

0 ZERO

ristorante pizzeria



 @zeroristorante

 @zero_ristorante

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BREAD & OLIVES

BRUSCHETTA CLASSICA (V) *toasted bread topped with tomato, fresh basil, oregano, onions & garlic* 5.45

GARLIC TOMATO PIZZA BREAD (V) *pizza bread with garlic & tomato sauce* 6.10

GARLIC CHEESE PIZZA BREAD (V) *pizza bread with garlic & mozzarella cheese* 7.20

FOCACCIA (V) *pizza bread with olive oil & herbs* 4.95

CESTINO DI PANE (V) *homemade bread served with olive oil & balsamic vinegar* 4.95

OLIVE MARINATE (V) *spicy marinated olives* 4.95

ANTIPASTI - STARTERS

PASTA E FAGIOLI (V) *pasta and borlotti bean soup* 8.80

FUNGHI FRITTI (V) *fried breaded mushrooms topped with garlic & butter* 7.80

MELANZANE ALLA PARMIGIANA (V) *aubergines with tomato, mozzarella cheese & basil* 8.80

MOZZARELLA IN CARROZZA (V) *deep fried mozzarella cheese served with tomato sauce* 8.30

INSALATA BURRATA (V) *creamy mozzarella “burrata” with avocado, cherry tomatoes and pesto* 14.20

BUFALA E PEPERONI (V) *marinated roasted peppers topped with buffalo mozzarella cheese* 12.00

ANTIPASTO ZERO TO SHARE *parma ham, salami, mortadella, bresaola, coppa, pancetta, vegetables in oil, buffalo mozzarella & mixed deep-fried vegetables* 26.30 (price is for two persons)

COSTINE DI MAIALE *spare ribs in barbeque sauce* 11.65

TOMINO E SPECK *oven baked Italian cheese wrapped in smoked ham* 11.20

BOCCONCINI DI POLLO *chicken goujons in tempura and dijon mustard* 9.95

ALETTE DI POLLO *roasted spicy chicken wings with rocket salad* 8.25

FEGATINI ALLA DIAVOLA *chicken livers in spicy tomato sauce* 11.20

PEPERONE RIPIENO *pepper stuffed with minced meat topped with cheese* 11.20

TRITTICO DELLO CHEF *smoked salmon, white crab meat and king prawn* 15.40

COZZE ALLA PROVINCIALE *mussels in tomato, garlic & white wine sauce* 11.95

CALAMARI FRITTI *deep fried squid with tartar sauce* 12.50

GAMBERONI RAVELLO *king prawns in garlic & butter sauce* 12.50

CAPESANTE E PANCETTA *scallops wrapped in bacon, served with crispy spinach & mustard sauce* 16.50

INSALATE - SALADS

INSALATA NICOISE *mixed leaf salad with potato, french bean, boiled egg, anchovies, onions & tuna* 12.90

INSALATA ZERO *mixed leaf salad with sundried tomatoes, parmesan flakes & warm tiger prawns* 15.95

INSALATA DI POLLO *mixed lettuce, tomatoes, croutons, parmesan flakes, grilled chicken & caesar dressing* 14.50

PIZZA

CHOOSE YOUR BASE FROM OUR TRADITIONAL LIGHT SOUR DOUGH OR HEALTHY SKINNY WHOLEMEAL BASE

GLUTEN FREE BASE (+2.50) *although ingredients are gluten-free, there might be traces of gluten due to cross contamination during pizza making process

MARGHERITA (V) *tomato & mozzarella cheese* 10.50

PRIMAVERA (V) *focaccia base with fresh chopped tomato, rocket pesto and burrata cheese (no tomato base)* 13.10

FANTASIA (V) *tomato, mozzarella, red onions, cherry tomatoes, basil & buffalo mozzarella* 10.90

FIorentina (V) *tomato, mozzarella cheese, spinach, egg & garlic* 10.95

CAPRINA (V) *tomato, mozzarella, goats cheese, grilled courgettes & sundried tomatoes* 10.95

CALZONE *folded pizza with tomato, mozzarella cheese, pepperoni sausage, mushrooms & ham* 11.90

CALZONE PARTENOPEA *folded pizza with mozzarella, ricotta cheese, boiled egg, salami napoli and black pepper, topped with tomato sauce* 12.95

MADE IN SUD *half pizza half calzone, pizza with tomato, cherry tomatoes, buffalo mozzarella and basil, calzone filled with ricotta cheese, mozzarella and salami Napoli* 12.10

ZERO SPECIAL *tomato, mozzarella, taleggio cheese, rocket salad, parma ham & parmesan flakes* 13.95

APPASSIONATA *tomato, mozzarella cheese, pepperoni sausage, buffalo mozzarella and basil* 12.95

DIAVOLA *tomato, mozzarella cheese & pepperoni sausage* 10.95

CALABRESE *tomato, mozzarella, red onions and spicy spreadable sausage “nduja”* 10.95

SPECK E PORCINI *tomato, mozzarella, smoked ham, taleggio, porcini mushrooms & buffalo mozzarella* 13.90

QUATTRO STAGIONI *tomato, mozzarella cheese, ham, pepperoni sausage, mushrooms & olives* 10.95

AMERICANA *tomato, mozzarella cheese, pepperoni sausage, peppers & chilli* 10.95

QUATTRO GUSTI *tomato, mozzarella cheese, pepperoni sausage, Italian sausage, pancetta & ham* 12.90

PROSCIUTTO E FUNGHI *tomato, mozzarella cheese, ham & mushrooms* 10.95

CAMPAGNOLA *tomato, mozzarella, pepperoni sausage, olives, red onions & gorgonzola cheese* 10.95

NAPOLI *tomato, mozzarella cheese, anchovies, capers, olives & garlic* 10.95

ADDITIONAL TOPPINGS OR CHANGES WILL INCUR A SURCHARGE
VEGETABLES 1.00, MEAT / FISH / CHEESE 1.50, PREMIUM MEAT / PREMIUM CHEESE / PORCINI 2.00, BUFFALO MOZZARELLA 2.50, PARMA HAM / SEAFOOD 3.00, BURRATA 4.50

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES. THEY WILL BE ABLE TO ADVISE YOU OF ANY ALLERGENS PRESENT IN THE INGREDIENTS ON OUR MENU

(V) DENOTES VEGETARIAN
(NB) 10% SERVICE CHARGE WILL BE ADDED TO THE BILL

ALL DISHES FROM OUR MENU ARE AVAILABLE FOR TAKEAWAY

PASTA

PENNE ALL'ARRABBIATA (V) *with tomato sauce, chilli & garlic* 10.95

TAGLIATELLE CREMA E FUNGHI (V) *with cream & mushroom sauce* 11.50

GNOCCHI ALLA SORRENTINA (V) *potato dumplings with tomato, mozzarella cheese and basil* 11.50

TAGLIATELLE ALLA CARBONARA *with pancetta in a creamy parmesan cheese sauce* 11.50

LASAGNA DELLA CASA *homemade lasagne with Bolognese, béchamel sauce & parmesan cheese* 11.50

PENNE DELL NONNO *with strips of fillet beef, sundried tomatoes & ragù sauce* 12.95

SPAGHETTI BOLOGNESE *with Bolognese sauce* 11.50

SCIALATIELLI CON SALSICCIA E PORCINI *homemade pasta “scialatielli” with Italian sausage, porcini mushrooms & pancetta* 15.50

TAGLIATELLE CON CINGHIALE *tagliatelle with wild boar ragù* 14.95

PAPPARDELLE AL RAGU DI CERVO *large tagliatelle with venison ragù* 15.50

FETTUCINE AI PEPERONI CON RAGU DI AGNELLO *homemade roasted pepper fettuccine pasta with lamb ragù topped with pecorino cheese* 15.90

LINGUINE POSITANO *with mixed seafood & tomato sauce* 16.95

LINGUINE AL GRANCHIO *with fresh crab meat & cream sauce (may contain traces of crab shell)* 17.90

SPAGHETTI VONGOLE *with fresh clams, garlic & cherry tomatoes* 17.95

TAGLIOLINI LOBSTER *homemade tagliolini with fresh lobster* 26.95

TAGLIOLINI PORTOFINO *homemade black tagliolini with butterfly prawns, garlic & tomato sauce* 19.90

RISOTTO ALLA PESCATORE *Italian risotto with mixed seafood & tomato sauce* 16.95

GLUTEN FREE PENNE Option available (+1.50) *although ingredients are gluten-free, there might be traces of gluten due to cross contamination during the cooking process

PESCE - FISH

SERVED WITH SAUTÉ POTATOES & VEGETABLES

BRANZINO ALLA GRIGLIA *grilled fillet of sea bass* 18.50

TAGLIATA DI TONNO *sliced grilled tuna steak on a bed of marinated roasted peppers* 21.90

PESCE SPADA ALLA SICILIANA *grilled sword fish topped with fresh chopped tomato, olives, garlic and basil* 19.90

CALAMARI FRITTI *deep fried squid served with chips or salad (not served with sauté potatoes and vegetables)* 20.90

SKATE CON BURRO NERO *skate with black butter and capers* 21.90

ZUPPETTA DI PESCE *mixed fish stew served with croutons* 20.90

FRITTO DI MARE IN TEMPURA *deep fried king prawns, tiger prawns, squid & mixed vegetables in tempura (not served with sauté potatoes and vegetables)* 22.95

CARNE - MEAT

SERVED WITH SAUTÉ POTATOES & VEGETABLES

POLLO SORPRESA *chicken breast stuffed with garlic & butter deep fried in breadcrumbs* 16.95

POLLO AI FUNGHI *breast of chicken in cream & mushroom sauce* 16.95

SCALOPPA MILANESE *veal escalope in breadcrumbs served with spaghetti Napoli or vegetables* 19.90

SALTIMBOCCA ALLA ROMANA *veal escalopes topped with sage, Parma ham and white wine sauce* 19.90

VITELLO AI FUNGHI *veal escalopes in cream & mushroom sauce* 19.90

BISTECCA AL PEPE *sirloin steak in pepper sauce* 22.95

BISTECCA AI FUNGHI *sirloin steak in mushroom sauce* 22.95

FILETTO A PIACERE *fillet steak with a choice of peppercorn or porcini mushroom sauce* 31.95

CARRE D'AGNELLO IN CROSTA *rack of lamb coated in bread, herbs and red wine sauce* 24.90

MEDAGLIONI DI CERVO AL AGLIANICO *medallions of venison with aglianico red wine sauce* 22.90

ALLA GRIGLIA - ON THE GRILL

SERVED WITH SAUTÉ POTATOES & VEGETABLES

BISTECCA ALLA GRIGLIA *grilled sirloin steak* 20.90

BISTECCA ALLA FIORENTINA *16-ounce grilled T-Bone steak* 33.90

FILETTO ALLA GRIGLIA *grilled scotch fillet steak* 30.90

AMERICAN GRAIN FED RIB EYE STEAK *12-ounce grilled rib eye served with rocket, cherry tomatoes and parmesan flakes salad (not served with sauté & vegetables)* 37.90

COSTOLETTE D'AGNELLO ALLA GRIGLIA *grilled lamb cutlets* 23.90

TO SHARE, OR FOR THE HUNGRY

SERVED WITH ROCKET SALAD, BEST SERVED MEDIUM, PLEASE ASK FOR WEIGHTS AVAILABLE

48 DAY MATURED SCOTCH BONE RIB EYE *matured to perfection and beautifully marbled, with just the right amount of fat to ensure delicious succulence and flavour* 7.90 per 100g

90 DAY MATURED SCOTCH TOMAHAWK *this cut of beef ribeye has five or more inches of extra bone. It is called a “tomahawk” cut because the steak with the long bone resembles a single-handed axe* 7.90 per 100g

CONTORNI - SIDE ORDERS

INSALATA MISTA (V) *mixed salad* 4.50

INSALATA DI POMODORO (V) *tomato and onion salad* 4.50

RUCOLA E PARMIGIANO (V) *rocket salad and parmesan flakes* 5.50

PATATE SALTATE (V) *sauté potatoes* 4.50

PATATINE FRITTE (V) *skinny fries* 4.50

VEGETALI (V) *fresh vegetables* 4.50