

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*

## Aperitif

*Coldorato*

Prosecco extra dry

€ 6,00

*Zen"O"*

Prosecco extra dry, Ginger extract and Kombucha

€ 7,00

*Lucignano Soul*

Aperol, bitter, vermut, tonic water, cucumber, lime

€ 10,00

*Summervibes*

Tuscan dry gin, lime juice, ginger beer, mint leaves

€ 10,00

*Mediterraneo*

Tuscan dry gin, & tonic water Mediterranean herbal

€ 10,00

# Free Hands menu ...

Our dishes like a brushstrokes of colors on white canvas  
to bring you... to our contemporary cuisine with tasting menu

## Indigo

Chose your Three favorite course, Equal tasting menu for whole table  
*Whole Menu Forty-four Euros Per person*

## Yellow

Our surprise five course teastingmenu Equal for whole table  
*Whole Menu Fifty-five Euros Per person*

## Orange

Our surprise seven course tasting menu Equal for whole table  
*Whole Menu Seventy-seven Euros Per person*

*Wines paring* (3 glasses)  
Euro Twenty-five

*Wines paring* (4 glasses)  
Euro Fortyfive

## A la carte

### *Organic egg*

Low cocking egg, pecorino cheese cream and seasonal truffle  
*Eighteen Euro*

### *Wild chicken*

In barbecue style served whit aromatic salad and kombucha vinegar  
*Eighteen Euro*

### *Scallops*

Coconut tempura, fermented kale, lime and ginger sorbet  
*Nineteen Euro*

### *Beetroot*

Red dumplings, gorgonzola cheese cream, Kopi-Luwak coffee  
*Eighteen Euro*

## *Shrimps* \*(20 minutes)

Risotto rice with shrimps tartar, fermented and candied lemon  
*Twenty Euro*

## *Like a Carbonara*

Ravioli stuffed with "Chianina beef" Tuscan bacon, parmesan eggnog  
*Nineteen Euro*

## *Cod fish*

Baked, served with green vegetable and vanilla flavored oil  
*Twenty-six Euro*

## *Wild pork*

Filet, almond crumble, escarole, raisin, apple  
*Twenty-seven Euro*

## *Dessert...*

### *Choco-Zen*

Chocolate sphere and ginger foam with exotic fruit  
*Eleven Euro*

### *Don't call it cheesecake*

White chocolate and cheese lemon scented, chocolate crumble  
*Twelve Euro*

### *Old times*

Babà biscuit, Malaga's ice-cream  
*Eleven Euro*

### *Chocolate lovers*

Black hot chocolate cake, served with wild berry's salad and ice-cream  
*Twelve Euro*

### *Tossing in the air*

Hazelnut parfait, salted caramel, candied kumquats  
*Twelve Euro*

## vegetarian dish

For tables of 6 people and more we serve the same menu for all guests

### \* MENU NOTE

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.

## Wine List

### Champagne

#### **Aubert et Fils**

Champagne Brut Prestige € 50,00

*Chardonnay, Pinot Noir, Pinot Meunier*

#### **Duval-Leroy**

*Cuvée N°? Degustation Secrete* € 120.00

*Vintage Limited Edition*

#### **Petrois Moriset**

Quatre Terroirs Champagne Aop Grand Cru € 82.00

*Chardonnay*

#### **Remy Leroy**

Couvée Extra Brut €78.00

*Pinot Noire, Chardonnay*

## Servaux e Fils

Carte Noire Champagne Aop Brut € 69.00  
*Pinot Meunier 50%, Pinot Nero 50%*

## Jaquesson

Couvée N°745 Exrea Brut € 125.00  
*issue de la récolte 2017 ... et vins de réserve*

## Italian's Bubbles

## Camillucci

"Ammonites" Franciacorta Brut dosaggio Zero DOCG € 44.00  
*Chardonnay*

## Le Vigne di Alice

Alice P.S. Integrale Brut Metodo Ancestrale Senza Solfiti 2015 € 41.00  
*Glera*

## Marco Capra

"Sei Tremenda" Altalanga Extea Brut DOCG € 49.00  
*Chardonnay*

## Monfort

"Cuvée 85" Trento DOC Brut Metodo Classico € 40.00  
*Chardonnay Pinot Nero*

## Oltrenero

Oltrepò Pavese Metodo Classico Dosaggio Zero DOCG € 51.00  
*Pinot Nero*

## Ruiz De Cardenas

"Cuvée Armonia" Oltrepò Pavese M.C. Extra Brut € 39.00  
*Chardonnay*

## "Galanta Rosè" Metodo Classico Brut

€ 46.00  
*Pinot Nero*

## Tenuta Stella

Ribolla Gialla Collio DOC (affinamento 24 mesi) € 36.00  
*Ribolla gialla*

## Tenuta di Frassineto

Toscana Brut Metodo Classico Millesimato 2018 € 35.00  
*Chardonnay*

## T.e.s.s.a.r.i

Arcerus Garganega Spumante Extra Brut € 24.00  
*Garganega*

## Tosca

"Kiki V" Rosè Brut Metodo Classico S.A. € 28.00  
*Merlot*

## Tuscan's Whites

### Avignonesei

"Il Marzocco" Toscana IGT 2022 € 46.00  
*Chardonnay*

### La Nascosta

"Macchialuna" Toscana IGT 2021 € 30.00  
*Petit Manseng, Sauvignon Blanc, e altre uve a bacca bianca*

"Gisso" Toscana Bianco IGT 2021 € 43.00  
*Sauvignon Blanc*

"Moscaminer " Toscana Bianco IGT 2020 € 38.00  
*Moscato Gewurztraminer*

### Tenuta di Frassineto

"Rancoli" IGT 2021 € 26.00  
*Vermentino*

### Tenuta Poggiorosso

"Feronia" Toscana IGT 2021 € 35.00  
*Viognier*

"Phylika" Toscana IGT 2021 € 26.00  
*Vermentino*

## Italian's Whites

### Di Lenardo

"Father's Eyes" Venezia Giulia IGT 2022/23 € 30.00  
*Chardonnay*

Sauvignon Venezia Giulia IGT 2022 € 24.00  
*Sauvignon Blanc*

"Tho !" Friuli DOC 2023 € 25.00  
*Friulano*

Le Plantze "La Copine" Valle D'Aosta 2022 € 27.00  
*Sauvignon Blanc*

### Vigna Lenuzza

Ribolla Gialla Friuli V.G. DOP2022 € 27.00  
*Ribolla gialla*

### Falkenstein

Riesling Alto Adige DOC 2022 € 39.00  
*Riesling*


### Bisi

<b>"La Gra" Riesling Bergamasca IGT 2023</b> <i>Riesling</i>	€ 26.00
<b>Bricco Carlina</b>   <b>"Serafina " Langhe bianco DOC 2021</b> <i>Favorita</i>	€ 28.00
<b>Paolo Conterno</b> <b>"A Val" Langhe DOC 2022</b> <i>Arneis</i>	€ 37.00
<b>Madrevite</b>  <b>"il Reminore" Umbria IGP 2023</b> <i>Trebbiano</i>	€ 29.00
<b>Maso Cantanghel</b>  <b>Sotsàs cuvée Vigneti delle Dolomiti IGT 2020</b> <i>Chardonnay Pinot bianco Sauvignon</i>	€ 29.00
<b>"Vigna Caselle" Gewurztraminer Trentino DOC 2021</b> <i>Gewurztraminer</i>	€ 32.00
<b>Massimago</b>   <b>"Duchessa Allegra" Veneto IGT2021</b> <i>Garganega</i>	€ 27.00
<b>Agricola Lanciani</b>  <b>3Bbianco Marche IGT 2020</b> <i>Trebbiano</i>	€ 26.00
<b>Bastianelli</b>  <b>"Niamh" Passerina Marche DOC 2021</b> <i>Passerina</i>	€ 26.00
<b>De Sanctis</b>   <b>"Amacos" Lazio Bianco Superiore Riserva IGT 2018</b> <i>Malvasia puntinata, Bombino</i>	€ 26.00
<b>Ippolito</b> <b>"Pecorello Bianco" Calabria IGT 2022</b> <i>Pecorello</i>	€ 28.00

## Rosé and Orange wines


<b>Agricola Fani</b>  <b>"CorteRosa" Syrah IGT 2023</b> <i>Syrah</i>	€ 34.00
<b>Bruno Rocca Rabajà</b> <b>Langhe Rosato 2023</b> <i>Nebbiolo</i>	€ 28.00

**DiLenardo**  
"Gossip" Venezia Giulia DOC 2023 *Ramato* € 25.00  
*Pinot Grigio*

**Fattoria Sardi**   
"12 Primavera" Rosè Toscana IGT 2022 € 34.00  
*Sangiovese Syrah Vermentino*

**Ippolito**  
"Pesca Nera Rosè" Calabria IGT 2022 € 31.00  
*Greco Nero*

**La Nascosta**  
"Rosamatto" Toscana IGT Rosato 2019 € 45.00  
*Sauvignon, Moscato nero*

**Madrevite**   
"la Bisbetica" Umbria IGP Rosato 2022 € 29.00  
*Gamay Del Trasimeno*


**Tenuta Stella**   
Ribolla gialla Friuli Doc 2018 Riserva *Orange* € 52.00  
*Ribolla gialla*

## Tuscan's Reds

**Agricola Fani**   
"Gruccione" Syrah IGT 2020 € 50.00  
"Gruccione" Syrah IGT 2021 € 42.00  
*Syrah*  
"Occhio di civetta" IGT 2022 € 30,00  
*Syrah*




**Baldetti**  
"Arenite" Cortona IGT 2015 € 69.00  
*Syrah*

**Claudia Ferrero**  
Rosso di Montalcino DOC 2020 € 32.00  
*Sangiovese*

**Fattoria di Petrognano**   
Mene Chianti Superiore DOCG 2022 € 28.00  
*Sangiovese*  
Meme Chianti Riserva DOCG 2017 € 32.00  
*Sangiovese*

**La Nascosta**  
"Saltamacchia" Orcias Toscana DOC 2019 € 42.00  
*Sangiovese Merlot*



<b>Tanagatta</b>	
<b>Rosso di Montepulciano DOC 2020</b>	€ 25.00
<i>Prugnolo gentile</i>	
<b>Nobile di Montepulciano DOC 2019</b>	€ 36.00
<i>Prugnolo gentile</i>	
<b>Tenuta di Licinia</b> 	
<b>"Sasso di Fata" CRU Toscana IGT 2019</b>	€ 75.00
<i>Cabernet S, Cabernet F, Petit Verdot</i>	
<b>"Montepolli" Toscana Rosso IGT 2019</b>	€ 35,00
<i>Merlot, Cabernet S, Cabernet F, Petit Verdot</i>	
<b>Tenuta Poggiorosso</b>  	
<b>"Fufluna" Toscana IGT 2021</b>	€ 30.00
<i>Merlot, Cabernet S. Cabernet F. Syrah</i>	
<b>"Tages" Toscana IGT 2018</b>	
<i>Merlot, Sangiovese</i>	€ 37.00
<b>Tenuta Sette Cieli</b>	
<b>"Yantra" Bolgheri IGT 2019</b>	€ 29.00
<i>Merlot, Cabernet Sauvignon</i>	
<b>"Noi 4" Bolgheri DOC 2022</b>	€ 47.00
<i>Cabernet Sauvignon - Merlot - Petit Verdot - Cabernet Franc</i>	

## Italian's Red

<b>Paolo Conterno</b>	
<b>"Bricco" Barbera d'Asti DOCG 2020</b>	€ 29.00
<i>Barbera</i>	
<b>Di Lenardo</b>	
<b>"Ronco Nolè" Friuli 2017</b>	€ 25.00
<i>Merlot Cabernet S. Refosco</i>	
<b>Massimago</b>  	
<b>Marchesa Mariabella Valpolicella Ripasso Superiore</b>	€ 34.00
<i>Corvina Corvinone Rondinella Croatina Teroldego</i>	
<b>Tenuta Stella</b>  	
<b>Sdencina Rosso Collio DOC 2017</b>	€ 31.00
<i>Schioppettino Refosco</i>	
<b>Morella</b> 	
<b>"Mezzanotte" Salento IGP 2020</b>	€ 26.00
<i>Primitivo</i>	

**Musto Carmelitano**    
"Maschitano Rosso" DOC 2015 € 23.00  
*Aglianico*

**Giba**  
Carignano del Sulcis DOC 2015 € 22.00  
*Carignano*

## Zenzero private cellar

*a small selection of bottles in limited numbers...*

*... let us suggest*

**6Mura** Spumante Rosé Metodo Classico DOC S.A. € 47.00  
*Carignano*

**Vallepiciola** Perlinetto Toscana Rosato Metodo Classico 2020 € 39.00  
*Pinot Nero*



**Tenuta di Frassineto** Toscana Brut Riserva Mill. 2016 (aff. 48 mesi) € 48.00  
*Chardonnay*

**Di Lenardo** "One Shot Project" Venezia Giulia IGT 2021 Limited Ed. € 44.00  
*Sauvignon Blanc*



"Thanks" Venezia Giulia IGT 2018 € 32.00  
*Chardonnay, Friulano, Malvasia, Verduzzo, Sauvignon*

**Marco Capra**  "Ororosa" Langhe DOC Rosato € 31,00  
*Nebbiolo*

**Matteo Correggia**   "Roero Arneis" Piemonte DOCG 2021 € 27.00  
*Arneis*

**Tenuta Stella**   **Malvasia Collio DOC 2020** € 31.00  
**Tanni Pas-Dosè** (affinamento 60 mesi) € 46.00  
*Chardonnay Malvasia Istriana*

**Baldetti** "Crano" Cortona DOC 2016 € 39.00  
"Crano" Cortona DOC 2013 € 47.00  
*Syrah*

**Bucelletti**   "Merigge" IGT Toscana Merlot € 34.00  
*Merlot*

**Claudia Ferrero** Brunello di Montalcino DOCG 2017 € 60.00  
*Sangiovese*

**Masi** "Costasera" Amarone Classico DOCG 2005 € 120.00  
*Corvina Molinara Rondinella*

**Tenuta Poggiorosso**  Velthune 2016 € 46.00

*Cabernet Sauvignon*

## By the Glass

<b>White / Superior</b>	€ 6.00 / 7.00
<b>Red / Superior</b>	€ 6.00 / 8.00
<b>Prosecco</b>	€ 9.00
<b>Champagne Brut Prestige</b>	€ 14.00

*For the wines proposal by the glass ask to the staff*

## Water

<b>Still \ Sparkling</b>	€3.00
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*We serve microfiltered water  impact on the planet*

## Craft Beer

<b>Saragiolino</b> <i>Craft brewery</i>	
"Chiara" or "Vale"	0,75l €16.00
"I.G.A." ( <i>Fermented in wood barrel with grapes juice</i> )	0,75l €25.00

## Sweets Wines

<b>Dei Vin Santo</b> DOC 2008 <i>Malvasia Trebbiano Grechetto</i>	375ml € 46.00
<b>Vallepicciola</b> Vin Santo del C.Classico Occhio di Pernice <i>Malvasia Bianca Trebbiano</i>	375ml € 52,00
<b>La collina dei ciliegi</b> Recioto della Valpolicella passito <i>CorvinaVeronese Rondinella Corvinone</i>	500 ml € 48.00
<b>Marco Capra</b> Bricco delle merende Moscato D'Asti DOCG <i>Moscato bianco</i>	750 ml € 32.00
<b>Tenuta di Frassineto</b> Vendemmia tardiva IGT 2020 <i>Traminer Semillon</i>	375 ml € 33.00
<b>Di Lenardo Pass the Cookies !</b>	500 ml € 38.00

*Verduzzo Friulano Riesling e altre uve a bacca bianca*

**Hauer** Malvasia delle Lipari DOC Passito 500 ml € 50.00  
*Malvasia di Lipari Corinto Nero*

**Lustau** Sherry East India Solera 500 ml € 38.00  
*Palomino Fino Pedro Ximénez*

**Rey Fernando de Castilla** Sherry Pedro Ximénez 750 ml € 45.00  
*Pedro Ximénez*

*Coperto Five Euros Per Person*  
*The price not included tips*