

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

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 coking, served whit zucchini's gazpacho and anchovies

The 4th "P"

Ravioli pasta whit 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 Tirty-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 wrapped 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

Meracinque'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

Shrimps

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

Fifteen Euros

The Tuscan tomato soup

Served with organic egg in slow cooking, parmesan cheese air and basil

Thirteen Euros

"Chianti tuna" 2021

Suckling pig, Toscanello beans, red cabbage, bay leaf sauce

Thirteen Euro

Carnaroli Rice (20 minutes)

Risotto rice served with scallops carpaccio and Mojito jelly

Sixteen Euro

Upside Down

Saffron rice timbal whit licorice

Fourteen Euro

Ravioli like a "Carbonara"

Chianina stew handmade ravioli, Parmesan cheese eggnog, Sichuan pepper

Fourteen Euros

Croaker

Baked in almond crumbe, escarole in vanilla scented oil and curry sauce

Twenty-one Euros

Rabbit

Leg in porchetta style, cucumber and tomatoes salad

Nineteen Euro

Tuscan soul

Cold cuts of the week

Twelve Euro

Black Tuscan crouton

Ten Euro

Sliced veal steak, beans, mixed salads

Twenty-four Euro

Small selections of pecorino cheese and fruit compotes

Twelve Euro

P.W. Wi-Fi ZenzeroRestaurant

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 Caramel

Salted caramel parfait chocolate crumble
Euro Nine

"De'Magi"

Alchemy cheese tasting
Euro Fifteen

Sweet Tuscan

Cantucci home made for you with VinSanto
Euro Seven

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

€ 75,00

Petrois Moriset

*Quatre Terroirs Champagne Aop Grand Cru
100% Chardonnay*

€ 82.00

Remy Leroy

*Couvée Extra Brut
Pinot Noire, Chardonnay*

€78.00

Servaux e Fils

*Carte Noire Champagne Aop Brut
Pinot Meunier 50%, Pinot Nero 50%*

€ 69.00

Jaquesson

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

€ 125.00

Italian's Bubbles

Bucelletti

*Gisso spumante Rosato
Syrah*

€21,00

Bisson *(affinamento 13 mesi sui lieviti nei fondali marini)*

*Abissi pas dosé Portofino DOC 2014
Bianchetta genovese Vermentino*

€ 63.00

Camillucci

*"Ammonities" Franciacorta Saten
Chardonnay*

€ 45.00

Franciacorta Brut Rosé DOCG

Pinot Nero

€ 50.00

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	€ 22.00
Matilde IGT 2021	
<i>Incrocio Manzoni Pinot bianco</i>	
Guado al melo 	€ 39.00
"Criseo" Bolgheri DOC 2016	
<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>	
"Phylka" 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	€ 21.00
<i>Sauvignon Blanc</i>	
Maso Cantanghel 	
Sotsàs cuvée Vigneti delle Dolomiti IGT 2019	€ 27.00
<i>Chardonnay Pinot bianco Sauvignon</i>	
"Vigna Caselle" Gewurztraminer Trentino DOC 2021	€ 32.00
<i>Gewurztraminer</i>	
Falkenstein 	
Riesling Alto Adige DOC 2018	€ 38.00
<i>Riesling</i>	
Massimago 	
"Duchessa Allegra" Veneto IGT 2021	€ 27.00
<i>Garganega</i>	
Matteo Correggia 	
"Roero Arneis" Piemonte DOCG 2021	€ 27.00
<i>Arneis</i>	
Ciù Ciù 	
"Arbinus" Verdicchio dei Castelli di Jesi Classico DOP 2018	€ 22.00
<i>Verdicchio</i>	



Azienda Agricola Lanciani 	
Offida Pecorino DOCG 2020	€ 24.00
<i>Pecorino</i>	
B Biano Marche IGT 2020	€ 24.00
<i>Trebbiano</i>	
Bastianelli 	
"Niamh" Passerina Marche DOC 2021	€ 21.00
<i>Passerina</i>	
De Sanctis  	
"Amacos" Lazio Bianco Superiore Riserva IGT 2018	€ 26.00
<i>Malvasia puntinata, Bombino</i>	
Palazzone 	
"Terre Vineate" Orvieto Classico Superiore DOC 2018	€ 23.00
<i>Procanico Grechetto Verdello Druppeggio Malvasia</i>	
Graci	
Etna Bianco DOC 2018	€ 38.00
<i>Carricante Cataratto</i>	
Giba	
Vermentino di Sardegna DOC 2018	€ 20.00
<i>Vermentino</i>	

Rosé and Orange wines

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

Tuscan's Reds

Baldetti	
"Crano" Cortona DOC 2016	€ 39.00
<i>Syrah</i>	
Bucelletti  	
"Arrone" IGT Toscana rosso 2020	€ 22.00
<i>Sangiovese Canaiolo</i>	
"Merigge" IGT Toscana Merlot	€ 32.00
<i>Merlot</i>	
Claudia Ferrero	
Rosso di Montalcino DOC 2019	€ 31.00
<i>Sangiovese</i>	
Brunello di Montalcino DOCG 2017	€ 57.00
<i>Sangiovese</i>	
Fattoria di Petrognano  	
Meme Chianti superiore DOCG 2019	€ 22.00
<i>Sangiovese</i>	
Meme Chianti Riserva DOCG 2017	€ 32.00
<i>Sangiovese</i>	
Monte Bernardi  	
Chianti Classico Riserva DOCG	€ 44.00
<i>Sangiovese Canaiolo</i>	
Tanagatta	
Rosso di Montepulciano DOC 2019	€ 22.00
<i>Prugnolo gentile</i>	
Nobile di Montepulciano DOC 2017	€ 29.00
<i>Prugnolo gentile</i>	
Guado al melo	
"Atis" Bolgheri Superiore DOC 2015	€ 55.00
<i>Cabernet S. Cabernet F. Merlot</i>	
Giorgio Meletti Cavallari	
"Borgeri Rosso" Bolgheri DOC 2020	€ 32.00
<i>Cabernet S. Merlot Syrah</i>	
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 IGT 2021 <i>Merlot, Cabernet S. Cabernet F. Syrah</i>	€ 25.00
"Tages" Toscana IGT 2018 <i>Merlot, Sangiovese</i>	€ 37.00
Tenuta Sette Cieli "Yantra" Bolgheri IGT 2018 <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
Giovanni Ederlè  Valpolicella Ripasso Superiore DOC <i>Corvina Corvinone Rondinella</i>	€ 40.00
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
Vallepicciola 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

Palagetto Vernaccia Santa Chiara DOCG 2020  <i>Vernaccia 95% Incrocio Manzoni 5%</i>	€ 22.00
Aia Dei Colombi Fiano del Sannio DOC 2018 <i>Fiano</i>	€ 23.00
Bastianelli  "Ribelle" Falerio Pecorino Marche DOC 2021 <i>Pecorino</i>	€ 25.00
Falkenstein  Riesling Alto Adige DOC 2014 Private Reserve <i>Riesling</i>	€ 44.00
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 Pieveasciata Rosato 2020 <i>Pinot Nero</i>	€ 21.00
Villa Corniole "Kroz" Trentino DOC 2019 <i>Muller Thurgau Chardonnay</i>	€ 28.00
"Chardonnay" Trentino DOC 2019 <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 DOC 2020 <i>Gewurztraminer</i>	€ 31.00

Reds

Baldetti "Crano" Cortona DOC 2013 <i>Syrah</i>	€ 43.00
"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
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
Casanova di Neri Brunello DOCG 2009 <i>Sangiovese grosso</i>	€ 95.00
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 Ederlè   Valpolicella Ripasso Superiore DOC <i>Corvina Corvinone Rondinella</i>	€ 40.00
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 Brunello di Montalcino DOC 2010 <i>Sangiovese grosso</i>	€ 80.00
"Mantus" Merlot DOC 2013 <i>Merlot</i>	€ 28.00
Sanguineto Nobile di Montepulciano DOCG 2018 <i>Prugnolo gentile Mammolo Canaiolo nero</i>	€ 46.00
Tanagatta Nobile Riserva 2013 <i>Prugnolo gentile</i>	€ 44.00

Water

Liscia \ Mossa	€ 2.00
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We serve microfiltered water  impact on the planet

By the Glass

Bianco	€ 5.00
Rosso	€ 5.00
Prosecco	€ 5.00
Franciacorta	€ 12.00

For the wines proposal by the glass ask to the staff

Craft Beer

Saragiolino *Birrificio Agricolo*

"Chiara"

0,75l €16.00

"I.G.A." (*Frementata in Botti di rovere con mosto di vino*)

0,75l €25.00

Sweets Wines

Tenuta di Frassineto *Vicinale del Duca vendemmia tardiva
Traminer Semillon*

0,375l € 30.00

Colosi *Malvasia delle Lipari DOC 2013
Malvasia Corinto nero*

0,375l € 33.00

Dei Vin Santo *DOC 2008
Malvasia Trebbiano Grechetto*

0,375l € 46.00

La collina dei ciliegi *Recioto della Valpolicella passito
Corvina Veronese Rondinella Corvinone*

0.50l € 44.00

Palazzone *Vendemmia tardiva IGT 2016
Procanico Trebbiano Malvasia*

0,75l € 34.00

Tenuta di Fraternita *Sidro
Mela della Valdichiana*

0,75l €20,00

Rey Fernando de Castilla *Sherry Pedro Ximénez
Pedro Ximénez*

0.75l € 45.00

Lustau *Sherry East India Solera
Palomino Fino Pedro Ximénez*

0.50l € 38.00

Coperto *Three Euros*