

Much more than just coffee...

Try our fun, fluffy delights!

Organic Coffee, tea or chocolate,  
hot or cold, with Italian gourmet ingredients.

#VIVIBISTROTFLUFFY

### fluffycoffee™

hot or cold  
milk or soy milk

4,90 euro

**fluffypistachio** 7, 8  
coffee, milk,  
pure pistachio paste,  
whipped cream  
and chopped pistachios

**fluffymontblanc** 1, 3, 7  
offee, milk,  
chestnut cream,  
whipped cream  
and meringue

**fluffynougat** 1, 3, 7, 8  
coffee, milk,  
pure hazelnut paste,  
whipped cream  
and crumbled amaretto cookies

**fluffycoconut** 1, 3, 7  
coffee, milk,  
coconut cream,  
whipped cream, coconut flakes  
and crumbled amarettos



### fluffytea™

4,90 euro

+power

green tea, spirulina, fresh mint  
leaves, agave nectar and ice

+energy

green tea, chia seeds, coconut  
flakes, agave nectar and ice

+shield

black tea, pollen,  
cinnamon, honey and ice

### hot spicy tea's

milk or soy milk

4,90 euro

chai tea 6, 7

black tea, spices,  
hot milk and honey

matcha tea

matcha tea, hot milk  
and agave nectar

mint tea

hot water  
with a handful  
of fresh mint leaves  
and ginger slices

### hot spicy chocolate

milk or soy milk

4,90 euro

cinnamon 6 0 7

hot chocolate  
with cinnamon  
and whipped cream

peperoncino 6 0 7

hot chocolate  
with chili pepper  
and whipped cream

ginger 6 0 7

hot chocolate  
with ginger  
and whipped cream

## from the juice bar

### cold pressed juice

6 euro

Yummy

apple, lemon,  
ginger and parsley

Pura

orange, grapefruit,  
pineapple and lemon

Dolce Vita

pear, apple,  
orange and celery (9)

Antioxidant

apple, carrot and orange

gourmand

pumpkin, carrot,  
orange  
and cinnamon

### organic fresh juice

Orange juice

4,50 euro

ViVi Lemonade

fresh lemon,  
brown sugar,  
fresh mint,  
ice and soda

6 euro

### super food

pollen

2 euro

chia seeds

1 euro

spirulina

1,50 euro

Be healthy. Eat healthy.

discover all our locations in Rome



#vivibistrot #bioviziosi #vivimomenti



vivibistrot.com

#### List of 14 Allergens

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 SO<sub>2</sub> 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

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

\*Home-made and frozen in our ViVi Bistrot lab ° Top quality deep frozen product ◊ frosted organic fruit



# MENÚ

Piazza  
Navona



Italian organic  
wonderland

ViVi Bistrot cares about organic food!  
Coffee, milk, soy milk, flour, eggs  
and brown sugar are organic,  
Make the world a better place together with us!

ENGLISH

autunno/inverno 18/19

## caffetteria

- Espresso  
2,50 euro
- Americano  
3 euro
- Double espresso  
4 euro
- Decaf  
2,50 euro
- Barley coffee  
3 euro
- Ice coffee  
3 euro
- Shaked coffee  
3,50 euro
- Shaked cappuccino  
4 euro (7)
- Caffellatte  
2,80 euro (7)
- Decaf caffellatte  
2,90 euro (7)
- Cappuccino  
2,80 euro (7)
- Barley cappuccino  
3 euro (7)
- Decaf cappuccino  
3 euro (7)
- Soy milk cappuccino  
3 euro (6)
- Ginseng cappuccino  
3,50 euro (7)
- Hot chocolate  
4,80 euro (7)
- Ginseng  
2,80 euro (7)
- Golden milk (6/7)  
milk or soymilk,  
turmeric,  
almond oil and honey  
3 euro
- Golden shot  
ginger, lemon,  
turmeric,  
and honey  
3 euro

- Milk (7)  
2,50 euro
- Latte macchiato (7)  
2,80 euro
- Marocchino (7)  
3 euro
- Barley marocchino (7)  
3,20 euro
- Decaf marocchino (7)  
3,10 euro
- Mariage Frères hot tea  
choose from  
our selection  
4,50 euro
- Herbal tea  
choose from our selection  
4,50 euro
- Extra whipped cream (7)  
1 euro

## pastry

- Croissant  
2,20 euro (1, 3, 6, 7)
- Pain au chocolat  
2,20 euro (1, 3, 6, 7, 8)
- Mini croissant  
1,20 euro (1, 3, 6, 7)
- Mini pain au chocolat  
1,20 euro (1, 3, 6, 7, 8)

## today's sandwiches

- small  
3 euro
- large  
6 euro

## yogurt

- served with
  - organic granola and honey  
5 euro (1, 7, 8)
  - with fresh fruit salad  
6 euro (7)

## sweet & cakes

- Chocolate muffin  
3,50 euro
- Warm chocolate flan  
with whipped cream  
6 euro (1, 3, 7, 8)
- Pancakes  
served with maple syrup  
5 euro (1, 3, 7)
- Home made cookies  
5 euro ♥ **SENZA LATTOSIO** (1, 3)
- Fresh organic fruit salad  
5,50 euro



- Vegan apple crumble  
with custard sauce  
6 euro ♥ **VEGAN** (1, 8)
- Carrot cake  
with icing  
6 euro (1, 3, 6, 7, 8)
- Chocolate cake  
with chocolate & raspberry icing  
6 euro ♥ **VEGAN** (1, 6)
- Home-made Scones  
with whipped cream and  
organic strawberry jam  
6 euro (1, 3, 7)
- Cheese cake  
with wildberry sauce  
6 euro (1, 3, 7)
- Sour cherry tart  
wholemeal shortcrust  
4 euro (1, 3, 7)
- Carrot plumcake  
with orange and almonds  
4 euro ♥ **VEGAN** ♥ **GLUTEN FREE** (6, 8)
- Brownies  
with whipped cream  
5 euro (1, 3, 7, 8)
- Additional maple syrup,  
or whipped cream  
1 euro (7)

## soft drinks

- Water  
small 2,20 euro  
large 3 euro
- Coca Cola  
3,50 euro
- Cedrata  
3,50 euro
- Schweppes  
3,50 euro
- Fruit juice  
peach, apricot, pear, pineapple,  
blueberry, ace, grapefruit,  
tomato  
3,50 euro
- Home-made ice tea  
Mariage Frères  
4,50 euro

## aperitif

- 5 euro
- Aperol bitter
- Aperol soda
- Campari soda
- Crodino
- Bitter  
white or red

## aperò

- from 6pm to 9pm
- one drink + board  
15 euro

## draft beers

- blonde or amber Menabrea  
0,2l 4,50 euro  
0,4l 6 euro

## organic Italian wines

Ask the waiter  
for the complete list

## Mariage Frères teas 4,50 euro

### BLACK TEA

#### Earl Grey Impérial

A grand tea among the most famous flavoured teas. Made with the best Darjeeling tea and is exquisitely flavoured with fine bergamot.

#### French Breakfast

This perfect marriage of great and elegant black teas produces a rounded taste of malt and chocolate. Its highly developed flavour is both powerful and refined. With or without milk, perfect with a continental breakfast.

#### Himalaya

A revered summer tea. The lovely leaves of this pretty garden nestling 2360 metres above sea level produce a dazzling and flavoursome infusion, an aromatic and smooth cup with hints of muscat.

#### Marco Polo

Mariage Frères' overwhelming success is a mysterious blend that will take you to distant lands and unforeseen territories. Fragrances of Chinese and Tibetan flowers lend it a uniquely velvety taste. Its extraordinary bouquet makes Marco Polo the most legendary of flavoured teas.

#### Empereur Chen Nung

This majestic blend is named after the Chinese emperor who discovered tea in 2737 bc. It has a subtle aroma and delicate, slightly smoky flavour. A perfect companion for a hearty, savory breakfast. Without milk.

### RED TEA

#### Métis

This 'cross-breed', as its name implies, is a fine hybrid of red tea with fruit, citrus fruit, spices, and flowers. A heady bouquet, 100% theine-free.

#### Bourbon

Flavoured with 'Bourbon vanilla', this red rooibos displays great finesse. Delicate aroma, subtle taste. 100% theine-free. For pleasant occasions.

### ORGANIC HERBAL TEAS

#### Refreshing and digestive Mint & camomille

#### Harmonizing and relaxing Orange flower, melissa, escolzia and star anise

#### Draining and tension free Anise, fennel and licorice 4,50 euro

### GREEN TEA

#### Casablanca

A fine marriage of green tea with mint and bergamot-flavoured tea. A refreshing surprise.

#### Jasmin Mandarin

A Chinese green tea with jasmine flowers.

#### Provence

The hinterland of Provence in southern France explodes with plants, flowers, and fruit that all boast heady scents.

#### Tè à l'Opéra

A eulogy to sensuality. From spiritual beverage to lyrical elixir, the refinement of tea meets the melodic beauty of opera. A distinguished green tea has been enhanced with the subtle fragrance of red berries and precious spices.

#### Tè sur le Nil

A whiff of adventure: this blend will take you to the ends of the world, where the thoughts of enchanted voyagers dwell. Citrus fruit from forgotten lands and refined spices wonderfully scent this fine green tea. A flight of fancy - a timeless tea.

#### Tè vert Fuji Yama

Grown on the surrounding slopes of Fuji Yama, sacred mountain and source of artistic inspiration since long ago, this tea offers enthusiasts an excellent initiation to the subtleties of Japanese green tea. The tender, bright emerald leaves hint at fine fruity aromas lead by a perfume of freshly-picked nashi pear. The cup, shimmering with pleasant jade reflections, delivers smooth notes recalling white melon soothed with a drop of spring honey. Rich in vitamin C, this tea is low in theine. Energising tea.

### VIVI CREAM TEA

a choice of hot tea Mariage Frères  
home-made scone served with  
whipped cream  
and strawberry jam  
7,50 euro

