

**4 COURSES INCL GLASS OF PROSECCO AT £44.95PP**  
GET THE PARTY STARTED WITH 20% OFF PRE-ORDERED BOTTLES OF CHAMPAGNE

Welcome Prosecco



Cheese, Bread, Olive Plate

## STARTERS

### Zerodegrees Arancini

Crispy rice balls with mozzarella, peas & spinach and served with a balsamic glaze.

### Beef Brisket Bon Bons

Beef brisket bites coated in crumb with hints of smoked paprika & Bourbon whiskey.

### Lungo Truffle Bread

Ciabatta bread with fior di latte mozzarella, caramelised onions and truffle oil.

### Wings

Choose between:

**Classic BBQ // Sticky Teriyaki // Garlic & Herb with lemon.**

### Crispy Fried Calamari

Served with a sweet chilli dipping sauce.

### Beer Battered Cajun King Prawns

King prawns battered using our Bohemian Czech Pilsner, served with a chilli soy sauce.

## MAIN

### Cinghiale (*tching-gyah-leh*) Pizza

**NATIONAL PIZZA OF THE YEAR!**

Wild boar salami, nduja, roquito peppers, parmesan, fresh chilli, basil & extra virgin olive oil.

### Nduja & Burrata Pizza

Sweet yellow cherry tomato sauce, nduja from Calabria, fior di latte and topped with burrata.

### Mushroom & Truffle Pizza

Button mushrooms cooked with creamy and gorgonzola cheese sauce. Served with fior di latte and truffle oil.

### Caramelised Pear & Gorgonzola Pizza (N)

Caramelised pear, gorgonzola, Taleggio cheese & walnuts. Topped with rocket & ranch dressing.

### Carna Asada Pizza (N)

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

### Wood Roasted Vegetable Pizza (VgA)

Aubergine, courgette, roasted mixed peppers, sundried tomatoes & garlic.

### Carnivoro Pizza

Homemade pizza sauce, fior di latte, pepperoni, fennel sausage, prosciutto cotto, parmigiano, basil.

### Frutti di Mare Risotto (GF)

Saffron risotto with tiger prawns, mussels, calamari and clams.

### Spaghetti alle Vongole

Fresh clams with samphire and cream & prosecco sauce.

### Tagliatelle

With pulled beef & porcini mushrooms.

### Gnocchi alle Buffalo (V)

Fresh gnocchi pasta with signature tomato sauce and Buffalo mozzarella.

### Fresh Kilo Pot Mussels

**Mariniere (GFA)**

Garlic, onions, white wine & cream.

**Creole (GFA)**

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

### Chicken, Spinach & Mascarpone Risotto (GF)

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

## SIDES

£3.95 each

Mixed Salad (GF) (Vg)

Garlic Fries (VgA)

Sweet Potato Fries (GF) (VgA)

Fries (VgA)

## DESSERT

Orange & Chocolate Tarte (Vg) (GF)

Crème Brûlée Cheesecake (GF)

Our Black Lager Tiramisu

Caramel Apple Crumble Pie with ice cream

**ZERODEGREES**  
MICROBREWERY RESTAURANT

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(V) Vegetarian // (Vg) Vegan // (VgA) Vegan option available // (GF) Gluten free // (GFA) Gluten free available // (N) Contains Nuts

Please be aware that we work with a wide variety of ingredients in our kitchens including nuts, gluten, and dairy.

Please inform your server if you have any allergies or intolerances. A discretionary 12.5% service charge will be added to your bill - 100% of this goes to staff!