VENTI PUNTO ZERO
20
ZERO

MENU GASTRONOMIC APERITIVO

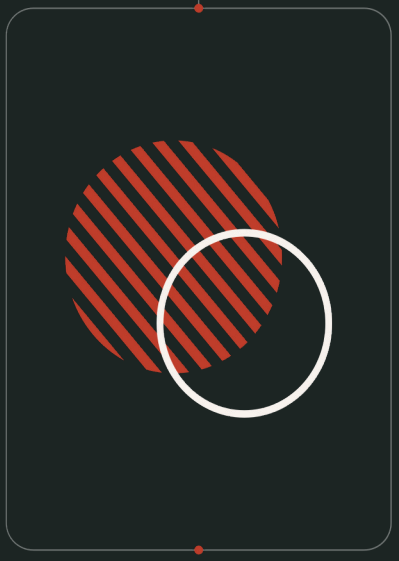


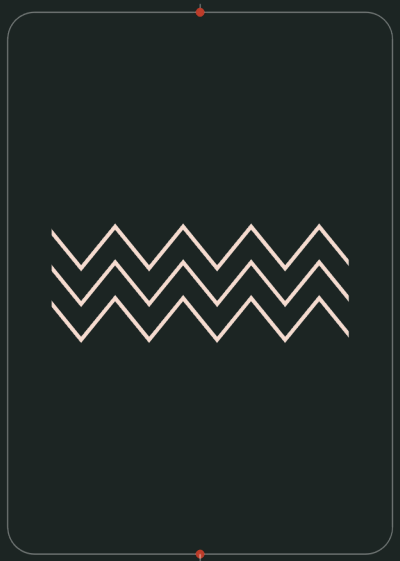
I — The breath of the earth, the soul of memory.

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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FRIED

Crocchè

Potatoes, smoked buffalo provola, Pecorino Romano DOP, Grana Padano, black pepper. 2,50 €

Lardiata Frittatina

Bucatini, cured lard, yellow and red cherry tomatoes, basil. 3,50 €

Pasta & Potato Frittatina

Mixed pasta, potatoes, red cherry tomatoes, smoked buffalo mozzarella. 3,50 €

Cacio & Pepe Arancino

Carnaroli rice, Pecorino Romano DOP, black pepper, coated in crushed Neapolitan almond tarallo. 3,50 €

Nuggets - 6 pcs

Pulled pork nuggets in BBQ sauce, corn flakes coating, sweet and spicy mayo. 10,00 €

FRIED

Salt & Pepper Chips

Potato chips seasoned with salt and pepper, served with a trio of mayonnaises. **6,00 €**

Crispy Prawn - 2 pcs

Panko-breaded prawn*, amarena cherry mayo, seaweed powder. **6,00 €**

Waffle Fries

Waffle-cut potatoes*, slow-cooked pork in a beer teriyaki reduction, sweet and spicy mayo. **8,00 €**

WORLD SELECTION

Jamón Ibérico

100% Ibérico Bellota ham, aged 42 months, hand-sliced to order, by “Monte Nevado”, winner of “MEJOR JAMON 2025”. **35,00 €** 85 gr.

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STREET FOOD

Land Bao - 2 pcs

Slow-cooked pork in a beer teriyaki reduction, crispy sauce, hazelnut. 8,00 €

Land Buns - 2 pcs

Marinated breaded chicken, sweet-and-sour papaccella peppers, peanut mayo. 8,00 €

Genovese Brioche

Brioche bun, traditional Neapolitan genovese, Pecorino Romano DOP, basil sauce. 4,00 €

PAN PIZZA

Margherita

Cherry tomato sauce, basil sauce, mozzarella sauce, Grana Padano DOP, extra virgin olive oil. 10,00 €

Like a Capricciosa

Farmhouse roasted cooked ham, pioppini mushrooms, artichoke mayo, olive powder, Provolone del Monaco. 14,00 €

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PLATTER CAMPANIA



This platter is a selection of typical cured meats and cheeses from the Campania region, served with honey, jam and bread.

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x2	***x3***	***x4***	***x5***
People	*People*	*People*	*People*
€28,00	***€40,00***	***€50,00***	***€60,00***

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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 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.