

# MENÙ

TRADITION MEETS INNOVATION



ZERO.  
ZERO  
FOOD

# STARTER

## LASAGNETTE | 2PCS

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

5

## BEEF PATTIES WITH LEMON | 5PCS

WITH SMOKED BUFFALO MILK, BASIL SAUCE AND CONFIT CHERRY TOMATOES

8

## PULLED PORK PATTIES | 2PCS

BREADED CORNFLAKES

4

## EGGS (LTC)

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

14

## FRIARIELLI FLAN

WITH CRISPY CAPOCOLLO AND PARMESAN FONDUE

8

## EGGPLANT PARMIGIANA

5

## CHICKPEA SOUP WITH ROASTED SQUID

12

## ROAST-BEEF CARPACCIO

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

13

## ZERO.ZERO PLATTER

SERVINGS FOR 2 PERSONS

22

## POTATO CROCCHÉ

2

## CLASSIC FRITTER

3

## CACIO E PEPE FRITTER

3,50

## FRITTER WITH GARLIC, OIL AND PEPPER

CORNFLAKE AND HAZELNUT BREADCRUMBS

3,50



# FIRTS DISHES

**ZITI GENOVESE** 12

**PASTA AND POTATOES OUR WAY** 13

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

**SCARPARIELLO ZERO.ZERO**  12

SCARPARIELLO WITH STRACCIATELLA DI BUFALA  
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 FRIARIELLI CREAM AND BOTTARGA

**PACCHERI WITH PUMPKIN CREAM** 14

WITH SMOKED CACIORICOTTA, CRISPY BACON

**STUFFED PASTA** 15

WITH EGGPLANTS AND SCAMORZA  
CHEESE, PARMESAN CREAM AND BASIL SAUCE



# SECON DISHES

**PRUSSIAN RIBEYE EXTRA MARBLING** 5/600gr 25

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

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

**FRIED PRAWNS AND SQUID** 14

**MONKFISH WITH BACON** 15  
ON CREAMED BEANS AND CONFIT TOMATOES

**STUFFED SQUID** 16  
WITH FRIARIELLI AND PROVOLA ON CREAMED BREAD



# PIZZAS ZERO.ZERO

## MARGHERITA ALLA PIZZAIOLA

PIZZAIOLA SAUCE, SMOKED PROVOLA CHEESE, OIL AND BASIL

8,50

## 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

## 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

## 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, TRENTINO SPECK, CRUMBLED WALNUTS, FIOR DI LATTE, OIL AND BASIL

9,50

## ALICI E PATATE

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

9,50

## SOSTANZIOSA

PIZZA CRUST 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

CREAM OF PEAS, FIOR DI LATTE CHEESE, CRISPY BACON  
AND SLIVERS OF PROVOLONE DEL MONACO CHEESE

8,50

## MARINARA RIVISITATA

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

9

## 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

## PISTACCHIO

HOME MADE PISTACHIO CREAM, MORTADELLA BOLOGNESE  
AND PISTACHIO GRANULES, FIOR DI LATTE DI AGEROLA

10

## RE FERDINANDO

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

8,50

## RIPIENO ALLA PARMIGIANA

EGGPLANTS PARMIGIANA, PROVOLA D'AGEROLA  
AND PARMESAN FONDUE

8,50

## RIPIENO CON SCAROLE

SAUTÉED ESCAROLE WITH OLIVES AND CAPERS,  
YELLOW PIENNOLO TOMATOES, CRUMBLLED WALNUTS  
AND PROVOLA CHEESE

9

MANG'T  
COCCOS  
E DIVERS

PIZZE ZERO.ZERO

# 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

7,50

## 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

8,50

## PRIMAVERA

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

9,50

## 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

8,50



# PIZZA

# PIZZA

# PIZZA

# PIZZAS IN CARRO WHEELS

## MARGHERITA

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

7

## MARINARA

TOMATO, HILL OREGANO, GARLIC, OIL AND BASIL

6,50

## PROVOLA E PEPE

TOMATO, HILL OREGANO, GARLIC, OIL AND BASIL

7,50

## COSACCA

TOMATO, PARMESAN FLAKES, OIL AND BASIL

6,50

## CASARECCIA

SAUSAGE, FRIARIELLI, SMOKED PROVOLA CHEESE, PECORINO ROMANO

9,50

# DOUBLE-COOKED PIZZAS

## MARGHERITA

TOMATO, FIOR DI LATTE, OIL AND BASIL

7,50

## MARINARA ZERO.ZERO

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

8,50

## CASARECCIA

SAUSAGE, FRIARIELLI AND SMOKED PROVOLA CHEESE

10,50

## SALSICCIA E PATATE

SAUSAGE, BAKED POTATOES AND SMOKED PROVOLA CHEESE

10

## 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





# 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 - BELLES

LAGER I 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 I 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

5,50

AMERICAN PALE ALE I 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.



## KBIRR - PULLICINHELL CL.33

5

PALE ALE I 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.



## KBIRR - JATTURA CL.33

5,50

SCOTCH ALE I 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.



## KBIRR - CAP E FERRO CL.33

5

STRONG LAGER I 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.



## KBIRR - NATAVOTA CL.33

5

LAGER I 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.



## 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



# BIRD

# OP

# RIT

# BITTER



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

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