

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

Coldorato

Prosecco extra dry

€ 6,00

Zen"O"

Prosecco extra dry, Ginger extract and Kombucha

€ 7,00

Lucignano Soul

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

€ 10,00

Sunnervibes

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

€ 10,00

Mediterraneo

Tuscan dry gin, & tonic water Mediterranean herbal

€ 10,00

Champagne

By glass champagne Prestige Brut *Albert*

€ 14,00

Free Hands menu ...

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

Indigo

Chose your Three favorite course, Equal tasting menu for whole table
Whole Menu Forty-four Euros Per person

Yellow

Chose your five favorite course, Equal tasting menu for whole table
Whole Menu Fifty-five Euros Per person

Orange

Our surprise seven course tasting menu Equal for whole table
Whole Menu Seventy-seven Euros Per person

Wines pairing (3 glasses)
Euro Twenty-five

Wines pairing (4 glasses)
Euro Forty

A la carte

Tuscan tomato soup

Warm tomato and bread soup basil flavored, served with Burrata cheese
Sixteen Euro

Wild chicken

In barbecue style served whit aromatic salad and kombucha vinegar
Eighteen Euro

Scallops

Coconut tempura, fermented kale, lime and ginger sorbet
Nineteen Euro

Beetroot

Red dumplings, gorgonzola cheese cream, Kopi-Luwak coffee
Eighteen Euro

Shrimps *(20 minutes)

Risotto rice with shrimps tartar, fermented and candied lemon
Twenty Euro

Like a Carbonara

Ravioli stuffed with "Chianina beef" Tuscan bacon, parmesan eggnog
Nineteen Euro

Organic egg

Crunchy egg, zucchini spaghetti seasoned whit anchovies, green peas pure
Eighteen Euro

Cod fish

Baked, served whit green beans and tomatoes ceviche
Twenty-six Euro

Veal

Filet wrapped in smoked cocoa and chili, almond crumble, roasted pepper salad
Twenty-seven Euro

Dessert...

Choco-Zen

Chocolate sphere and ginger foam whit mango
Eleven Euro

Don't call it cheesecake

White chocolate and cheese lemon scented, strawberry ragout basil flavored
Twelve Euro

Like an Tiramisu

Spiced coffee biscuit, cocoa, mascarpone cream
Ten Euro

Chocolate lovers

Black hot chocolate cake, served with wild berry's salad and ice-cream
Eleven Euro

 vegetarian dish

*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.

Wine List

Champagne

Aubert et Fils

Champagne Brut Prestige € 50,00
Chardonnay, Pinot Noir, Pinot Meunier

Duval-Leroy

Cuvée N°? Degustation Secrete € 120.00
Vintage Limited Edition

Petrois Moriset

Quatre Terroirs Champagne Aop Grand Cru € 82.00
Chardonnay

Remy Leroy

Couvée Extra Brut €78.00
Pinot Noire, Chardonnay

Servaux e Fils

Carte Noire Champagne Aop Brut € 69.00
Pinot Meunier 50%, Pinot Nero 50%

Jaquesson

Couvée N°745 Exrea Brut € 125.00
issue de la récolte 2017 ... et vins de réserve

Italian's Bubbles

Camillucci	
"Ammonites" Franciacorta Brut dosaggio Zero DOCG <i>Chardonnay</i>	€ 44.00
"Ammonites Saten" Franciacorta brut DOCG <i>Chardonnay</i>	€ 48.00
Le Vigne di Alice	
<i>Alice P.S. Integrale</i> Brut Metodo Ancestrale <u>Senza Solfiti 2015</u> <i>Glera</i>	€ 41.00
Marco Capra 	
"Sei Tremenda" Altalanga Extea Brut DOCG <i>Chardonnay</i>	€ 49.00
Monfort	
"Cuvée 85" Trento DOC Brut Metodo Classico <i>Chardonnay Pinot Nero</i>	€ 40.00
Oltrenero	
Oltrepò Pavese Metodo Classico Dosaggio Zero DOCG <i>Pinot Nero</i>	€ 51.00
Ruiz De Cardenas	
"Cuvée Armonia" Oltrepò Pavese M.C. Extra Brut <i>Chardonnay</i>	€ 39.00
"Galanta Rosè" Metodo Classico Brut <i>Pinot Nero</i>	€ 46.00
Tenuta Stella 	
Tanni Pas-Dosè (<u>affinamento 60 mesi</u>) <i>Chardonnay</i>	€ 46.00
Ribolla Gialla Collio DOC (<u>affinamento 24 mesi</u>) <i>Ribolla gialla</i>	€ 36.00
Tenuta di Frassineto	
Toscana Brut Metodo Classico Millesimato 2018 <i>Chardonnay</i>	€ 35.00
T.e.s.s.a.r.i 	
Arcerus Garganega Spumante Extra Brut <i>Garganega</i>	€ 24.00
Tosca 	
"Kiki V" Rosè Brut Metodo Classico S.A. <i>Merlot</i>	€ 28.00

Tuscan's Whites

Avignonesei

"Il Marzocco" Toscana IGT 2022 € 46.00
Chardonnay

La Nascosta

"Macchialuna" Toscana IGT 2021 € 30.00
Petit Manseng, Sauvignon Blanc, e altre uve a bacca bianca

"Gisso" Toscana Bianco IGT 2021 € 43.00
Sauvignon Blanc

"Moscaminer" Toscana Bianco IGT 2020 € 38.00
Moscato Gewurztraminer

Tenuta di Frassineto

"Rancoli" IGT 2021 € 26.00
Vermentino

Tenuta Poggiorosso

"Feronia" Toscana IGT 2021 € 35.00
Viognier

"Phylika" Toscana IGT 2021 € 26.00
Vermentino

Italian's Whites

Di Lenardo

"Father's Eyes" Venezia Giulia IGT 2022/23 € 30.00
Chardonnay

Sauvignon Venezia Giulia IGT 2022 € 24.00
Sauvignon Blanc

"Tho !" Friuli DOC 2023 € 25.00
Friulano

Le Plantze "La Copine" Valle D'Aosta 2022 € 27.00
Sauvignon Blanc

Vigna Lenuzza

Ribolla Gialla Friuli V.G. DOP2022 € 27.00
Ribolla gialla

Falkenstein



Riesling Alto Adige DOC 2022 € 39.00
Riesling

Bisi

"La Gra" Riesling Bergamasca IGT 2023 € 26.00
Riesling


Bricco Carlina  	
"Serafina" Langhe bianco DOC 2021	€ 28.00
<i>Favorita</i>	
Paolo Conterno	
"A Val" Langhe DOC 2021	€ 32.00
<i>Arneis</i>	
Madrevite 	
"il Reminore" Umbria IGP 2023	€ 29.00
<i>Trebbiano</i>	
Maso Cantanghel 	
Sotsàs cuvée Vigneti delle Dolomiti IGT 2020	€ 29.00
<i>Chardonnay Pinot bianco Sauvignon</i>	
"Vigna Caselle" Gewurztraminer Trentino DOC 2021	€ 32.00
<i>Gewurztraminer</i>	
Massimago  	
"Duchessa Allegra" Veneto IGT2021	€ 27.00
<i>Garganega</i>	
Agricola Lanciani 	
3Bbianco Marche IGT 2020	€ 26.00
<i>Trebbiano</i>	
Bastianelli 	
"Niamh" Passerina Marche DOC 2021	€ 26.00
<i>Passerina</i>	
De Sanctis  	
"Amacos" Lazio Bianco Superiore Riserva IGT 2018	€ 26.00
<i>Malvasia puntinata, Bombino</i>	
Ippolito	
"Pecorello Bianco" Calabria IGT 2022	€ 28.00
<i>Pecorello</i>	
<i>Rosé and Orange wines</i>	
Agricola Fani 	
"CorteRosa" Syrah IGT 2023	€ 34.00
<i>Syrah</i>	
Bastianelli 	
"Chamaleon" Marche IGT 2020 <i>Orange</i>	€ 35.00
<i>Malvasia di Candia, Passerina, Pecorino</i>	
Bruno Rocca Rabajà	
Langhe Rosato 2023	€ 28.00
<i>Nebbiolo</i>	

DiLenardo
"Gossip" Venezia Giulia DOC 2023 *Ranato* € 25.00
Pinot Grigio

Fattoria Sardi  
"12 Primavera" Rosè Toscana IGT 2022 € 34.00
Sangiovese Syrah Vermentino

Ippolito
"Pesca Nera Rosè" Calabria IGT 2022 € 31.00
Greco Nero

La Nascosta
"Rosamatto" Toscana IGT Rosato 2019 € 45.00
Sauvignon, Moscato nero

Madrevite  
"la Bisbetica" Umbria IGP Rosato 2022 € 29.00
Gamay Del Trasimeno

Tenuta Poggiorosso  
"SenzaNome" Toscana *Macerato in Anfora* € 36.00
Vermentino



Tenuta Stella  
Ribolla gialla Friuli Doc 2018 Riserva *Orange* € 52.00
Ribolla gialla

Tuscan's Reds

Agricola Fani  
"Gruccione" Syrah IGT 2020 € 50.00
"Gruccione" Syrah IGT 2021 € 42.00
Syrah
"Occhio di civetta" IGT 2022 € 30.00
Syrah

Baldetti
"Arenite" Cortona IGT 2015 € 69.00
Syrah

Claudia Ferrero
Rosso di Montalcino DOC 2020 € 32.00
Sangiovese

Fattoria di Petrognano  
Mene Chianti Superiore DOCG 2022 € 28.00
Sangiovese
Meme Chianti Riserva DOCG 2017 € 32.00
Sangiovese

La Nascosta

"Saltamacchia" Orcias Toscana DOC 2019 € 42.00
Sangiovese Merlot

Tanagatta

Rosso di Montepulciano DOC 2020 € 25.00
Prugnolo gentile

Nobile di Montepulciano DOC 2019 € 36.00
Prugnolo gentile

Tenuta di Licinia

"Sasso di Fata" CRU Toscana IGT 2019 € 75.00
Cabernet S, Cabernet F, Petit Verdot

"Montepolli" Toscana Rosso IGT 2019 € 35,00
Merlot, Cabernet S, Cabernet F, Petit Verdot

Tenuta Poggiorosso

"Fufluna" Toscana IGT 2021 € 30.00
Merlot, Cabernet S. Cabernet F. Syrah

"Tages" Toscana IGT 2018 € 37.00
Merlot, Sangiovese

Tenuta Sette Cieli

"Yantra" Bolgheri IGT 2019 € 29.00
Merlot, Cabernet Sauvignon

"Noi 4" Bolgheri DOC 2022 € 47.00
Cabernet Sauvignon - Merlot - Petit Verdot - Cabernet Franc

Italian's Red

Bricco Carlina

"Fontanavi " Barbera d'Asti DOCG 2020 € 26.00
Barbera

Di Lenardo

"Ronco Nolè" Friuli 2017 € 25.00
Merlot Cabernet S. Refosco

Falkenstein






Blaubergund Alto Adige Val Venosta DOC 2020/21 € 47.00
Pinot Nero

Kollerhof

"Mazon" Pinot Nero Alto Adige DOC 2021 € 48.00
Pinot Nero

Massimago

Marchesa Mariabella Valpolicella Ripasso Superiore € 34.00
Corvina Corvinone Rondinella Croatina Teroldego

Tenuta Stella  	
Sdencina Rosso Collio DOC 2017	€ 31.00
<i>Schioppettino Refosco</i>	
Morella 	
"Mezzanotte" Salento IGP 2020	€ 26.00
<i>Primitivo</i>	
Musto Carmelitano  	
"Maschitano Rosso" DOC 2015	€ 23.00
<i>Aglianico</i>	
Giba	
Carignano del Sulcis DOC 2015	€ 22.00
<i>Carignano</i>	

Zenzero private cellar

a small selection of bottles in limited numbers...

... let us suggest

6Mura Spumante Rosé Metodo Classico DOC S.A.	€ 47.00
<i>Carignano</i>	
Vallepiciola Perlinetto Toscana Rosato Metodo Classico 2020	€ 39.00
<i>Pinot Nero</i>	
Tenuta di Frassineto Toscana Brut Riserva Mill. 2016 (aff. 48 mesi)	€ 48.00
<i>Chardonnay</i>	
Di Lenardo "One Shot Project" Venezia Giulia IGT 2021 Limited Ed.	€ 44.00
<i>Sauvignon Blanc</i>	
"Thanks" Venezia Giulia IGT 2018	€ 32.00
<i>Chardonnay, Friulano, Malvasia, Verduzzo, Sauvignon</i>	
Marco Capra  "Ororosa" Langhe DOC Rosato	€ 31,00
<i>Nebbiolo</i>	
Matteo Correggia   "Roero Arneis" Piemonte DOCG 2021	€ 27.00
<i>Arneis</i>	
Tenuta Stella   Malvasia Collio DOC 2020	€ 31.00
<i>Malvasia Istriana</i>	
Friulano Collio DOC 2020	€ 29.00
<i>Tocai Friulano</i>	
Baldetti "Crano" Cortona DOC 2016	€ 39.00
"Crano" Cortona DOC 2013	€ 47.00
<i>Syrah</i>	
Buccelletti   "Merigge" IGT Toscana Merlot	€ 34.00
<i>Merlot</i>	

Castello della Panaretta Chianti Classico Riserva DOC 2019 <i>Sangiovese</i>	€ 39.00
Claudia Ferrero Brunello di Montalcino DOCG 2017 <i>Sangiovese</i>	€ 60.00
Paolo Conterno "Bricco" Barbera d'Asti DOCG 2020 <i>Barbera</i>	€ 29.00
Masi "Costasera" Amarone Classico DOCG 2005 <i>Corvina Molinara Rondinella</i>	€ 120.00
Tenuta Poggiorosso  Velthune 2016 <i>Cabernet Sauvignon</i>	€ 46.00

By the Glass

White / Superior	€ 6.00 / 7.00
Red / Superior	€ 6.00 / 8.00
Prosecco	€ 9.00
Champagne Brut Prestige	€ 14.00

For the wines proposal by the glass ask to the staff

Water

Still \ Sparkling	€ 3.00
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We serve microfiltered water  impact on the planet

Craft Beer

Saragiolino <i>Craft brewery</i> "Chiara" or "Vale"	0,75l € 16.00
"I.G.A." (<i>Fremmentata in Botti di rovere con mosto di vino</i>)	0,75l € 25.00

Sweets Wines

Dei Vin Santo DOC 2008 <i>Malvasia Trebbiano Grechetto</i>	375ml € 46.00
Vallepicciola Vin Santo del C. Classico Occhio di Pernice <i>Malvasia Bianca Trebbiano</i>	375ml € 52,00

La collina dei ciliegi Recioto della Valpolicella passito <i>Corvina Veronese Rondinella Corvinone</i>	500 ml	€ 48.00
Marco Capra Bricco delle merende Moscato D'Asti DOCG <i>Moscato bianco</i>	750 ml	€ 32.00
Tenuta di Frassineto Vendemmia tardiva IGT 2020 <i>Traminer Semillon</i>	375 ml	€ 33.00
Di Lenardo Pass the Cookies ! <i>Verduzzo Friulano Riesling e altre uve a bacca bianca</i>	500 ml	€ 38.00
Hauner Malvasia delle Lipari DOC Passito <i>Malvasia di Lipari Corinto Nero</i>	500 ml	€ 50.00
Lustau Sherry East India Solera <i>Palomino Fino Pedro Ximénez</i>	500 ml	€ 38.00
Rey Fernando de Castilla Sherry Pedro Ximénez <i>Pedro Ximénez</i>	750 ml	€ 45.00

Coperto Five Euros Per Person
The price not included tips