispy

Padellino al ragù di mare
16€

Octopus ragù, black olive powder, Campanian mozzarella, basil, EVO oil. *(1,7,8,14)*

Padellino del Matese
16€

Smoked potato cream, Falerno-braised beef cheek, Conciato Romano cheese shavings added after baking. *(1,7)*

Padellino carrettiera
15€

Casertana black pork sausage, Neapolitan friarielli, smoked buffalo mozzarella, EVO oil. *(1,7)*

Padellino Porkins
15€

Crumbled Casertana black pork sausage, roasted Avezzano potatoes, smoked provola, EVO oil, basil. *(1,7)*



the

Zero.Zero Vision

Pizzas with new flavours waiting to be discovered

Zuccotta
13€

Roasted pumpkin cream, Campanian fior di latte mozzarella, Casertana black pig sausage, Blu di Bufala blue cheese, toasted Giffoni hazelnuts, rosemary.. *(1,7,8)*

Zero.Zero
signature
12€

Friarielli cream, Podolica beef meatballs, smoked buffalo mozzarella, 'nduja with mascarpone.. *(1,3,7,9)*

La Bagnolese
vegetarian
12.5€

Artichoke cream, Campanian fior di latte mozzarella, Bagnolese pecorino cheese, crispy artichoke, parsley and garlic aioli. *(1,3,7)*

Profumo di bosco
Chef's Recommendation
14€

Thyme-sautéed cardoncelli mushrooms, Campanian mozzarella, roasted chestnuts, Taurasi pecorino fondue, roasted ham, basil, EVO oil. *(1,7)*

Genovese e fondente
signature
14€

Neapolitan Genovese beef and onion sauce, Campanian mozzarella, Taurasi pecorino, 24-month-aged Parmigiano Reggiano, grated dark chocolate, Giffoni hazelnuts. *(1,7,9)*

Giallina
12.5€

PDO yellow Piennolo tomatoes, crispy Casertana black pork pancetta, Campanian mozzarella, 24-month-aged Parmigiano Reggiano shavings, EVO oil, basil. *(1,7)*

Scarpariello
vegetarian
10€

PDO Vesuvian Piennolo tomatoes, Campanian mozzarella, 24-month-aged Parmigiano Reggiano, chilli pecorino, basil, EVO oil. *(1,7)*

Patate umami
Chef's Recommendation
vegetarian
12€

Smoked potato cream, Campanian mozzarella, caramelized onion, raspberry reduction, Taurasi pecorino shavings, Sarawak pepper. *(1,7)*

Marinara del Vesuvio
12€

Roasted PDO Vesuvian Piennolo tomato cream, yellow and red Piennolo cherry tomatoes, garlic, Vesuvian oregano, Caiazzana black olives, Cetara anchovies, EVO oil. *(1,4)*

Montagnola
13€

Casertana black pork sausage, cardoncelli mushrooms, 24-month-aged Parmigiano Reggiano fondue, crispy leek, smoked buffalo mozzarella, EVO oil. *(1,7)*

Monachina
12€

Sautéed escarole with olives, capers, pine nuts and raisins, smoked buffalo mozzarella, Cetara anchovies, pomegranate seeds.. *(1,4,7)*

La mia Provola e Pepe
vegetarian
10€

Smoked buffalo mozzarella, Vesuvian yellow and red cherry tomato cream, Chilli bread crumble, Sarawak pepper, basil, EVO oil. *(1,7)*

Ariccia
10€

Ariccia porchetta, rosemary-roasted Avezzano potatoes, smoked buffalo mozzarella, basil, EVO oil.. *(1,7)*

4 Formaggi Plus
vegetarian
signature
13€

Campanian mozzarella, PDO smoked buffalo mozzarella, Matese caciocavallo, buffalo blue cheese, Annurca apple gel, EVO oil.. *(1,7)*

Diavola di Castelpoto
10€ Chef's Recommendation

Spicy Castelpoto red sausage, Campanian mozzarella, chili butter, basil, EVO oil. *(1,7)*

CLASSIC PIZZAS

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

Margherita vegetarian
6,5€
Strianese tomatoes, Campanian mozzarella, basil, EVO oil. *(1,7)*

Marinara vegan
6€
Tomato purée, hillside oregano, garlic, EVO oil, basil. *(1)*

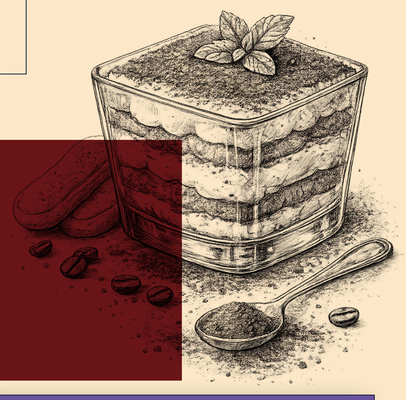
Primavera
12€
Campanian mozzarella, PDO Vesuvian Piennolo cherry tomatoes, 28-month-aged Parma ham, fresh arugula, 24-month-aged Parmigiano Reggiano shavings, EVO oil, basil. *(1,7)*

Carrettiera
10€
Crumbled Casertana black pork sausage, friarielli, provola cheese. *(1,7)*

Capricciosa
12€
Tomato, Campanian mozzarella, artisanal cooked ham, Napoli salami, slow-cooked grilled artichoke, cardoncelli mushrooms, Caiazzana black olives. *(1,7)*

Ripieno fritto
10€
Stuffed with buffalo ricotta, smoked buffalo mozzarella, Neapolitan pork cracklings, tomato, Sarawak pepper. *(1,3,7)*

Ripieno al forno
11€
Inside: ricotta, smoked buffalo mozzarella, pepper, artisanal salami, roasted ham. On top: Strianese tomatoes, Campanian mozzarella. *(1,7)*



DESSERT
HOMEMADE

Lingotto Carla's Pick
6€
Large homemade chocolate and hazelnut gianduiotto. *(3,7,8)*

Babà *(1,3,7,8)*
6€
With Guappa buffalo milk liqueur and red berries.

Annurca Apple Cake *(1,3,7)*
7€

Polacca sweet pizza signature *(1,3,7)*
10€

Classic Tiramisu *(1,3,7)*
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