

Starting to dream

...as a day dream experience

Not an obsession, as a children game I used to play,
when everything was possible and the only obstacle was fantasy itself.

Zenzero is ginger plant, leaf, flower and root...

sweet and sour ingredient.

Fresh with a pungent flavour,
balsamic,
wood and earth in lemon hints
with hot and chilly hints...

Calming, healing..ginger...in Italian is made of two words:

Zen and Zero...ZenZero

Zero as a new start, step by step, walking and going further on

Zen as the horizon toward the essentiality

trip, the inner self, the discovery through food....

Fabrizio Peruzzi

Aperitif

Zen"O"

€ 6,00

Prosecco extra dry and Ginger extract

Lucignano Soul

€ 7,00

Aperol, bitter, vermut, tonic water, cucumber, lime

Summervibes

€ 7,00

Tuscan dry gin, lime juice, ginger beer, mint leaves

Free Hands menu ...

Our dishes like a brushstrokes of colors on white canvas
to bring you... to our contemporary cuisine with tasting menu

Yellow

Our surprise five course tasting menu for the table

Wole Menù Fifty-four Euros

Orange

Our surprise seven course tasting menu for the table

Wole Menù Seventy-five Euros

Wines pairing (4 glasses)

Euro Twenty-five

Green

Organic Egg

In low cooking, served with zucchini's gazpacho and anchovies

The 4th "P"

Ravioli pasta with Pecorino cheese, Pine-nuts, Pear sauce and black Pepper

Almost a Greek salad

CousCous, tomatoes, cucumber, and feta cheese

A tropical storm

Banana parfait, passion fruit, mango, yogurt

Wole Menù Thirty-eight Euros

Red

Beef

Tartare in light mustard sauce, celery, melon and Negroni sorbet

The Guinea-fowl

Tagliatelle egg pasta in handmade ragout, and fennel cream anise scented

Cinta Senese Pork

Fillet wrap in Tuscan bacon, almonds crust, cold roasted peppers salad

Caribbean

Chocolate, pineapple, rum and avocado

Wole Menù Forty- two Euros

Blue

Shrimps

Marinated and in ceviche style, served whit fruit and vegetable salad

Scallops

Meracinqe's Carnaroli rice risotto, whit scallops carpaccio and Mojito jelly

Codfish

Baked in low temperature, fried banana, eggplant, and wasabi scented peas

Sweet and sour symphony

Cheesecake vanilla scented, oat biscuit and red fruits fresh soup

Wole Menù Forty-Eight Euros

A la carte

Organic Egg

In low coking, served whit zucchini's gazpacho and anchovies

Twelve Euros

Beef

Tartare in light mustard sauce, celery, melon and Negroni sorbet

Fifteen Euro

Pure white

Farm's egg with mild pecorino cheese cream and white gold leaf

Twelve Euro

Shrimps

Marinated and in ceviche style, served whit fruit and vegetable salad

Fifteen Euro

The Tuscan tomato soup

Served with parmesan cheese air, burrata cheese and basil

Thirteen Euro

Carnaroli Rice (20 minutes)

Risotto rice served with scallops carpaccio and Mojito jelly

Sixteen Euro

Che FiGo !!! that's cool

Carnaroli rice Risotto whit Figs and Gorgonzola cheese

Fourteen Euro

Ravioli like a "Carbonara"

Chianina stew handmade ravioli, Parmesan cheese eggnog, Sichuan pepper

Fourteen Euro

Codfish

Baked in low temperature, fried banana, eggplant, and wasabi scented peas

Twenty-one Euro

Rabbit

Leg in porchetta style, cucumber and tomatoes salad

Nineteen Euro

Cinta Senese Pork

Fillet wrapped in Tuscan bacon, almonds crust, cold roasted peppers salad

Twenty Euro

Tuscan soul

Cold cuts of the week

Twelve Euro

Tuscan black liver crouton

Ten Euro

Sliced veal steak, mixed salads

Twenty-four Euro

Small selections of pecorino cheese and fruit compotes

Twelve Euro

Dessert and More

Sweet and sour symphony

Vanilla scented cheesecake whit red fruits

Euro Eight

Chocolate lovers

Black hot chocolate cake, served with wild berry's salad and sorbet

Euro Nine

The Caribbean

Pineapple Carpaccio, brownies, dark chocolate & Ron flavored ice cream

Euro Nine

"De'Magi"

Alchemy cheese tasting

Euro Fifteen

*NOTE at MENU

For the sole purpose of guaranteeing the highest quality of the raw food, the rapid blast chilling technique is used. Fish intended to be marinated or practically raw is subjected to treatment of preventive remediation in accordance with the requirements of the regulation EC n.853 / 2004, annex III, section VIII, chap. 3, letter D, point 3. In compliance with the provisions of Reg. CEE1169 / 2011, We inform you that some dishes on our menu may be frozen or blast chilled in order to ensure the best possible quality and may contain allergens. To best meet your needs, we invite you before placing your order, to notify us of any allergies or intolerances. We also inform you that due to logistical problems we are unable to guarantee the absence of cross contamination in all the other dishes offered by our kitchen and not included in the card, the following allergens may be present: Cereals containing gluten, i.e. : wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derivatives. Crustaceans and shellfish-based products. Eggs and egg products. Fish and fish products. Peanuts and peanut products. Soybean and deoia-based products. Milk and milk products (including lactose). Nuts, namely: almonds, hazelnuts, walnuts and derivatives. Celery and celery-based products. Sesame seeds and sesame seed products. Sulfur dioxide and sulphites. Mustard and mustard products. Lupins and lupine-based products. Molluscs and shellfish-based products. You can also consult the complete list of allergens by making a request to the personnel in charge. It will be a pleasure for us to advise you

Wines

Champagne

Duval-Leroy

Cuvée N? Degustation Secrete

€ 120.00

Edizione limitata

Pierre Mignon

Cuvee Pure Zero Champagne Aoc Dosage Zero

€ 75,00

55% Meunier , 35% Chardonnay, 10% Pinot Noire

Petris Moriset

Quatre Terroirs Champagne Aop Grand Cru

€ 82.00

100% Chardonnay

Remy Leroy

Couvée Extra Brut

€78.00

Pinot Noire, Chardonnay

Servaux e Fils	
Carte Noire Champagne Aop Brut	€ 69.00
<i>Pinot Meunier 50%, Pinot Nero 50%</i>	
Jaquesson	
Couvée N°745 Exrea Brut	€ 125.00
<i>issue de la récolte 2017 ... et vins de réserve</i>	


Italian's Bubbles

Bucelletti 	
Gisso spumante Rosato	€ 21,00
<i>Syrah</i>	
Bisson (<i>affinamento 13 mesi sui lieviti nei fondali marini</i>)	
Abissi pas dosé Portofino DOC 2014	€ 63.00
<i>Bianchetta genovese Vermentino</i>	
Camillucci	
"Ammonities" Franciacorta Saten	€ 45.00
<i>Chardonnay</i>	
Franciacorta Brut Rosé DOCG	€ 50.00
<i>Pinot Nero</i>	
Castelveder 	
Franciacorta Brut DOCG	€ 38.00
<i>Chardonnay</i>	
Le Vigne di Alice	
Prosecco Sup. Valdobbiadene Extra Dry DOCG <i>Millesimato 2019</i>	€ 26.00
<i>Glera</i>	
<i>Doro Nature</i> Prosecco Sup. Valdobbiadene Brut DOCG	€ 27.00
<i>Glera</i>	
<i>Alice P.S. Integrale</i> Brut Metodo Ancestrale <i>Senza Solfiti 2013</i>	€ 40.00
<i>Glera</i>	
Tenuta Stella 	
Tanni Pas-Dosè (<i>affinamento 45 mesi sui lieviti</i>)	€ 43.00
<i>Chardonnay</i>	
Ribolla Gialla Collio DOC (<i>affinamento 24 mesi</i>)	€ 36.00
<i>Ribolla gialla</i>	
Tenuta di Frassineto	
Toscana Brut Metodo Classico Millesimato 2018	€ 35.00
<i>Chardonnay</i>	
T.e.s.s.a.r.i. 	
Arcerus Garganega Spumante Extra Brut	€ 24.00
<i>Garganega</i>	
Tosca 	
"Mainardo III" Metodo Classico V.S.Q. (<i>non dosato</i>)	€ 34,00
<i>Chardonnay</i>	
"KiKi V" Brut Rosè	€ 24.00
<i>Merlot</i>	

Tuscan's Whites

Baldetti	
Chagrè Cortona IGT 2020	€ 24.00
<i>Chardonnay Grechetto</i>	
Fattoria Santa Vittoria	
Matilde IGT 2021	€ 22.00
<i>Incrocio Manzoni Pinot bianco</i>	
Guado al melo 	
"Criseo" Bolgheri DOC 2016	€ 39.00
<i>Vermentino Fiano Verdicchio Incrocio Manzoni Peti-Manseng</i>	
Tenuta di Frassineto	
"Rancoli" IGT 2020	€ 23.00
<i>Vermentino</i>	
Tenuta Poggiorosso 	
"Feronia" Toscana IGT 2021	€ 32.00
<i>Viognier</i>	
"Phylika" Toscana IGT 2021	€ 24.00
<i>Vermentino</i>	

Italian's Whites


Tenuta Stella 	
Ribolla gialla Collio DOC 2020	€ 29.00
<i>Ribolla gialla</i>	
Malvasia Collio DOC 2020	€ 31.00
<i>Malvasia Istriana</i>	
Friulano Collio DOC 2020	€ 29.00
<i>Tocai Friulano</i>	
Di Lenardo	
"Father's Eyes" Venezia Giulia IGT 2020	€ 29.00
<i>Chardonnay</i>	
"Thanks" Venezia Giulia IGT 2018	€ 32.00
<i>Chardonnay, Friulano, Malvasia, Verduzzo, Sauvignon</i>	

Sauvignon Venezia Giulia IGT 2020 <i>Sauvignon Blanc</i>	€ 21.00
OneShot Project Venezia Giulia IGT 2020 Limited Edition <i>Sauvignon Blanc</i>	€ 40.00
Maso Cantanghel  Sotsàs cuvée Vigneti delle Dolomiti IGT 2019 <i>Chardonnay Pinot bianco Sauvignon</i>	€ 27.00
"Vigna Caselle" Gewurztraminer Trentino DOC 2021 <i>Gewurztraminer</i>	€ 32.00
Falkenstein  Riesling Alto Adige DOC 2018 <i>Riesling</i>	€ 38.00
Massimago  "Duchessa Allegra" Veneto IGT2021 <i>Garganega</i>	€ 27.00
Matteo Correggia  "Roero Arneis" Piemonte DOCG 2021 <i>Arneis</i>	€ 27.00
Ciù Ciù  "Arbinus" Verdicchio dei Castelli di Jesi Classico DOP 2018 <i>Verdicchio</i>	€ 22.00
Azienda Agricola Lanciani  Offida Pecorino DOCG 2020 <i>Pecorino</i>	€ 24.00
3Bbianco Marche IGT 2020 <i>Trebbiano</i>	€ 24.00
Bastianelli  "Niamh" Passerina Marche DOC 2021 <i>Passerina</i>	€ 21.00
De Sanctis  "Amacos" Lazio Bianco Superiore Riserva IGT 2018 <i>Malvasia puntinata, Bombino</i>	€ 26.00
Graci Etna Bianco DOC 2018 <i>Carricante Cataratto</i>	€ 38.00
Giba Vermentino di Sardegna DOC 2018 <i>Vermentino</i>	€ 20.00

Rosé and Orange wines

Bastianelli  "Chamaleon" Marche IGT 2020 Orange <i>Malvasia di Candia, Passerina, Pecorino</i>	€ 35.00
Bucelletti  Albestre Toscana rosato <i>Syrah</i>	€ 22.00
DiLenardo "Gossip" Venezia Giulia IGT 2019 Rosato <i>Pinot Grigio</i>	€ 20.00
Fattoria Santa Vittoria "Pugnitello" Toscana Rosato 2020 <i>Pugnitello</i>	€ 21.00
Tenuta Poggiorosso  "SenzaNome" Anfora <i>Vermentino</i>	€ 36.00
Tenuta Stella  Ribolla gialla Doc 2018 Riserva Orange <i>Ribolla gialla</i>	€ 52.00

Tuscan's Reds

Baldetti "Crano" Cortona DOC 2016 <i>Syrah</i>	€ 39.00
Bucelletti  "Arrone" IGT Toscana rosso 2020 <i>Sangiovese Canaiolo</i>	€ 22.00
"Merigge" IGT Toscana Merlot <i>Merlot</i>	€ 32.00
Claudia Ferrero Rosso di Montalcino DOC2019 <i>Sangiovese</i>	€ 31.00
Patrizia Cencioni Brunello di Montalcino DOCG 2017 <i>Sangiovese</i>	€ 68.00

Fattoria di Petrognano 	
Meme Chianti superiore DOCG2019 <i>Sangiovese</i>	€ 22.00
Meme Chianti Riserva DOCG 2017 <i>Sangiovese</i>	€ 32.00
Monte Bernardi 	
Chianti Classico Riserva DOCG <i>Sangiovese Canaiolo</i>	€ 44,00
Tanagatta	
Rosso di Montepulciano DOC 2019 <i>Prugnolo gentile</i>	€ 22.00
Nobile di Montepulciano DOC 2017 <i>Prugnolo gentile</i>	€ 29.00
Giorgio Meletti Cavallari	
"Borgeri Rosso" Bolgheri DOC 2020 <i>Cabernet S. Merlot Syrah</i>	€ 32.00
Tenuta Di Frassineto	
"Le Fattorie" Toscana IGT 2017 <i>Cabernet Franc</i>	€ 23.00
Sasso tondo 	
"Ciliegiolo" Maremma DOC <i>Ciliegiolo</i>	€30.00
Tenuta Poggiorosso 	
"Fufluna" Toscana IGT2021 <i>Merlot, Cabernet S. Cabernet F. Syrah</i>	€ 25.00
"Tages" Toscana IGT 2018 <i>Merlot, Sangiovese</i>	€ 37.00
Tenuta Sette Cieli	
"Noi 4" Bolgheri DOC 2020 <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc</i>	€ 41.00
"Yantra" Bolgheri IGT2018 <i>Merlot, Cabernet Sauvignon</i>	€ 27.00

Italian's Red

Di Lenardo	
"Ronco Nolè" Friuli 2017 <i>Merlot Cabernet S. Refosco</i>	€ 22.00
Kornell	
"Marith" Alto Adige DOC 2018 <i>Pinot nero</i>	€ 32.00
Massimago 	
Marchesa Mariabella Valpolicella Ripasso Superiore <i>Corvina Corvinone Rondinella Croatina Teroldego</i>	€ 34.00
Tenuta Stella 	
Sdencina Rosso Collio DOC 2017 <i>Schioppettino Refosco</i>	€ 31.00
Paolo Conterno	
"Bricco" Barbera d'Asti DOCG 2017 <i>Barbera</i>	€ 27.00
Réva	
Dolcetto d'Alba DOC 2018 <i>Dolcetto</i>	€ 26.00
De Sanctis 	
Luno Lazio IGT 2015 <i>Cabernet Franc</i>	€ 26.00
Morella 	
"Mezzanotte" Salento IGP 2017 <i>Primitivo</i>	€ 26.00
Musto Carmelitano 	
"Maschitano Rosso" DOC 2015 <i>Aglianico</i>	€ 23.00
Graci	
Etna rosso DOC 2015 <i>Nerello Mascalese</i>	€ 38.00
Giba	
Carignano del Sulcis DOC 2015 <i>Carignano</i>	€ 22.00



Zenzero private cellar

a small selection of bottles in limited numbers...



... let us suggest

Bubbles

6Mura Spumante Rosé Metodo Classico DOC <i>Carignano</i>	€ 47.00
Castelveder Satèn Brut Franciacorta DOCG <i>Chardonnay</i>	€ 45.00

Ciù Ciù 	
Merlettaie Spumante Brut Marche <i>Pecorino</i>	€ 30.00
Vallepiciola	
Perlinetto Toscana Rosato Metodo Classico 2020 <i>Pinot Nero</i>	€ 39.00
Villa Corniole  Salisà Trento DOC 2017 <i>Chardonnay</i>	€ 40.00
Salisà Dosage Zero Trento DOC 2016 <i>Chardonnay</i>	€ 48.00
Le vigne di Alice "Tajad" Brut <i>Glera Verdiso Boschera</i>	€ 21,00
Tenuta di Frassineto Toscana Brut Riserva Millesimato 2016 (aff. 48 mesi) <i>Chardonnay</i>	€48.00

Whites

Bastianelli  "Ribelle" Falerio Pecorino Marche DOC 2021 <i>Pecorino</i>	€ 25.00
Icario "Nysa" IGT 2019 <i>Trebbiano Gewustraminer Riesling</i>	€ 23.00
Roncus Friulano Colli orientali del Friuli DOC 2018 <i>Friulano</i>	€ 32.00
Vallepiciola Pievasciata Rosato 2020 <i>Pinot Nero</i>	€ 21.00
Villa Corniole Trentino DOC2019 <i>Chardonnay</i>	€ 24.00
Vigna Lenuzza  Friulano Colli orientali del Friuli DOC 2018 <i>Friulano</i>	€ 29.00
Kornell "Damian" Alto Adige DOC 2018 <i>Gewurztraminer</i>	€ 31.00
Weingut Leya Gewurztraminer Alto Adige DOC2020 <i>Gewurztraminer</i>	€ 31.00

Reds

Baldetti "Arenite" Cortona IGT 2015 <i>Syrah</i>	€69.00
Boscarelli Nobile di Montepulciano Riserva DOCG 2010 <i>Prugnolo gentile 80% Colorino 20%</i>	€ 80.00
Claudia Ferrero Brunello di Montalcino DOC2017 <i>Sangiovese</i>	€60.00
Cà La Bionda  Valpolicella Classico DOC 2018 <i>Corvina Corvinone Rondinella Molinara</i>	€ 27.00
Castello di Ama Chianti Clas. G. Selezione DOCG 2011 <i>Sangiovese Malvasia nera</i>	€ 67.00
Castel di Pugna Chianti riserva 2017 <i>Sangiovese</i>	€ 49.00
Fattoria Santa Vittoria "Canapone" Toscana IGT 2016 <i>Pugnitello Sangiovese</i>	€ 50.00
Felsina "Rancia" Chianti Classico Riserva DOCG 2015 <i>Sangiovese</i>	€ 52.00
Giovanni Corino Barolo Classico La Morra DOCG 2015 <i>Nebbiolo</i>	€ 50.00
Guado al Melo  "Atis" Bolgheri Sup. DOCG 2007 <i>Merlot Cabernet F. Cabernet S</i>	€ 65.00
La Collina Dei Ciliegi Amarone della Valpolicella DOCG 2009 <i>Corvina veronese Corvinone Rondinella</i>	€ 75.00
Masi "Costasera" Amarone Classico DOCG 2005 <i>Corvina Molinara Rondinella</i>	€ 120.00
Matè "Mantus" Merlot DOC 2013 <i>Merlot</i>	€ 28.00
Tenuta Poggiorosso  Velthune 2016 <i>Cabernet sauvignon</i>	€46.00
Tanagatta Nobile Riserva 2013 <i>Prugnolo gentile</i>	€ 44.00

Water

Still \ Sparkling	€2.00
--------------------------	-------

We serve microfiltered water  impact on the planet

By the Glass

White / Superior	€ 5.00 / 7.00
Red / Superior	€ 5.00 / 7.00
Prosecco	€ 5.00
Franciacorta	€ 12.00

For the wines proposal by the glass ask to the staff

Craft Beer

Saragiolino Birrifico Agricolo "Chiara" "Vale"	0,75l €16.00
"I.G.A." (Fremontata in Botti di rovere con mosto di vino)	0,75l €25.00

Sweets Wines

Tenuta di Frassineto Vicinale del Duca vendemmia tardiva <i>Traminer Semillon</i>	0,375l € 30.00
Colosi Malvasia delle Lipari DOC 2013 <i>Malvasia Corinto nero</i>	0,375l € 33.00
Dei Vin Santo DOC 2008 <i>Malvasia Trebbiano Grechetto</i>	0,375l € 46.00
La collina dei ciliegi Recioto della Valpolicella passito <i>CorvinaVeronese Rondinella Corvinone</i>	0,50l € 44.00
Palazzone Vendemmia tardiva IGT 2016 <i>Procanico Trebbiano Malvasia</i>	0,75l € 34.00
Tenuta di Fraternita Sidro <i>Mela della Valdichiana</i>	0,75l €20,00
Rey Fernando de Castilla Sherry Pedro Ximénez <i>Pedro Ximénez</i>	0,75l € 45.00
Lustau Sherry East India Solera <i>Palomino Fino Pedro Ximénez</i>	0,50l € 38.00

Coperto *Three Euros*