VENTI PUNTO ZERO
20
ZERO

MENU RESTAURANT



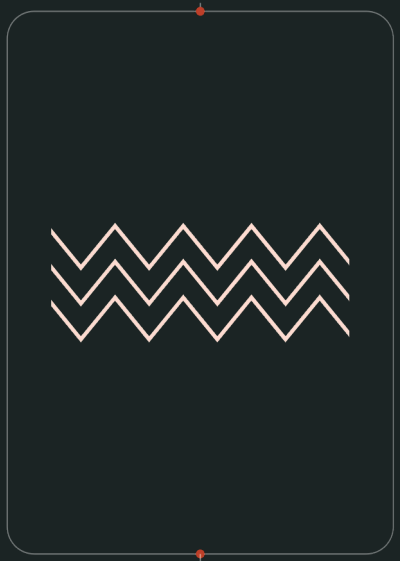
I — The breath of the earth, the soul of memory.

RADICI.



The alchemy of matter, in praise of the essential. — II

RICERCA.



III — The courage to dream, an embrace with the infinite.

ORIZZONTI.

∞ *A journey through flavours*

The cover charge is
€2.50 per person

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STARTERS

Signature DISH

Roasted Artichoke

Roasted artichoke with its own ash, Pecorino Romano DOP fondue, guanciale, parsley oil. — 12,00 €

Savoury Cappuccino

Potato and soy cappuccino, porcini mushrooms, cocoa, Maldon salt flakes. Served with a butter-toasted babà. — 14,00 €

Crispy Egg

Crispy egg, Grana Padano DOP fondue, black truffle, butter-sautéed spinach, beef jus. — 14,00 €

Salmon Sashimi

Smoked salmon sashimi, chive-flavoured Philadelphia mousse, salmon roe. Served with a savoury brioche toasted in butter. — 16,00 €

Stuffed Squid

Squid stuffed with its own filling, bread and mussels, glazed with friarielli, squid reduction, a drizzle of charcoal-smoked buffalo mozzarella. — 16,00 €

Piedmontese Fassona Tartare

Piedmontese Fassona beef tartare, Castelmagno DOP "Mountain Product" cream, Giffoni IGP hazelnut tuile, pioppini mushrooms. — 18,00 €

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FIRST COURSES

Signature DISH

Genovese Raviolo

Raviolo filled with Neapolitan-style genovese, Monti Lattari cheese fondue, Campanian annurca apple IGP, chargrilled chestnuts. 14,00 €

Filled Gnocco

Potato gnocco filled with Casertana black pork ragù, pumpkin, thyme tapioca chips, freshly grated Pecorino Romano DOP. 14,00 €

Tubetto "Al Coccio"

Gragnano IGP ridged tubetti "28 Pastai" cooked in an orange-scented clay-pot stock, seared orange pulp, basil oil. 18,00 €

Pasta, Chickpeas & Langoustines

Mixed Gragnano IGP pasta "28 Pastai", chickpeas in two textures, langoustine reduction, raw langoustine*, rosemary oil. 20,00 €

Truffle Tagliolini

Egg tagliolini, butter, black truffle, hazelnut sauce. 24,00 €

Porcini Mushroom Risotto

Vialone nano rice "Riserva San Massimo", porcini mushrooms, basil cream and Grana Padano DOP, jus. 26,00 €

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MAIN COURSES

Salt Cod Tempura

Salt cod tempura, sweet-and-sour papaccella peppers, fresh escarole, black olive crumble, salt cod mayo. — 18,00 €

Slow-Cooked Pork Belly

Slow-cooked pork belly glazed with annurca apple, served with a fried raviolo filled with escarole, raisins and pine nuts, cinnamon apple jam and jus. — 20,00 €

Salmon Wellington

Salmon steak Wellington, chard tamagoyaki, mustard hollandaise sauce. — 24,00 €

Twice-Cooked Spring Chicken

Recommended for 2 people

Free-range spring chicken cooked twice, herb-scented, hazelnut potato espuma, truffle royal sauce, chicken jus. — 32,00 €

Carne alla BRACE

Tomahawk

Red Krowa - approx. 1.4 kg — 7,50 € per 100 g

Carne alla BRACE

T-Bone

Prussian heifer - approx. 1.4 kg — 7,50 € per 100 g

Carne alla BRACE

Cuberoll

Bavarian - approx. 300 g — 8,90 € per 100 g

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DESSERTS

Tiramisù

Soft coffee-soaked ladyfinger, mascarpone mousse, cocoa tuile. 8,00 €

Cheesecake Coral

White chocolate and vanilla cheesecake, red fruit coulis, cocoa and almond crumble, berries. 10,00 €

Millefeuille

Crisp millefeuille, vanilla custard and salted caramel, buffalo fiordilatte and vanilla ice cream, cocoa crumble. 10,00 €

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ALLERGENS

In this index you will find all the allergens, shown as symbols next to every dish on this menu.

Peanuts and derivatives

Packaged snacks, creams and dressings containing it, even in small amounts.

Tree nuts

Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts and pistachios.

Milk and derivatives

Any product made with milk: yoghurt, biscuits, cakes, ice cream and creams.

Molluscs

Queen scallops, razor clams, scallops, mussels, oysters, limpets, clams, wedge clams etc.

Fish

Food products containing fish, even in small percentages.

Soy

Derived products such as soy milk, tofu, soy noodles and similar.

Crustaceans

Sea and freshwater: prawns, langoustines, lobsters, crabs and similar.

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Sesame

Whole seeds used in bread, and flours even if they contain only a minimal percentage.

Gluten

Cereals, wheat, rye, barley, oats, spelt, kamut, including their hybrids.

Lupins

Found in vegan foods such as roasts, sausages, flours and similar.

Mustard

Can be found in sauces and dressings, especially in mostarda.

Celery

Both in pieces and in preparations for soups, sauces and vegetable concentrates.

Sulphur dioxide and sulphites

Pickled foods, foods preserved in oil or brine, jams, dried mushrooms, preserves etc.

Eggs and derivatives

Eggs and products containing them, such as mayonnaise, emulsions, egg pasta.