

BIVIUM

TO BEGIN

ROMAN BOARD CN	40
Three cheeses and three cold cuts with our homemade focaccia	
GIRO D'ITALIA BOARD CN	75
Five cheeses, three cold cuts, vegetables, focaccia, fruit jam, house-made mustard	
BEEF TARTARE DF - GF - SF	25
Egg yolk, capers, anchovies, parsley, shallot	
PURÉED PUMPKIN CN - VG	24
Seasonal mushrooms, chestnuts, seeds pesto, walnuts, chilli oil	
RED PRAWN TARTARE DF - GF - SF 🐟	35
Stracciatella, lime, herring caviar	
SEABASS CARPACCIO DF - GF - SF 🐟	30
Fruit vinaigrette, fermented chilli, orange powder	

SOURDOUGH PIZZA

CAPRICCIOSA 🍄	35
Ham, olives, fermented and Cardoncelli mushrooms, artichokes, quail's egg, fior di latte mozzarella	
MARINARA	30
Tomato, stracciatella, anchovies, black garlic, candied lemon, fermented chilli, basil	
PUMPKIN DF - V	28
Black cabbage, pumpkin cream, fermented and Cardoncelli mushrooms	
KIMCHI VG	30
Fior di latte mozzarella, fermented Roman lettuce, homemade tofu	

PASTA

TORTELLO AND BOLLITO 🍄	35
Beef tongue, green sauce, capon broth, saffron	
POTATO DUMPLINGS 🍄	28
Clams, turnip tops, pecorino	
'FUSILLORO' 🐟	35
Sicilian pink prawns, artichokes, beetroot	
RONCOFERRARO RISOTTO VG	32
Saffron, cauliflower, seasonal mushrooms	
SPAGHETTO GARLIC, OIL, CHILLI PEPPER V	28
Agliione cream, black garlic powder, fermented chilli pepper	

CN = contain nuts / DF = dairy-free / GF = gluten-free / SF = sugar-free / VG = vegetarian / V = vegan
Please inform our staff if you have food allergies.

All prices are in Euro and inclusive of all applicable taxes and service charge. We will charge 5 Eur each bread basket served. 🍄 To improve their qualities, some ingredients have undergone remediation treatment. 🐟 Fish to be consumed raw or practically raw has undergone a preventive remediation treatment (-20°C for 24 hours) in compliance with provisions of Reg. CE 853/2004.

JOSPER

FIRE

PASTURE-FED MARANGO BEEF ENTRECOTE GF - SF	42
Potato and spinach millefeuille	
GUINEA FOWL GF - SF	38
Chard, juniper pumpkin, pomegranate	
PORK SF	36
Bulgur wheat, quince	

SEA

SEABASS GF 🌿	38
Chilli sautéed chicory, Jerusalem artichoke	
MOSCARDINO 🌿	34
Tomato broth, parsley, capers, bread veils	
COD GF 🌿	36
Zolfino beans, purple cauliflower, aromatic leaves	

LAND

LEEK DF - GF - V	18
Onion, fermented peas, pepper and black garlic sauces	
FARMER'S FRESH DF - GF - SF - V	20
Char-grilled seasonal vegetables	
ARTICHOKE DF - GF - SF - V	18
Potatoes, Taggiasca olives, mint	
RADICCHIO V	22
Baked, rice, aquafaba, coffee kombucha flavoured spelt	

PAIRINGS

GREEN SALAD DF - SF - V	14
CHARRED POTATOES DF - GF - SF - V	16
SAUTÉED SEASONAL VEGETABLES DF - GF - SF - V	14

FAMILY STILE

Chef's selection of five dishes for sharing and enjoying. Price is per person.

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