

Last Dance

Continuing... to fantasize
... as in a daydream.

a game that changes in shape and colors but the same joy as when I was a child ...
as when everything was possible and the only obstacle was just fantasy.

ZenZero: is ginger plant, leaf, flower and root... philosophy and stories
and poetry and research and...
love and ingredients,
techniques, fusion between the words ZenZero

Zen always as the horizon of a journey towards essentiality,
towards the inside, to discover through food...
Zero as a new starting point...
one step after another, still wanting to travel.

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

Wines pairing (3 glasses)
Euro Twenty-five

Wines pairing (4 glasses)
Euro Fortyfive

Orange

Our surprise seven course tasting menu Equal for whole table

Whole Menu Seventy-seven Euros Per person

Organic egg

Low cooking egg, pecorino cheese cream and turbot bottarga

Coconut Tempura

Scallops, shrimps, fermented kale, lime and ginger sorbet

Like a Carbonara

Ravioli stuffed with "Chianina beef" Tuscan bacon, parmesan eggnog

Wild pork

Filet, almond crumble, quince, cauliflower

Chocolate lovers

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

Red

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

A la carte

Organic egg

Low cooking egg, pecorino cheese cream and turbot bottarga
Eighteen Euro

Wild chicken

In barbecue style served whit aromatic salad and kombucha vinegar
Twenty-five Euro

Coconut Tempura

Scallops, shrimps, fermented kale, lime and ginger sorbet
Twenty-one 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-one Euro

Like a Carbonara

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

Cod fish

Baked, served with green vegetable and vanilla flavored oil

Twenty-six Euro

Wild pork

Filet, almond crumble, quince, cauliflower

Twenty-five Euro

Dessert...

Don't call it cheesecake

White chocolate and cheese lemon scented, chocolate crumble

Twelve Euro

Old times

Small Babà biscuit, Malaga's ice-cream

Twelve 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

* *MEMU 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 <i>Chardonnay</i>	€ 44.00
Le Vigne di Alice	
<i>Alice P.S. Integrale</i> Brut Metodo Ancestrale <u>Senza Solfiti 2015</u> <i>Glera</i>	€ 41.00
Marco Capra 	
"Sei Tremenda" Altalanga Extea Brut DOCG <i>Chardonnay</i>	€ 49.00
Monfort	
"Cuvée 85" Trento DOC Brut Metodo Classico <i>Chardonnay Pinot Nero</i>	€ 40.00
Oltrenero	
Oltrepò Pavese Metodo Classico Dosaggio Zero DOCG <i>Pinot Nero</i>	€ 51.00
Ruiz De Cardenas	
"Cuvée Armonia" Oltrepò Pavese M.C. Extra Brut <i>Chardonnay</i>	€ 39.00
"Galanta Rosè" Metodo Classico Brut <i>Pinot Nero</i>	€ 46.00
Tenuta Stella 	
Ribolla Gialla Collio DOC (<u>affinamento 24 mesi</u>) <i>Ribolla gialla</i>	€ 36.00
Tenuta di Frassineto	
Toscana Brut Metodo Classico Millesimato 2018 <i>Chardonnay</i>	€ 35.00
T.e.s.s.a.r.i 	
Arcerus Garganega Spumante Extra Brut <i>Garganega</i>	€ 24.00
Tosca 	
"Kiki V" Rosè Brut Metodo Classico S.A. <i>Merlot</i>	€ 28.00

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

Rosé and Orange wines


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

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

Italian's Red

Paolo Conterno	
"Bricco" Barbera d'Asti DOCG 2020	€ 29.00
<i>Barbera</i>	
Di Lenardo	
"Ronco Nolè" Friuli 2017	€ 25.00
<i>Merlot Cabernet S. Refosco</i>	
Kollerhof	
"Mazon" Pinot Nero Alto Adige DOC 2021	€ 48.00
<i>Pinot Nero</i>	
Massimago  	
Marchesa Mariabella Valpolicella Ripasso Superiore	€ 34.00
<i>Corvina Corvinone Rondinella Croatina Teroldego</i>	
Tenuta Stella  	
Sdencina Rosso Collio DOC 2017	€ 31.00
<i>Schioppettino Refosco</i>	

Morella 
"Mezzanotte" Salento IGP 2020 € 26.00
Primitivo

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 <i>Sangiovese</i>	€ 60.00
Masi "Costasera" Amarone Classico DOCG 2005 <i>Corvina Molinara Rondinella</i>	€ 120.00
Tenuta Poggiorosso  Velthune 2016 <i>Cabernet Sauvignon</i>	€46.00

By the Glass

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

For the wines proposal by the glass ask to the staff

Water

Still \ Sparkling	€3.00
--------------------------	-------

We serve microfiltered water  impact on the planet

Craft Beer

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

Sweets Wines

Dei Vin Santo DOC 2008 <i>Malvasia Trebbiano Grechetto</i>	375ml € 46.00
Vallepiciola Vin Santo del C.Classico Occhio di Pernice <i>Malvasia Bianca Trebbiano</i>	375ml € 52,00
La collina dei ciliegi Recioto della Valpolicella passito <i>CorvinaVeronese Rondinella Corvinone</i>	500 ml € 48.00
Marco Capra Bricco delle merende Moscato D'Asti DOCG <i>Moscato bianco</i>	750 ml € 32.00

Tenuta di Frassineto Vendemmia tardiva IGT 2020 <i>Traminer Semillon</i>	375 ml	€ 33.00
Di Lenardo Pass the Cookies ! <i>Verduzzo Friulano Riesling e altre uve a bacca bianca</i>	500 ml	€ 38.00
Hauner Malvasia delle Lipari DOC Passito <i>Malvasia di Lipari Corinto Nero</i>	500 ml	€ 50.00
Lustau Sherry East India Solera <i>Palomino Fino Pedro Ximénez</i>	500 ml	€ 38.00
Rey Fernando de Castilla Sherry Pedro Ximénez <i>Pedro Ximénez</i>	750 ml	€ 45.00

Coperto Five Euros Per Person
The price not included tips