

TO START WITH	
BIVIUM BREAD BASKET	5
Crafted daily with a blend of flours, including hemp, and ancient Solina wheat, and with starter sourdough, it features our homemade BIVIUM bread, rosemary focaccia, and artisanal breadsticks— perfect for nibbling.	
SF	
TRIBUTE TO ROME	27
Artichoke, sweet aglione cream, mint gel, pecorino	
VG	
OCTOPUS**	29
Potatoes, olives, green beans	
SF	
BEEF CARPACCIO****	32
Parmesan, endive, egg yolk, mustard grains	
SF	


ROMAN BOARD40	
Our Chef’s exquisite selection of regional delights:	
Porchetta di Ariccia, Bassiano raw ham, aromatic Coppa and an exceptional cheeses assortment such as Pecorino di Picinisco, herb-infused Conciato and the spicy Garibaldino.	
Each board comes with our homemade daily focaccia.	

BETWEEN THE BREADS	
Savor our timeless classics, lovingly wrapped in our homemade BIVIUM bread and paired with our hand-cut, crispy sweet potato fries****	
GREEDY CIABATTA****	23
In oil eggplant, peacamole, grilled zucchini, oxheart tomato	
SF - V	
TOAST “CROQ-ANTE”****	23
Egg, smoked ham, caciocavallo podolico	
SF	
AMATRICIANA CLUB****	27
Smoked grilled chicken, fried egg, pork cheek, lettuce, tomato, lemon mayo	
SF	
MEDITERRANEAN TOUCH****	23
Toasted brioche bun, buffalo milk butter, anchovies**	
SF	
ITALIAN STYLE BURGER****	32
Chianina beef, Provolone del Monaco cheese, sweet and sour onion, fermented cucumber, smoked tomato	

SALADS	
SUPER SALAD🍵	37
Salad leaves, Tuscia chickpea hummus, cherry tomatoes, cucumber, mint, green apple, a protein of your choice between chicken and seabass	
SF	
COAST TRIP	32
Lettuce, fresh tuna****, dry tomatoes, taggiasca olives, bittersweet artichokes	
SF	
BURRATA	27
Neapolitan tarallo, arugula, red cherry tomatoes, basil	
VG	

JOURNEY THROUGH TRADITION 90	
This special menu is available exclusively for the entire table	
CRUNCHY BEEF TONGUE****	
Corned and breaded, raspberry, cheese, pepper	
GNOCCHI	
Oxtail ragout****, cocoa, celery	
MEATBALLS	
Beef, bread, garlic, mint, green sauce	
THE CHERRY	
Cherries soup, Sherry, cocoa	
V	

ITALIAN FLAVORS	
ZERO WASTE	25
Tomato “pappa”, pecorino, mint	
SF - V	
AT HOME	29
Gragnano spaghettone, Piennolo tomato, basil	
SF - VG	
LA CARBONARA	29
Rigatoni, egg, guanciale, pecorino, black pepper	
SF	
NERANO RISOTTO	32
Zucchini, mint, Provolone del Monaco, squids julienne**	
SF	

SF = sugar-free / VG = vegetarian / V = vegan - In case of allergies or intolerances, please ask the waiting staff for the allergen menu. All prices are in Euro and inclusive of all applicable taxes and service charge.	
🍷 Detox / 🍷 Fitness / 🍷 Sleep	
** Frozen items / **** This product has undergone a negative thermal treatment to ensure its safety and quality	
 Aquaculture Stewardship Council Certificate: seafood has been farmed and packed in a way that minimizes the social and environmental impacts of aquaculture.	

MAIN	
CHIANINA🌱	41
Fillet, salad, pine nuts, red onion mustard	
JOSPER SEABASS🍷	
Roman broccolo, lemon mayo	
SF	
HOMEMADE PARMIGIANA	27
Eggplant cube, tomato, parmesan	
SF - VG	
SIDES	
SF - V	
GRILLED VEGETABLES	19
BAKED POTATOES	19
SAUTÉED SEASONAL VEGETABLES	19
GREEN SALAD🍷	17

DESSERTS	
HOMEMADE GELATO AND SORBETS	15
VG	
SIX SENSES TIRAMISU	23
Homemade gluten free savoiardo biscuit	
V	
PEAR BROWNIE****	23
Nuts, acacia honey sauce, vanilla ice-cream	
VG	
BIANCOMANGIARE	23
Almond sorbet, fermented lemon gel, almond crumble, peas osmosis	
VG	
SEASONAL FRUIT PLATE	21
Homemade ice-cream	
VG	