

.Zerō

PIZZERIA D'AUTORE

Steve Jones

OUR PHILOSOPHY

We believe in authenticity that stirs emotion, in tradition that evolves without losing its soul, and in the value of hands that knead with passion every single day.

.Zero – Signature Pizzeria was born from a clear idea: to bring to the table a pizza that expresses memory, research, and identity.

Every flour we select, every dough we let rest, every ingredient we choose tells a part of our story.

We work as a real team – with dedication, care, and respect for time, for our ingredients, and for those who choose us.

We don't take shortcuts: we want every bite to tell our story, to embody our values, and to show the love we put into this craft. Because for us, making pizza is not just a job.

It's art.

It's culture.

It's family.

.Zero
PIZZERIA D'AUTORE

Autore Pizzeria

Our dough is where it all begins

Everything starts with a preferment that rests for 36 hours – a slow, intentional wait that gives our dough its lightness, digestibility, and a unique, recognizable aroma.

We use a blend of carefully selected flours, enriched with live wheat germ to preserve flavor, nutrients, and authenticity.

We love to experiment. That's why we work with different types of flours, each with its own character: from the strength of type 0, to the rusticity of semi-whole wheat, to the aromas of ancient grains, the roasted notes of burnt flours, and the rare nuances of the most refined ones.

Because every topping deserves the right base, designed to enhance it to the fullest.

Every pizza tells a story.
And for us, every story begins here: with the dough.

SLOW FOOD

Next to some dishes you'll find a snail symbol – it indicates that the dish has been prepared with local, seasonal, and sustainable ingredients, carefully selected in respect of the land, labor, and culinary traditions.

Choosing these dishes means supporting a cuisine that cares about taste, people, and the environment.

STARTERS



SAVORY NEAPOLITAN SFOGLIATELLA

9€

(1 pc) 1,7

with slow-cooked pork and onions, Monti fiordilatte, Pecorino DOP cream, salted cacioricotta, and freshly ground black pepper.

NEAPOLITAN CROCCHÉ

3€

(1 pc) 1,7

potatoes, parsley, Pecorino Romano DOP, smoked provola from Naples, salt and pepper

LA CHIANINA Neapolitan Pasta frittatina

6€

(1 pc) 1,7,9

bucatini, white Chianina beef ragù, Monti fiordilatte, served with celery gel and grated “vacca rossa”  Parmigiano Reggiano

PISTACCHIO Neapolitan Pasta frittatina

6€

(1pc) 1,7,8

bucatini with béchamel sauce, Sicilian pistachio pesto, Monti fiordilatte, semi-dried cherry tomatoes served with stracciatella, semi-dried cherry tomatoes and chopped pistachios

GRICIA Neapolitan Pasta frittatina

6€

(1pc) 1,7

Bucatini with a black pepper and Pecorino Romano DOP béchamel sauce, served with a Pecorino Romano DOP fondue and crispy guanciale



PALETTA

slice of Roman-style pizza with burnt wheat

SOLTERA

1,7

organic Campania DOP buffalo mozzarella, CBT spiced beef, chimichurri sauce, plantain crisps, "Oro di Caiazzo" extra virgin olive oil 

9€

ELEGANZA VIOLA

1,2,7

Purple prawn tartare on a bed of purple potato purée, with lemon-flavoured stracciatella and Franciacorta sauce. "Oro di Caiazzo" extra virgin olive oil 

9€

CHIPS

4,5€

ARTISAN SAUCE

0,5€



THE PIZ ZAS



AUTHOR'S SLICE

First steamed, then baked – soft on the inside and crispy on the outside.

Dough made with semi-wholemeal soft wheat flour

SOAVE

1,7,8

artisan mascarpone, poached pears, 18-month-aged S. Daniele Gran Riserva prosciutto, “Savini” truffle honey, chopped toasted walnuts, “Oro di Caiazzo” extra virgin olive oil 🌿

17€

DUCHESSA

1,5,7,8

stracciatella, “Levoni” artisan mortadella, salsa verde, chopped salted peanuts, lemon zest, “Oro di Caiazzo” extra virgin olive oil 🌿

17€

GENOVESE DI MARE

1,7,14

organic Campania DOP buffalo mozzarella, cuttlefish in Genovese sauce, baby spinach leaves, sour cream, burnt onion powder and “Oro di Caiazzo” extra virgin olive oil 🌿

18€

SESAMO E LIMONE

1,7,11

buffalo ricotta, caramelised courgette, toasted sesame sauce, cave-aged “Irpino” caciocavallo, lemon zest, courgette flowers and seeds, “Oro di Caiazzo” extra virgin olive oil 🌿

17€



DESIGNER GEOMETRY

Soft wheat flour, durum wheat, rice flour, maize, rye, oats, barley, soya, einkorn wheat, with seeds (sesame, sunflower, millet, linseed) that have been toasted and then ground.

L'ORIENTALE

18€

1,4,7,11

creamy Robiola cheese, guacamole, salmon tartare, crispy filo pastry, mango sauce with a hint of Spilinga nduja, "Oro di Caiazzo" extra virgin olive oil 🌿

BIANCANEVE

16€

1,7

Monti fiordilatte, aubergines in white parmigiana with béchamel sauce, semi-dried cherry tomatoes and Parmigiano Reggiano 🌿 fondue made from white Modenese cow's milk, "Oro di Caiazzo" extra virgin olive oil 🌿



THREE COOKING METHODS: steam, deep-fried, oven-baked

SCARPARIELLO

15€

1,7
slow-cooked Datterino tomato sauce, Monti Fiordilatte, basil, shavings of 24-month-aged “Vacca Rossa” 🍷 Parmigiano Reggiano, “Oro di Caiazzo” extra virgin olive oil 🍷

COLPO GROSSO

16€

1,7,8
Provola cheese from Naples, sautéed leeks, buffalo ricotta mousse, honey-glazed suckling pig belly, basil reduction, toasted hazelnuts, “Oro di Caiazzo” extra virgin olive oil 🍷



CON TEMP ORA RY



CONTEMPORARY PIZZAS

TRIVENETO

12€

1,7
Monti fiordilatte, caramelised golden onion,
Monte Veronese DOP “D’Allevò”, crispy speck, “Oro di Caiazzo” extra virgin olive oil 🌿

LA CONTADINA E IL MARINAIO

15€

1,4,7
Neapolitan papaccella peppers in cream 🌿 organic Campania DOP buffalo mozzarella,
baked Pienza ricotta, puffed capers, anchovies from the Cantabrian Sea,
Caiazzo olive paste 🌿, “Oro di Caiazzo” extra virgin olive oil 🌿

QUINTA ESSENZA (UMAMI)

15€

1,7
Monti fiordilatte, Sardinian pecorino with “Moliterno” truffles, pear chutney,
grated seasonal truffles from “Savini”, “Oro di Caiazzo” extra virgin olive oil 🌿

TERRA MIA

15€

1,7
yellow Vesuvian tomatoes, Provola cheese from Naples, thinly sliced sausage,
basil, shavings of l’taliko cheese on a “Latteria Aviano” tobacco leaf,
“Oro di Caiazzo” extra virgin olive oil 🌿

SOTTOSOPRA

13€

1,7
Monti fiordilatte, basil, artisanal spicy salami made from heifer beef,
tomato shavings with Spilinga nduja, “Oro di Caiazzo” extra virgin olive oil 🌿

CRESCERO’ DOMANI

15€

1,7,10
cream of roasted potatoes, Monti Fiordilatte, ‘Gambero Rosso’-award-winning
Levoni artisan sausages, sweet potato curls, and ‘Dijon’ whole-grain mustard mayonnaise

ORTO RIBELLE

13€

1,7
A reduction of courgette flowers, Monti fiordilatte, stracciatella, vegetables in brine
(courgette, carrots), onion marinated in raspberry vinegar, cherry tomato confit,
caper powder, “Oro di Caiazzo” extra virgin olive oil 🌿

TRADITION

MARGHERITA

7,5€

1,7

San Marzano DOP tomatoes, Montifiordilatte, basil,
"Oro di Caiazzo" extra virgin olive oil 

BUFALA

10€

1,7

San Marzano DOP tomatoes, organic Campania DOP buffalo mozzarella,
"Oro di Caiazzo" extra virgin olive oil 

MARINARA

6,5€

1

San Marzano DOP tomatoes, garlic, Matese oregano,
"Oro di Caiazzo" extra virgin olive oil 

COSACCA

9€

1,7

traditional curly tomatoes from Caserta, basil, Pecorino Romano PDO.
To finish: "Buccia Nera" Pecorino from Pienza, "Oro di Caiazzo" extra virgin olive oil 

VINTAGE

14€

1,7

San Marzano DOP tomatoes, Monti fiordilatte, "Levoni" artisanal cooked ham,
cardoncelli mushrooms and sautéed artichokes, Caizzane olive paste,
"Oro di Caiazzo" extra virgin olive oil 

SALAMINO ALL'AMERICANA

13€

1,7

San Marzano DOP tomatoes, Monti fiordilatte, dried garlic,
double-smoked spicy salami, Matese oregano, "Oro di Caiazzo" extra virgin olive oil 

NAPOLI

10€

1,4,7

San Marzano DOP tomatoes, Monti fiordilatte, Matese oregano, capers,
"Armatore" anchovies from Cetara, "Oro di Caiazzo" extra virgin olive oil 

DOLCE LATTE

12€

1,7

Parmigiano Reggiano DOP cream, organic Campania buffalo mozzarella PDO,
smoked provola, buffalo blue cheese, Pecorino Romano DOP wafer,
"Oro di Caiazzo" extra virgin olive oil 

ALLERGEN INFORMATION

1		CEREALS CONTAINING GLUTEN (e.g., wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products
2		CRUSTACEANS and derived products
3		EGGS and derived products
4		FISH and derived products (except fish gelatin used as clarifying agent in beer and wine)
5		PEANUTS and derived products
6		SOYBEANS and derived products
7		MILK and derived products, including lactose
8		NUTS, such as almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i>), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Queensland nuts (<i>Macadamia ternifolia</i>) and their products
9		CELERY and derived products
10		MUSTARD and derived products
11		SESAME SEEDS and derived products
12		SULPHUR DIOXIDE AND SULPHITES in concentrations higher than 10 mg/kg or 10 mg/l, expressed as SO ₂
13		LUPINS and derived products
14		MOLLUSCS and derived products

ALLERGENS ARE INDICATED IN THE MENU BY REFERENCE NUMBER OR IN THE ALLERGEN REGISTER.

OUR PRODUCTS ARE HANDCRAFTED: THEREFORE, WE CANNOT GUARANTEE THE TOTAL ABSENCE OF TRACE ALLERGENS IN THE FINAL PRODUCTS, EVEN WHEN NOT LISTED IN THE RECIPE. OUR STAFF IS AVAILABLE FOR FURTHER INFORMATION.

Drafted by Gabriella Demonti



“ PIZZA IS A
GREAT EXCUSE
TO SPEND TIME
TOGETHER ”

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