

# FOOD

## WINTER

ZERODEGREES  
microbrewery restaurant



## BREADS

### Baked Dough Balls <sup>VgA</sup>

For One 5.25 // To Share 9.25  
Served with garlic butter & chilli oil.

### Bruschetta <sup>Vg</sup>

For One 6.25 // To Share 10.95  
Our special homemade bread served with fresh tomatoes, garlic, olives and a basil dressing.

### Garlic and Rosemary <sup>Vg</sup>

For One 5.25 // To Share 9.25  
Freshly baked garlic bread and fragrant rosemary and sea salt.  
**Add cheese for 1.00**

### Pizza Bites

For One 6.95 // To Share 11.95  
Our delicious pizza bites are freshly baked with fior di latte mozzarella cheese.  
**Add pepperoni for 1.50**

### Stuffed Crust To Share 11.95

Indulgent pizza bread with one side stuffed with portobello mushrooms and Italian sausage and the other with cotto ham and fior di latte mozzarella. Topped with buffalo mozzarella, rocket and a balsamic glaze.  
**Vegetarian stuffing available**

## STARTERS & SHARERS

### Wings

For One 7.95 // To Share (20 wings) 19.95  
Choose between:  
**Classic BBQ // Sticky Teriyaki // Garlic and Herb with Lemon**

### Crispy Fried Calamari

For One 7.95 // To Share 12.95  
Served with sweet chilli dipping sauce.

### Zerodegrees Arancini

For One 6.95 // To Share (8 Balls) 11.95  
Four crispy rice balls with mozzarella, peas & spinach and served with balsamic glaze.

### Beer Battered Cajun King Prawns

For One 7.95 // To Share 12.95  
King prawns battered using our Zerodegrees pilsner, served with a chilli soy sauce.

### Grilled Aubergine <sup>Vg</sup> <sup>GF</sup> 6.95

Oven roasted with miso paste, ginger, sesame and spring onions.

### ¼ Kilo Mussels 6.95 <sup>GF</sup> when ordered without bread

A light taster of our amazing mussels served with warm bread.  
**See overleaf for all the flavour options available!**

### Hummus <sup>Vg</sup> 5.95

Fresh hummus topped with homemade tomato checca, served with warm bread.

### Our Pancetta Soup 5.95

Deliciously made with vegetables and pancetta served with bread.

### Garlic Portobello Mushroom <sup>Vg</sup> 6.50

Portobello mushrooms, fresh garlic, fresh parsley served with garlic bread.

### Gamberoni 7.95

King prawns cooked in a garlic and white wine sauce, served on a rustic baguette with chilli flakes.

### Lamb Skewers 7.95

Grilled lamb skewers with warming spices, garlic and peppers. Served with fresh tzatziki and pomegranate.

### Ideal For Sharing Charcuterie Board 13.95

Our own selection of cured meats, including parma ham and salami. Served with roasted garlic, warm flatbread and pickled vegetables.

### Ideal For Sharing Grilled Vegetable Board <sup>VgA</sup> 10.95

A sharing board of grilled courgettes, artichoke & aubergine, roasted peperonata, tomatoes, olives, hummus, goats cheese, shallots, fresh rocket drizzled with basil oil & balsamic, served with warm flatbread.

## PASTA & RISOTTO

### Teriyaki Chicken Stir-Fry 14.95

Marinated teriyaki chicken, egg noodles, carrots, spring onions, cashew nuts, mangetout, chillies, red peppers & fried shallots.  
Served hot & topped with coriander.

### Seafood Linguine 15.95

With mussels, king prawns, squid, anchovies, capers, parsley, white wine & cherry tomatoes.

### Lime & Tequila Chicken Tagliatelle 14.95

Tequila, chicken, lime, coriander, carrots, red onions and sweet peppers served in cream, jalapeño and pesto.

### Spaghetti Carbonara 14.95

Guanciale, white onion, fresh cracked pepper, parsley, pecorino, egg yolk & double cream.

### Penne Parma 14.95

Mushroom and asparagus penne with onions, carrots, garlic, mushrooms, asparagus, taleggio cheese, double cream and topped with fried parma ham.

**Vegetarian option without parma ham and taleggio.**

### Linguine Alla Nerano 13.95

Authentic Italian dish with fried courgette, sliced basil leaves and grated parmesan.

### King Prawn Spaghetti 15.95

With asparagus, king prawns, white wine, garlic, parmesan, chilli & cream.

### Penne Arrabiata <sup>Vg</sup> 12.95

With homemade tomato sauce, chilli & garlic.

### Tagliatelle Bolognese 14.95

A classic recipe with selected mince beef meat, carrots, white onion, garlic, celery and peeled tomatoes.

### Classic Beef Lasagne 13.95

Layers of fresh pasta, our signature tomato and cheese sauces.

### Wood Roasted Vegetable and Pesto Tagliatelle <sup>VgA</sup> 13.95

Tagliatelle pasta with grilled aubergine, courgette, roasted mixed peppers, sundried tomatoes, coriander and pesto.

### Chicken, Spinach & Mascarpone Risotto <sup>GF</sup> 14.95

Garlic chicken, spinach, mascarpone, parmesan and saffron risotto.

## SALADS

### Moroccan Spiced

### Chicken Salad <sup>GF</sup> <sup>VgA</sup> 13.95

Moroccan marinated chicken, roasted butternut squash, dates, toasted almonds, beetroot, mixed peppers, cranberries and coriander. Tossed with a homemade mango chutney dressing.

### BBQ Chicken Salad 12.95

Leaf salad, crispy tortillas, smoked cheese, sweetcorn, cucumber, tomatoes, coriander & red onions, topped with strips of BBQ chicken breast.  
Served with ranch dressing.

### Goat's Cheese Salad 12.95

Cherry tomatoes, olives, lettuce, cucumber, avocado, almonds and warm goat's cheese, served on toasted French bread and drizzled with basil dressing.

### Chicken Caesar Salad 12.95

Romaine lettuce, cucumbers, garlic chicken, shaved parmesan, caesar dressing and home made bread sticks.

**Vegetarian options available without chicken.**

### Spiced Lamb Skewer Salad 14.95

Spiced lamb skewers served on a bed of mixed leaves with onion, grilled peppers, mint, pomegranate seeds and a tzatziki dressing and bread sticks.

### Kale Salad <sup>VgA</sup> 13.95

Kale salad with carrot and ginger dressing, roasted chickpeas, roasted butternut squash, carrot, beetroot, roasted pepitas seeds, sesame seeds and cranberries.

### Grilled Steak Salad 14.95

Wood fired rump steak, mixed leaves, radish, walnuts, blue cheese, fresh peach slices, honey mustard dressing and bread sticks.

# THE METRE-LONG 49.95

Our famous mouth-watering Neapolitan pizza is now available to share.

Choose either 1 of your favourites or design your own with up to 4 choices from our pizza selection.



## Dough-licious

Our dough is made using our own secret recipe, the highest quality flour imported from Naples and takes over 24 hours to prove. We selected all our ingredients to complement our dough including Fior Di Latte Mozzarella on all of our pizzas and our homemade Neapolitan tomato sauce. We finish our perfect 12" Neapolitan pizzas in our wood fired oven for that authentic Italian taste.

## CLASSIC PIZZA

### Margherita <sup>VgA</sup> 11.50

Aromatic oregano, mozzarella & our signature sauce.

### Sweet & Spicy 14.95

Sweet Italian salami, spicy pepperoni, red onions, roasted mixed peppers, mozzarella & tomato sauce.

### Americana 13.95

Pepperoni sausage, fresh chillies, mozzarella & tomato sauce.

### Amante della Carne 14.95

For all the meat lovers. Spicy pepperoni & Mexican sausage, salami, parma ham and bacon with mozzarella on our fresh tomato sauce.

### Wood Roasted Vegetables <sup>VgA</sup> 12.95

Aubergine, courgette, roasted mixed peppers, sundried tomatoes, garlic, mozzarella & tomato sauce.

### Caramelised Pear & Gorgonzola 13.95

Caramelised pears, gorgonzola, mozzarella & taleggio cheese, walnuts & tomato sauce, topped with rocket & ranch dressing.

### Goat's Cheese 13.95

Goat's cheese, roasted mixed peppers, olives, chillies, mozzarella & tomato sauce.

### Parma 13.95

Parma ham, rocket, shaved parmesan, mozzarella & tomato sauce.

### Capriciosa 13.95

Prosciutto cotto, black olives, portobello mushrooms, artichokes, mozzarella and tomato sauce.

### Pizza Italian Sausage <sup>GF</sup> 14.95

Garlic base pizza with grilled Italian sausage, fior di latte, taleggio and topped with homemade creamy roasted red pepper sauce.

## SPECIALITY PIZZA

### BBQ Chicken 13.95

Barbecued chicken, sliced red onions, mozzarella & smoked cheese, coriander & our own BBQ sauce.

### Peking Duck 15.95

Aromatic shredded duck, spring onions, mozzarella, crispy tortillas & hoisin sauce.

### Lamb Pizza 14.95

Our signature tomato sauce seasoned with garam masala, spiced garlic lamb mince with chargrilled onions and peppers, mozzarella, chillies and fresh tzatziki.

### Carne Asada 15.95

Wood fired rump steak, red onions, fresh chillies, smoked cheese, mozzarella and basil & coriander pesto. Topped with fresh coriander, tomato & avocado salsa.

### Jamaican Chicken 13.95

Marinated Jamaican chicken, smoked bacon, red onions, bell peppers, mozzarella with spicy & sweet Caribbean sauce.

### Portobello Mushroom with

### Pesto & Sundried Tomato <sup>VgA</sup> 13.95

Sundried tomatoes, portobello mushrooms, mozzarella, basil & coriander pesto.

### 5 Cheeses 13.95

Tomato sauce, mozzarella, gorgonzola, taleggio, goat cheese, oakwood smoked cheddar, topped with sweet tomato & bird's eye chilli chutney.

### Carbonara 14.95

Parma ham & smoked bacon topped with an egg, garlic cream sauce and mozzarella. Finished with fresh ground black pepper, chopped parsley & grated parmesan cheese.

### Aubergine Parmigiana 13.95

Wood fired aubergine on a tomato base, fior di latte mozzarella, parmesan, basil, fried and topped with Italian tomato ragu and shaved parmesan.

### ON THE SIDE 1.95

Add one of our signature sauces and make the most of every last mouthful!  
Choose from: **Marinara** // **Garlic and Herb** // **BBQ**

### UPGRADE TO BUFFALO MOZZARELLA 1.95

### ADD EXTRA

Chicken, Pepperoni or Parma 2.50  
Seafood 2.95 // Cheese & Vegetables 1.95

All of our individual pizzas are available as calzone on request. We are also more than happy to swap to vegan cheese or gluten free pizzas bases. Please speak to your server if you have any dietary requirements or questions regarding the menu.

## SIDES

### Roasted Vegetables <sup>GF</sup> <sup>Vg</sup> 5.95

### Mixed Salad <sup>GF</sup> <sup>Vg</sup> 4.95

### Nocellara Olives <sup>GF</sup> <sup>Vg</sup> 4.95

### Truffle Mac 'n' Cheese 5.95

### Fries <sup>VgA</sup> 3.95

### Garlic Fries <sup>VgA</sup> 4.95

### Sweet Potato Fries <sup>GF</sup> <sup>VgA</sup> 4.95

### Halloumi Fries <sup>GF</sup> 7.95

### Zucchini Fries 4.95



## MUSSELS 16.95

Enjoy a kilo pot of our fresh mussels, served in one of our speciality flavours, and with a side of frites.

Also available as a ½ kilo starter portion.

### Marinière <sup>GF</sup>

Garlic, onions, white wine & cream.

### Creole <sup>GF</sup>

Tomato, basil, fresh chillies, garlic, flat leaf parsley & onions.

### Thai Green Curry <sup>GF</sup>

Lemongrass, ginger, green curry, coconut milk & coriander.

### Downtown Pale Ale and Bacon

Our own Downtown Pale Ale mixed with fresh aromatic garlic, spring onion and salty streaky bacon.

### Our Mango Beer & Miso

Miso paste with fresh ginger, garlic, chives and zesty Lemon coupled with Our Mango beer to create a sweet balance.

### Thermidor

Brandy, wine, mustard, cheddar cheese, cream & parsley.

<sup>Vg</sup> Vegan // <sup>VgA</sup> Vegan option available // <sup>GF</sup> Gluten free //

Please be aware that we work in an open kitchen. We work with a wide range of ingredients and hand craft our dough using flour containing gluten. There is a possibility of cross contamination, but we take every precaution to prevent this. Please speak to your server if you have any allergies or dietary requirements that we need to be aware of ahead of making your order.