



zero
cucina italiana
fatta da zero

specials

BEEF RIB

72 hour slow cooked sous-vide beef rib served in a tasty Italian ragu sauce with mash potato and oven baked breads

39

GNOCCHI ALLA BOSCAIOLA

Home-made country-style gnocchi cooked with mixed mushrooms, Italian style pork sausage and Italian Napoli sauce

34

PRAWN SPAGHETTI

Perfectly cooked Prawns in a signature pink sauce finished with hint of lime and fresh parsley

35

PAPPARDELLE FUNGHI E PORCINI

Home-made pappardelle cooked in a gourmet creamy Italian porcini and mushroom sauce, topped with truffle oil and shaved parmesan

36

LA CONTADINA PIZZA

Garlic base, fior di latte, roasted potato in truffle purée, cherry tomato, Italian pork sausage finished with fresh basil.

35

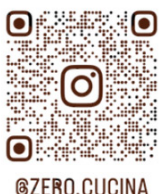
GAMBERI E ZUCCA PIZZA

San Marzano tomato, fior di latte, cherry tomatoes, succulent prawns, roasted pumpkin, finished with fresh parsley.

39

FEED ME - \$79 PP

Each person on the table will join the best dining experience of 6 different courses of meal including a home-made dessert.
(Minimum 2 person)



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 Imported Seafood



antipasto | entrees

CHIPS | VEG | VOA

House chips served with your choice of tomato sauce, aioli or mayonnaise

GARLIC AND CHEESE PIZZA | VEG | VOA | GFOA

Salt, garlic and olive oil

WOOD FIRED HERB FOCACCIA | VEG | VOA | GFOA

Salt, oregano, olive oil and rosemary

STUFFED OLIVES ASCOLANE

Italian stuffed olives (beef, pork and chicken) lightly crumbed and fried, served with aioli sauce

ARANCINI (2 PCS) | VEG

Home made hand-rolled Italian rice balls with napoli sauce and mozzarella cheese

NONNA'S MEATBALLS (2 PCS)

Home made meatballs served with napoli sauce and wood-fire baked bread

CALAMARI | GFOA

Lightly floured salt and pepper calamari served with rocket and aioli

CHARCOAL BRUSCHETTA (2 PCS) | VEG | GFOA

Traditional Italian tomato, onions, fior di latte mozzarella and genovese pesto served on a home made active charcoal bread topped with Italian glaze

Prosciutto bruschetta (2 PCS) | GFOA

Toasted artisan charcoal bread topped with creamy truffle, italian burrata cheese, prosciutto, cherry tomatoes and finished with Italian glaze

SCALLOPS ALLA ZERO | GFOA

Pan-seared scallops tossed in a rich garlic butter and white wine reduction, finished with our signature creamy cheese sauce

GARLIC PRAWNS |

Sizzling local prawns cooked with olive oil and garlic, served with wood-fired baked bread

PROSCIUTTO BOARD | GFOA

18 months aged San Daniele prosciutto served with wood-fired baked bread and buffalo mozzarella on a bed of rocket

ITALIAN MEAT AND CHEESE PLATTER | GFOA

Hand-selected Italian cured meats: prosciutto and salami, served on a rocket salad with grana cheese and fresh creamy burrata with a touch of truffle oil, served with oven baked breads.

insalata | salads

ADD CHICKEN OR PROSCIUTTO TO MAKE INTO A MAIN

INSALATA MISTA | VEG | VOA | GFOA

Fresh lettuce, tomato, red onion, olives and cucumber, drizzled with Zero special dressing

RUCOLA | VEG | GFOA

Rocket, pear, walnuts and parmesan, finished with balsamic glaze

ROASTED PUMPKIN SALAD | VEG | GFOA

Roasted pumpkin, spinach, feta, and crunchy walnuts tossed in a light house dressing

CAPRESE SALAD | VEG | GFOA

Fresh Tomatoes, mozzarella di buffalo and basil, drizzled with balsamic glaze

GREEN POWER BOWL

A nourishing bowl of seasonal greens, quinoa and chicken, finished with a light and flavourful house dressing

A Contains Australian seafood

I Contains Imported seafood

M Contains seafood of mixed origin

pasta

All pasta and sauces at Zero are home made daily using Nonna's traditional recipes and topped up with Italian parmesan cheese.

GLUTEN FREE PASTA

CHOOSE FROM SPAGHETTI | LINGUINE | FETTUCCINE | PAPPARDELLE | RIGATONI | GNOCCHI

NAPOLI SAUCE | VEG | VOA

BOLOGNESE SAUCE

Italian style slow cooked meat sauce

AMATRICIANA SAUCE

Pan fried Pancetta cooked in a napoli sauce and chilli

CARBONARA

Italian carbonara sauce cooked with eggs, guanciale, parmesan cheese and black pepper

PUTTANESCA | VEG | VOA

Fresh capsicum, olives, capers and peppers cooked in a napoli sauce

ZERO CUCINA SAUCE

Home made cream sauce, cooked with pork sausage, peas and mushroom

LAMB RAGU

9 hours slow cooked lamb in a red sauce

HOME MADE RAVIOLI

Beef | Spinach and Ricotta | Pumpkin

NAPOLI SAUCE | VEG | VOA

BUTTER AND SAGE | VEG

BOLOGNESE SAUCE

Italian style slow cooked meat sauce

ZERO CUCINA SAUCE

Home made cream sauce, pork sausage, peas and mushroom

FAMOUS SEAFOOD PASTA **M**

Linguine with Moreton Bay bug, prawns, calamari, fresh mussels and clams cooked in a gourmet seafood bisque

LASAGNE

Classic Italian home made bolognese lasagne

CANNELLONI | VEG

Home made large cylindrical tube-shaped pasta filled with spinach and ricotta

GNOCCHI SORRENTINA | VEG

Napoli sauce and mozzarella baked in the oven

MUSHROOM RISOTTO | VEG | VOA | GFOA

Italian arborio rice cooked in a light creamy portobello porcini mushroom and truffle sauce, topped with parmesan

SEAFOOD RISOTTO **M** | GFOA

Italian arborio rice cooked in a light cherry tomato sauce with a selection of fresh seafood topped with fresh parsley

All fresh pastas contain egg. For vegan options please request gluten free Penne, Fettuccine, Spaghetti or Gnocchi.



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secondi | mains

CALAMARI | GFOA

Lightly floured fresh salt and pepper calamari, served with rocket and aioli

EGGPLANT PARMIGIANA | VEG

Oven baked thin layers of eggplant, mozzarella cheese and napoli sauce served with bread

CHICKEN PARMIGIANA

Crumbed chicken fillet topped with house-made napoli and mozzarella, served with chips

GRILLED CHICKEN CACCIATORE | GFOA

Grilled chicken cooked in a very tasty red sauce with capers, olives and red capsicum served with salad

VEAL COTOLETTA MILANESE

Veal schnitzel, served with chips and garden salad

LAMB SORRENTO

Local Lamb shoulder slowly cooked in a home-made rich Italian napoli sauce served with mash potato and wood-fired baked bread

VEAL SCALOPPINE AI FUNGHI | GFOA

Premium lightly pan seared veal scaloppini, cooked in a home-made gourmet mushroom sauce served with mashed potato and salad

BARRAMUNDI AL CARTOCCIO | A | GFOA

Barramundi fillet wrapped in baking paper cooked with seasonal vegetables, fresh tomatoes, olives & served with bread

GRILLED SALMON | GFOA

Crispy skin slow cooked fresh local salmon fillet served on a bed of salad and vegetables

RIB EYE | GFOA

100% Australia grass fed, cooked to your liking, served with salad and chips

SAUCES

- CREAMY MUSHROOM SAUCE
- CREAMY GARLIC BUTTER
- PEPPER SAUCE

kids menu

ONLY FOR KIDS UNDER AGE OF 10

KIDS MARGHERITA PIZZA | VOA

Mozzarella cheese and sauce

KIDS HAWAIIAN PIZZA

Mozzarella cheese, ham, pineapple and sauce

KIDS CALAMARI AND CHIPS

KIDS GNOCCHI | SPAGHETTI | RIGATONI

Napoli | Bolognese | Butter

NUGGETS AND CHIPS (6 PC)

Served with tomato sauce

MAC AND CHEESE

KIDS PARMA AND CHIPS

Vegetarian | VEG

Vegan Option Available | VOA

Gluten Friendly Options Available | GFOA

ALL OF OUR FOOD MAY CONTAIN TRACES OF NUTS, DAIRY, GLUTEN AND SEAFOOD, PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS



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pizza

33

GLUTEN FREE PIZZA BASES

+5

VEGAN CHEESE

+4

ITALIAN BUFFALO MOZZARELLA

+10

33

ROSSE | TOMATO BASE

33

MARGHERITA | VEG | GFOA

San Marzano tomato, mozzarella, basil and oil

24

36

HAWAIIAN

San Marzano tomato, mozzarella, ham and pineapple

32

42

CAPRICCIOSA

San Marzano tomato, mozzarella, ham, mushroom and olives

33

44

DIAVOLA

San Marzano tomato, mozzarella, salami and kalamata olives

33

44

RUSTICA

San Marzano tomato, spicy pork sausage, buffalo mozzarella, topped with black pepper

33

44

VEGETARIANA | VEG | GFOA

San Marzano tomato, mozzarella, mushroom, zucchini, red peppers, garlic, shaved grana and oregano

33

44

ORTOLANA | VEG

Roasted pumpkin on a wood-fired base with san marzano tomato, mozzarella, feta, and toasted walnuts, finished with a handful of fresh rocket

34

49

FUOCO MIO

San Marzano tomato, mozzarella, spicy pork sausage, mild salami, capsicum, truffle oil and chilli flakes

34

+4

CARNE LOVERS

San Marzano tomato, mozzarella, spicy pork sausage, ham and mild salami

35

SAN DANIELE

San Marzano tomato, mozzarella, san daniele prosciutto, rocket, mozzarella di buffalo and shaved grana

36

AMALFI MARE |

San Marzano tomato, mozzarella, prawns, calamari and mussels drizzled with parsley

36

BIANCHE | WHITE BASE

16

FUNGHI | VEG | VOA

Mozzarella, mixed porcini mushrooms topped with garlic, truffle oil and shaved parmesan

32

18

4 FORMAGGI | VEG

Mozzarella, gorgonzola, taleggio & grana

32

17

TROPEA

Mozzarella Italian pork sausage, mushrooms, olives and garlic

33

17

ZUCCHINE AND PRAWNS |

Mozzarella, fresh sliced zucchini, fresh local prawns topped with garlic

34

17

CALZONI | FOLDED PIZZA

17

CALABRO

San Marzano tomato, mozzarella, mild salami, pork sausage, capsicum and shaved grana

30

17

CLASSICO

San Marzano tomato, mozzarella, ham, mushrooms and shaved grana

30

18

VEGETARIANO | VEG | GFOA

San Marzano tomato, mozzarella, zucchini, mushrooms, red peppers and shaved grana

30



vini rossi | red wines

SHIRAZ	16	65
SANGIOVESE	16	65
CABERNET SAV	16	65
MONTEPULCIANO	17	69
PINOT NOIR	17	69
CHIANTI	17	69

vini bianchi | white wines

SAUVIGNON BLANC	16	65
PINOT GRIGIO	16	65
CHARDONNAY	16	65
TREBBIANO	17	69

vini frizzanti | bubbles

PROSECCO Perfect for every occasion, extra dry	15	65
MOSCATO Sweet, light fizz and very easy to drink	16	69

vini rosati | rose

ROSATO Fragrant, fresh and dry	15	65
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bibite | soft drinks

SOFT DRINKS Coke Coke Zero Fanta Lemonade Raspberry Lemonade	5
ITALIAN JUICES Orange Apple Peach	6
LEMON LIME AND BITTERS	7
ITALIAN ORGANIC FIZZY DRINKS Lemon Chinotto Blood Orange	8

birre | beers

	Small 300ml	Medium 500ml
PERONI ON TAP	10	15
PERONI RED	10	
PERONI LIGHT	10	
PERONI 0%	10	
CORONA	10	
MORETTI	10	
CROWN LAGER	10	
STONE AND WOOD	12	
HAND CRAFTED ITALIAN BEER	16	

cocktails

BELLINI Peach, Prosecco	18
ROSSINI Strawberry, Prosecco	18
MIMOSA Italian Orange Juice, Prosecco	18
APEROL SPRITZ Aperol, Prosecco, Soda	20
HUGO SPRITZ Elderflower, Prosecco, Soda, Mint	20
ZERO SPRITZ Aperol, Campari, Prosecco, Soda	21
LIMONCELLO SPRITZ Limonata, Limoncello Spritz, Soda, Ginger Ale, Mint	21
BLOOD ORANGE SPRITZ Blood Orange, Gin, Soda, Ginger Ale, Mint	21
PINK GIN SPRITZ Pink Gin, Italian Processo, Soda and Strawberry	21
GRAPEFRUIT SPRITZ Grapefruit, Vodka, Soda, Ginger Ale, Mint & Lime.	21
ESPRESSO MARTINI Fresh Coffee, Vodka, Kahlua	22
MARGARITA Tequila, Fresh Lime and French Cointreau	22
LYCHEE MARTINI Vodka, Gry Vermouth and Lychee Juice	22
OLD FASHIONED Bourbon, Bitters, Sugar, Touch of Soda and Orange Slice	22
WHISKEY SOUR OR AMARETTO SOUR Whisky or Amaretto, Bourbon, Fresh Lemon Juice, Sugar Syrup and Orange Slice	22
NEGRONI Gin, Campari, Red Vermouth	24

spirits

Vodka	Tequila	Kahlua
Jim Beam	Jack Daniels	Chivas Regal
Fireball	Bacardi	Canadian Club
Johnny Walker	Captain Morgon	Malibu
Jagermeister	Gin	Southern Comfort
Midori		

ciders

Apple | Pear

italian liquers

Montenegro	Averna	Amaro Del Capo
Disaronno	Sambuca	Grappa
Limoncello	Frangelico	





Italian, crafted from Zero.
From our kitchen to your table.

15% public holiday
surcharge applies

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desserts



ITALIAN GELATO

Pistachio | Chocolate | Vanilla | Strawberry sorbet | Lemon sorbet

10

SICILIAN CANNOLI (2)

Home-made tube shaped shells filled with sweet Italian ricotta and chocolate chips

10

BACI CHOCOLATE CAKE

Traditional Italian chocolate cake

15

LEMON TART

15

ORANGE AND ALMOND CAKE | GFOA

15

TIRAMISU

18

NUTELLA PIZZA

18

AFFOGATO WITH FRANGELICO

Vanilla gelato, espresso coffee and Frangelico

18

ZEPPOLINE

A traditional Italian dessert featuring ten freshly fried dough sticks, lightly dusted with cinnamon-sugar and served with warm Nutella.

18

Gluten friendly options available | GFOA

Also enjoy our selection of Italian
digestive liquor and coffee

15% Public Holiday surcharge applies

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