

STARTERS

POTATO CROCCHÉ 	2
CLASSIC FRITTER	3
CACIO E PEPE FRITTER 	3,50
GARLIC OIL AND CHILLI FRITTER  CORNFLAKE AND HAZELNUT BREADCRUMBS	3,50
FRIED PACCHERI 4PCS  STUFFED WITH PARMESAN CREAM	6
LASAGNETTE 2PCS  NEAPOLITAN BREADED AND FRIED LASAGNA GARNISHED WITH PARMESAN CHEESE SAUCE AND TOMATO PASTE	5
BEEF PATTIES 5PCS WITH FRIARIELLI ON A PARMESAN FONDUE	6
PULLED PORK PATTIES 2PCS BREADED CORNFLAKES	4
POTATO AND PORCINI MUSHROOM FLAN  WITH VALDOSTANA'S FONDUE	8
PAN-FRIED MELENZANE PARMIGIANA 	5
PIECES OF SEARED SALMON WITH GUACAMOLE AND PISTACHIO PESTO	10
CRISPY OCTOPUS WITH SEMI-DRY TOMATOES, STRACCIATELLA DI BUFALA AND BASIL SAUCE	14
CHOPPING BOARD ZERO.ZERO SERVINGS FOR 2 PERSONS	22

FIRST DISHES

GENOVESE ZITI 12

PASTA AND POTATOES OUR WAY 13

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

SCAPPARIELLO ZERO.ZERO  12

SCAPPARIELLO WITH STRACCIATELLA
BUFALA AND BASIL SAUCE

PACCHERI GRICIA 14

WITH SQUID AND CRISPY BACON

RISOTTO NERANO  14

WITH PARMESAN FONDUE AND CAPOCOLLO

SPAGHETTI WITH CLAMS 16

YELLOW CHERRY TOMATOES AND TARALLO CRUMBLE

SPAGHETTI WITH MUSSELS 15

GREEN CHILLIES, PARMESAN CHEESE AND MINT

STUFFED WAISTCOATS 15

WITH AUBERGINE AND SCAMORZA CHEESE
WITH PARMESAN CREAM AND BASIL SAUCE

SECOND DISHES

BURGER SEL. PRUSSIAN **200gr** 10

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

PRUSSIAN RIB EYE EXTRA MARBLING **500gr** 25

BEEF FILLET 16
WITH PARMESAN SAUCE, AGLIANICO REDUCTION,
ROCKET AND TOMATO SPONGE

FRIED PRAWNS AND SQUID 14

SWORDFISH ROULADE IN LEMON LEAF 18

SEAFOOD BARBECUE 12
PESCE SPADA, CALAMARO, GAMBERONE

PIZZES ZERO.ZERO

ZUCCOTTA CREAM OF PUMPKIN, SAUSAGE, GORGONZOLA, FIOR DI LATTE, OIL AND BASIL	8,50
GIALLINA YELLOW PIENNOLO TOMATOES, CRISPY BACON, BUFFALO MOZZARELLA FROM CAMPANIA, 24 MONTH GRANA FLAKES, OIL AND BASIL	9
NONNA'S PIZZA NEAPOLITAN RAGOUT, MEATBALLS, AUBERGINE MUSHROOMS, PROVOLA DI AGEROLA CHEESE, OIL AND BASIL	8,50
MY PROVOLA AND PEPPER  DROPS OF YELLOW AND RED TOMATO PASTE, CHILLI PEPPER CRUMBLE, SMOKED PROVOLA AND GROUND PEPPER	8,50
TROPEANA CAMELISED TROPEA ONION, CRISPY BACON, PIENNOLO CHERRY TOMATOES, FIOR DI LATTE, OIL AND BASIL	9,50
CAMPAGNOLA CREAM OF ARTICHOKE, CHAMPIGNON MUSHROOMS, CRISPY BACON AND PROVOLA DI AGEROLA CHEESE	9
CALABRESE CALABRIAN SPICY 'NDUJA, YELLOW PIENNOLO TOMATOES, PROVOLONE DEL MONACO CHEESE FLAKES, AGEROLA FIOR DI LATTE, OIL AND BASIL	9,50
NOCELLA WALNUT CREAM, TRENTO SPECK, CRUMBLLED WALNUTS, FIOR DI LATTE, OIL AND BASIL	9,50
PIZZAIOLA PIZZAIOLA SAUCE, SMOKED PROVOLA CHEESE, OIL AND BASIL	8,50
ANCHOVIES AND POTATOES ANCHOVIES FROM THE CANTABRIAN SEA, SLICED BAKED POTATOES WITH ACCHETELLE OF PICCADILLY TOMATOES, SMOKED PROVOLA CHEESE, EVO OIL AND BASIL	9,50
SUBSTANTIAL CORNICIONE STUFFED WITH SAUSAGE AND FRIARIELLI, ARICCIA PORCHETTA, CHAMPIGNON MUSHROOMS AND AGEROLA PROVOLA CHEESE	12
ZERO.ZERO WINTER EDITION CREAMED PEPPERS, PULLED PORK, BAKED POTATOES, AGEROLA PROVOLA CHEESE AND PROVOLONE FLAKES	12
MONTAGNOLA BLACK PORK SAUSAGE, PORCINI MUSHROOMS, FRIED LEEK, GRANA FONDUE AND FIOR DI LATTE CHEESE	10
PEAS & LOVE CREAMED PEAS, CRISPY BACON AND PROVOLONE FLAKES	8,50
CASARECCIA SAUSAGE, FRIARIELLI AND PROVOLA CHEESE	8,50
MARINARA RIVISITATA YELLOW AND RED PIENNOLO TOMATOES, SALTED CAPERS, BLACK OLIVES, ANCHOVIES, HILLSIDE OREGANO AND COLATURADI ALICI AT THE OUTLET	9
ARICCIA ARICCIA ROAST SUCKLING PIG, AVEZZANO BAKED POTATOES AND AGEROLA PROVOLA CHEESE	9
PIENNOLO  YELLOW AND RED PIENNOLO TOMATOES, BUFFALO MOZZARELLA FROM CAMPANIA, OIL AND BASIL	8
POTATOES E POTATOES  POTATO VELOUTÉ WITH ROSEMARY, FRESH POTATO CHIPS, BLACK PEPPER, BUFFALO MOZZARELLA FROM CAMPANIA	8
PISTACHIO HOUSE PISTACHIO CREAM, MORTADELLA BOLOGNESE AND AGEROLA FIOR DI LATTE PISTACHIO GRANULES	10
PARMESAN STUFFING  AUBERGINE PARMIGIANA, PROVOLA D'AGEROLA AND PARMESAN FONDUE	8,50
SCAROLE STUFFING  SAUTÉED ESCAROLE WITH OLIVES AND CAPERS, YELLOW PIENNOLO TOMATOES, CRUMBLLED WALNUTS AND PROVOLA CHEESE	9
KING FERDINANDO SAUTÉED ESCAROLE WITH OLIVES AND CAPERS, YELLOW PIENNOLO TOMATOES, CRUMBLLED WALNUTS AND PROVOLA CHEESE	8,50

PIZZAS IN CARRO WHEELS

CASARECCIA

9,50

SAUSAGE, FRIARIELLI, SMOKED PROVOLA CHEESE,
PECORINO ROMANO

MARGHERITA

7

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

PROVOLA E PEPE

7,50

TOMATO, PEPPER, PROVOLA AND PECORINO ROMANO CHEESE

MARINARA

6,50

TOMATO, HILLSIDE OREGANO, GARLIC, OIL AND BASIL

COSACCA

6,50

TOMATO, PARMESAN FLAKES, OIL AND BASIL

PIZZAS IN THE VACUUM COUTURE

MARGHERITA



7,50

TOMATO, FIOR DI LATTE, OIL AND BASIL

MARINARA ZERO.ZERO



8,50

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

CASARECCIA

10,50

SAUSAGE, FRIARIELLI, SMOKED PROVOLA CHEESE, PECORINO ROMANO

SAUSAGE AND POTATOES

10

SAUSAGE, BAKED POTATOES AND SMOKED PROVOLA CHEESE

ANCHOVIES AND POTATOES

12,50

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

THE CLASSICS

MARINARA



SAUSAGE, FRIARIELLI, SMOKED PROVOLA CHEESE,
PECORINO ROMANO

9,50

MARGHERITA



TOMATO, FIOR DI LATTE DI AGEROLA, OIL AND BASIL

7

DIAVOLA

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

7,50

BUFFALA

TOMATO, HILLSIDE OREGANO, GARLIC,
OIL AND BASIL

6,50

DOP



PIENNOLO CHERRY TOMATOES, BUFFALO
MOZZARELLA FROM CAMPANIA, OIL AND BASIL

6,50

CAPRICCIOSA

TOMATOES, COOKED HAM, NAPOLI SALAMI,
FRESH MUSHROOMS, ARTICHOKEs, FIOR DI
LATTEDI AGEROLA, OIL AND BASIL

6,50

PRIMAVERA

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

6,50

FRIED STUFFING

TOMATO, PORK CRACKLING, BLACK PEPPER
AND RICOTTA CHEESE

6,50

BAKED STUFFING

TOMATOES, NAPOLI SALAMI, COOKED HAM,
BLACK PEPPER, RICOTTA CHEESE, FIOR DI LATTE
DI AGEROLA AND OIL

6,50

GIN TONIC & PIZZA

8 EURO

GINNARI

THIS FIN CELEBRATES THE FLAVOURS OF OUR AMALFI COAST AND THE CHARACTERISTIC SCENT OF 'COSTA D'AMALFI IGP' LEMONS.

IT IS OBTAINED FROM THE SPECIAL COLD INFUSION OF LEMON PEELS, WHICH GIVES IT A CRYSTAL-CLEAR GALLO COLOUR.



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

DRAUGHT BEERS

	CL.20	CL.40
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.	4	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

BOTTLED BEERS

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 È FERRO 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. VERY DRINKABLE BEER, FRESH AND THIRST QUENCHING, ROUND ON THE PALATE WITH A SLIGHTLY HOPPY FINISH.	5
KBIRR — NATAVOTA RED CL.33 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 CL.33 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 CL.33 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 CL.33 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 CL.33 TRIPLE 9,0% VOL. WITH A CLEAR, SLIGHTLY PALESCENT BLOND COLOUR, IT CONCEALS FINE BUBBLES AND HAS A CREAMY WHITE FOAM. IN THE MOUTH, SWEET FLAVOURS ARE RELEASED IN THE CENTRE OF THE MOUTH	6
RYE RIVER LIL' BANGIN CL.33 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 CL.33 RED ALE 5,2% 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
HACKER PSCHORR WEUSSE CL.33 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

WHITE WINES

CL.75

FALANGHINA – ORNETA

CAMPANIA IGT | 12,5% VOL

8,50

GRECO DI TUFO – ORNETA

DOCG | 12,5% VOL

9

FABULA – FATTORIA PAGANO

FALERNO DEL MASSICO | 13,5% VOL

8,50

KIKÈ – CANTINE FINA

TRAMINARAROMATICO TERRE SICILIANO | 13,5% VOL.

8,50

ROERO – MARCHESI DI BAROLO

ARNESIS | 12,5% VOL.

9,50

ZITE – TERRA D'ALIGI

PECORINO TERRA DI CHIESTI | 12,5% VOL.

9

CATALUNA – TENUTA AUGUSTEA

HONEY ALE | 5,6% VOL.

9

RED WINES

CL.75

CRITERA – SCHOLA SARMENTI

IGT SALERNO ROSSO | 13,0% VOL.

9,50

AGLIANICO – ORNETA

ARPINIA DOP | 12,0% VOL.

9,50

AMARONE – DOMINI VENETI

DELLA VALPOLICELLA DOCG CLASSICO | 16,0% VOL.

8,50

SELVE DI PROFICO – FIORE ROMANO

PIEDIROSSO VESUVIO DOC | 11,5% VOL.

9,50

GRAGNANO – SALVATORE MARTUSCIELLO

PENISOLA SORRENTINA | 14% VOL.

9,50

MONTEPULCIANO – TERRA D'ALIGI

D'ABBRUZZO DOC | 13,5% VOL.

9,50

CHIANTI – FATTORIA SAN PANCRAZIO

SANGIOVESE DOCG | 12,0% VOL.

8,50

PANCRAZIO – FATTORIA SAN PANCRAZIO

PINOT NERO TOSCANA IFT | 11,5% VOL.

9,50

SPIRITS

LIQUORICE LIQUEUR	4
BABÀ LIQUEUR	4
CARAMEL VODKA	4,50
BRANDY ORANGE	4,50
COCONUT TEQUILA	4,50
COFFEE TEQUILA	4,50
AMARETTO LIQUEUR	4,50
MELONCELLO	3
SPIRITS FRAGRANTE	5
SPIRITS PROIBITO FOLLETO	5
SPIRITS STOMATICA FOLLETO	5
SPIRITS MARTINA	5
RARO SPIRITS MALIES	5
GRAPPA ZERO K ANTICO CILENTO	5
HONEY RUM MALIES	5
MALCON RUM AGED 8 YEARS	5
KRAKEN DARK RUM	5

ROSÉ & PASSITO

ROSATO – FATTORIA PAGANO

ROCCAMONFINA | 12,5% VOL

CL.75

20

EL AZIZ – CANTINE FINA

PASSITO SICILIA | 14,0% VOL

CALICE

6

CORIMEI – SCHOLA SARMENTI

PASSITO SALENTO ROSSO | 13,5% VOL.

5

SPARKLINGS

TRENTAPOLI – SALVATORE MARTUSCIELLO

ASPRINIO D'AVERSA | 11,5% VOL

CL.75

20

FRANCIA CORTA – CASTELLO DI GUSSAGO

BRUT DOCG | 12,0% VOL

40

PROSECCO – TERRA SERENA

SUPERIORE DOCG | 12,0% VOL.

20

RIBOLLA GIALLA – FANTINEL – TENUTA SANT' HELENA

PEDIROSSO VESUVIO DOC | 11,5% VOL.

20