

Appetizer

HOME MADE HUMMUS 1, 11
our signature homestyle chickpeas
and sesame dip served with pita bread
7 euro **VEGAN**

IRRESISTIBLE GUACAMOLE
creamy avocado, onion, lime
and coriander dip with crunchy corn tortillas
8 euro **VEGAN**

VIVI SMØRREBRØD 1, 4
whole wheat rye bread with avocado dip,
Norwegian salmon and radish sprouts
8 euro

CODFISH MOUSE A LA VENEZIA 1, 4, 7, 11
a grand classic in Venice! Creamy cod fish
on crispy baked bread
8 euro

HARISSA LENTILS 1, 7,
slow cooked lentil served with harissa yogurt
creamy sauce and warm pita
5 euro **VEGGY**

WINTER COLORED CARPACCIO 11
thinly sliced purple cabbage marinated
in raspberry vinegar, fresh fennel,
sweet sicilian oranges covered in pumpkin seeds
and honey citronette
7 euro **VEGAN**

PROSCIUTTO DOP PLATTER 1
"Montevecchio" prosciutto and warm focaccia
8 euro

SOCIAL PLATTER 1, 7
a real treat for two! selection of
Italian cured meat, cheese and veggy bruschettas
18 euro

CHEESE PLATTER (X2) 1, 7
gorgonzola DOP Tosi, buche de chèvre,
pecorino from Pagliano
and BrontolonBaby (lactose free)
served with honey and home made
mango chutney
18 euro **VEGGY**

Hamburger

*180 grams of organic Italian ground beef
in a fragrant hamburger bun
by Roscioli bakery*

VIVI HAMBURGER 1, 5, 6
served with tomato, green salad, fresh onion,
chips°, mayo with herbs and organic ketchup
15 euro **DAIRY FREE**

BRIE & BACON HAMBURGER 1, 6, 7, 10
served with chips° and green salad
15 euro

**HAMBURGER CHEDDAR&BACON
AND CARAMELIZED ONION** 1, 5, 6, 7
served with chips°, mayo with herbs
and organic ketchup
15 euro

CRISPY CHICKEN BURGER 1, 5, 6, 7, 10
seared chicken in tandoori masala
served with rocket, booster of fresh sprouts,
broccoli and fresh sauce of yogurt and mint
15 euro

VIVI VEGGIE BURGER 1, 5, 6, 10
grilled marinated tofu, rocket, grilled
vegetables, alfa alfa sprouts
served with chips° and vegan mayo
15 euro **VEGAN DAIRY FREE**

ADDITIONAL ORGANIC EGG + 2 euro
WITH GLUTEN FREE BREAD + 1 euro



Healthy Bowls

coloured, happy, organic bowls

SUPER VIVI BOWL 5, 6
whole wheat basmati rice, sliced avocado,
fresh sprouts, carrots noodles, purple cabbage,
stuffed endive, chickpeas with paprika and capers,
topped with a tahini, coriander and mint dressing
13 euro **VEGAN**

SALMON CHIRASHI 4, 5, 6, 11
whole wheat basmati rice, smoked salmon,
avocado, alfalfa sprouts, pink turnip cream
served with thai dressing made with lime juice,
soy and sesame seeds
14 euro

VEGAN THALI BOWL 5, 11
whole wheat basmati rice, tofu marinated
with turmeric, roasted fennel and pumpkin,
chickpeas hummus and pink mayo
12 euro **VEGAN**

Salads

*salads and vegetables from organic crop,
seasoned with our homemade dressings*

SEASONAL 7, 8, 10
baby spinach, blueberries, avocado,
pecorino cheese, walnuts and French vinaigrette
12 euro **VEGGY**

VIVI CAESAR 1, 4, 5, 6, 7, 10
mixed salad, pollo bio con tandoori masala,
fennel slices, croûtons, parmesan cheese
and homemade Caesar sauce
14 euro

PANTESCA 4, 10
mixed salad, tuna, potatoes, dried tomatoes,
chickpeas, capers, olives and French vinaigrette
12 euro

from the organic garden

SEASONAL BAKED (3) VEGETABLES

**ENDIVE SAUTÉED WITH GARLIC
AND OLIVE OIL**

CHIPS* 5

6 euro **VEGAN**

**ORGANIC BREAD BASKET
BY ROSCIOLI BAKERY** 1, 11
2 euro

WATER

filtered small 2,50 euro | filtered large 3 euro

Pasta and soup

CREAMY PUMPKIN SOUP 1, 7
creamy Hokkaido pumpkin soup
with soft caprino cheese
10 euro **VEGGY**

**HOME MADE RAVIOLI
"PASTIFICIO PICA"** 1, 3, 7
13 euro

AUTUMN GHOCCHI 1, 7, 8
soft gnocchi with nut pesto and salvia pesto
covered by sweet baked pumpkin
and gorgonzola cream
14 euro **VEGGY**

TRADITIONAL AMATRICIANA SPAGHETTI 1, 3, 7
a classic of roman cuisine with organic tomato sauce,
guanciale ham and pecorino cheese
14 euro

LASAGNA 'HOMEMADE WITH LOVE' 1, 3, 7
organic meat and tomato sauce, mozzarella cheese,
bechamel and parmesan cheese
12 euro

 **CLASSIC LASAGNA* WITH RAGÙ*** 3, 7, 9
12 euro **GLUTEN FREE**

 **EGGPLANT "PARMIGIANA"*** 7
12 euro **GLUTEN FREE**

a taste from the world

WINTER IN THAILAND 1, 4, 5, 6
A wonderful spicy coconut soup.
Spicy chicken broth with ginger,
lemon grass and wonderful spicy herbs
all cooked in creamy coconut cream
14 euro

THAI NOODLES WOK 1, 4, 5, 6
buckwheat noodles sauted with seasonal
organic veggies in pad thai sauce
with lemon grass and tamarind sauce.
12 euro **VEGAN**

Main course

VEGGY LOVER 1, 7, 10
grilled chevre cheese served with delicious
homemade mango chutney, grilled organic veggies
and warm rosemary focaccia bread
12 euro **VEGGY**

ORGANIC CHICKEN CURRY 5
tender morsels of organic chicken cooked in
a sauce of coconut milk, ginger and Madras curry,
served on fragrant wholemeal basmati rice
14 euro

CHICKEN TANDOORI MASALA 5, 7
seared chicken in tandoori masala served with
fresh yogurt mint sauce and fresh salad
14 euro

**ORGANIC BEEF FILLET
WITH MALDON SALT**
grilled delicious italian organic farmed meat
20 euro

ORGANIC BEEF TARTARE 1, 6
organic diced beef and red turnip seasoned
with crispy capers, coriander
and spicy dijon mustard dressing
20 euro

CRISPY SEA BASS FILLET 4, 5
served on soft scarola, veggy spicy sauce
and cumin seed
16 euro

SAUTED COD A LA ROMANA 4, 11
soft cod fish served on chickpea cream
and crispy fried roman artichokes
15 euro

Allergens have been shown alongside each dish with the numbers to which the allergenic substances listed: (1) Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof - (2) Crustaceans and products thereof - (3) Eggs and products thereof - (4) Fish and products thereof - (5) Peanuts and products thereof (6) Soybeans and products thereof - (7) Milk and products thereof (including lactose) - (8) Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin - (9) Celery and products thereof - (10) Mustard and products thereof - (11) Sesame seeds and products thereof - (12) Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers - (13) Lupin and products thereof - (14) Molluscs and products thereof

*Frozen Product **Product frozen in compliance with CE 853/2004, Annex III, section VIII, ch 3, letter D

Due to temporary organic product unavailability we may use products from integrated crop.