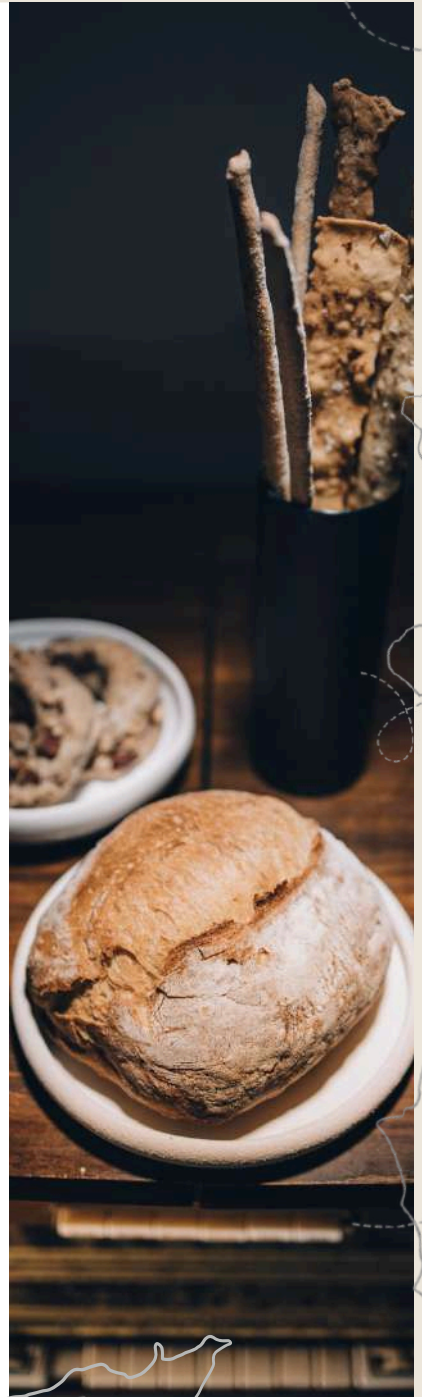


M|E N|U

RESTAURANT

Venti Punto Zero restaurant's mission is to offer our customers a unique culinary experience that celebrates the diversity of Italy's regions.

Our goal is to create innovative gourmet dishes that are rooted in Italian tradition, but with a modern and creative twist.



ALLERGENS

In this index you will find all the allergens that will be reported in symbols next to all the dishes present in this menu.

1

PEANUTS AND DERIVATIVES

Packaged snacks, creams and dressings in which it is present even in small doses.



2

NUTS

Almonds, hazelnuts, walnuts, cashews, walnuts, cashews and pistachios.



3

MILK AND DERIVATIVES

Any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams.



4

MOLLUSCS

Canestrello, razor clams, scallops, mussels, oysters, limpets, clams, cockles, etc.



5

FISH

Food products that contain fish, even in small percentages.



6

SESAME

Whole seeds used for bread, flours even if they contain it in minimal percentages.



7

SOY

Derivative products such as: soy milk, tofu, soy noodles and the like.



8

CRUSTACEANS



Marine and freshwater: shrimp, prawns, lobsters, crabs and the like.

9

GLUTEN



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

10

LUPINI



Present in vegan foods in the form of: roasts, salami, flours and similar.

11

MUSTARD



It can be found in sauces and condiments, especially mustard.

12

CELERY



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

13

SULFUR DIOXIDE AND SULPHITES



Pickled, oil-preserved and brine-preserved foods, jams, dried mushrooms, preserves, etc.

14

UOVA E DERIVATI



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

M|E N|U

APPETIZERS






Our selection of Antipasti celebrates the diversity of Italy's regions through the use of ingredients from all over the country.

Our goal is to create innovative gourmet dishes that are still rooted in Italian tradition, with a modern and creative touch.





 **ROASTED ARTICHOKE 12,00 €** 

Roasted "violet" artichoke with its ash, Pecorino Romano DOP fondue, "Cilento" bacon, parsley oil.

 **CRISPY EGG 14,00 €**    





Crispy egg, parmesan fondue, pioppini mushrooms, spinach sautéed in butter, black truffle.

 **SALMON TARTARE 14,00 €**   

Smoked salmon tartare marinated in chamomile, tzatziki sauce, sweet and sour ginger, salmon eggs, basil oil.

 **SQUID TAGLIATELLA 18,00 €**  

Squid tagliatelle, pumpkin cream soup, "veraci" clams, pumpkin seeds, rosemary oil.

 **ROE DEER CARPACCIO 24,00 €**    

Carpaccio of venison saddle, royal porcini mushroom sauce, toasted hazelnut, berries, dill oil.


M|E N|U

FIRST COURSES

Our selection of first courses is a tribute to the twenty regions of Italy, with seasonal products from all over Italy. Your journey through flavors begins here!





 ORIGAMI 14,00 €

Ravioli filled with "Neapolitan Genovese", Provolone del Monaco DOP fondue, Annurca "Campana" IGP apple, grilled chestnuts, "Alto Adige" IGP green apple chips.



 MUREX 16,00 €


Potato dumplings filled with "Murgia" rabbit ragù, tomato sauce, fried capers, black olive powder, marjoram.



 MISERY E NOBILITY 18,00 €

Mixed pasta from "Gragnano" IGP "28 Pastai" cooked in shellfish bisque, potatoes, smoked buffalo provola foam, "Porcupine" scampi, shellfish powder, basil oil.



 BLACK-GOLD 20,00 €

Egg tagliolini, butter, black truffle, hazelnut sauce.



 SAINT MASSIMO 20,00 €

Vialone nano rice "Saint Massimo Reserve", porcini mushrooms in different consistencies, creamy Taleggio DOP.



M|E N|U

SECOND COURSES

Our second courses are the result of careful research into the best raw materials, starting first with the quality of the product itself, up to the study of the best transformation techniques.

Our goal is to create innovative gourmet dishes that have roots in Italian tradition, but with a modern and creative touch.





PORK CHEEKS
"FRIULANO" C.B.T. **18,00 €**



Low-temperature cooked "Friulano" pork cheeks in an almond crust, black cabbage in different consistencies, champignon mushrooms red fruit chutney.



NEAPOLITAN TATAKI **20,00 €**



Tuna in an extra almond tarallo crust, broccoli rabe in various consistencies, buffalo mozzarella, teriyaki sauce, broccoli rabe oil.



CRAZY SEA BASS **28,00 €**



Seared sea bass, crazy water foam, buttered potatoes, seaweed powder, black garlic.



CHIANINA FILLET IGP **33,00 €**



Chianina PGI fillet "White veal from the central Apennines", potato cream soup, hazelnut cream, pioppini mushrooms, black truffle.



M|E N|U

SWEETS

The desserts at Venti Punto Zero are a pleasure both to the eye and to the palate. Creativity and aesthetic cult meet with the goodness of genuine and high quality raw materials, enhanced by the technique and wisdom of our young Chefs.





BABÀ **10,00 €**



Baba soaked in Martini espresso, dark chocolate and hazelnut praline, mascarpone bavarois, coffee ice cream.



MILLEFOGLIE **10,00 €**



Millefoglie, white chocolate and pistachio namelaka with green Bronte pistachio DOP, pistachio brittle, raspberries.