

## Appetizers

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

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

**BABAGANOUSH BEIRUT STYLE** 1, 5, 11  
eggplant caviar with sesame sauce,  
served with papadam  
7 euro **VEGAN**

**SUMMER GAZPACHO** 1  
refreshing tomato soup with pepper,  
cucumber, bread, onion, olive oil  
and vinegar, served with croûtons  
7 euro **VEGAN**

**TEMPURA DELIGHT** 5  
crunchy organic vegetables  
with a light rice flour coating  
9 euro **VEGGY**

**SUMMER-SCENTED TUNA CEVICHE** 4, 5  
tuna fish\*\* marinated in lime and cilantro,  
garnished with toasted coconut flakes  
and crunchy peanuts  
12 euro

**TRADITIONAL BRUSCHETTA** 1  
with organic tomatoes, basil and fried capers  
7 euro **VEGGY**

**TAGLIERE DOP** 1, 7  
"Montevecchio" ham, organic "San Salvatore"  
buffalo mozzarella dop and warm focaccia  
10 euro

**TAGLIERE DOP SOCIAL (X2)** 1, 7  
mixed cold cuts, local cheeses,  
organic "San Salvatore" buffalo mozzarella dop  
and warm focaccia  
18 euro

## Hamburger

*180 grams of top Italian ground beef  
in a soft bread bun with poppy seeds*

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

**CHICKEN BURGER** 1, 5, 6, 11  
served with Tropea onion,  
avocado, tomato, green salad  
and homemade Caesar sauce  
15 euro

**VIVI VEGGIE BURGER**  
grilled marinated tofu, sesame seeds, arugula,  
grilled vegetables, alfa alfa sprouts, tomato  
served with chips° and vegan mayo  
15 euro **VEGAN**

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

Allergens have been shown alongside each dish with the numbers to which the allergenic substances listed in the list on the back correspond.



## Healthy Bowls

*coloured, happy, organic bowls*

**SUPER VIVI BOWL** 11  
brown basmati rice, sliced avocado, fresh sprouts,  
courgette noodles, roasted carrots, chickpeas with  
paprika and capers, topped with a tahini, coriander  
and mint dressing  
13 euro

**SALMON CHIRASHI** 4, 6, 11  
brown basmati rice, smoked salmon, avocado, alfalfa  
sprouts, radishes, with thai dressing made with lime  
juice, soy and sesame seeds  
14 euro

**VEGAN THALI BOWL** 6, 11  
brown basmati rice, tofu marinated with turmeric,  
cherry tomatoes, sautéed green beans, sesame seeds,  
paprika flavoured peanuts, chickpeas hummus  
with peas and mint dressing  
12 euro **VEGAN**

**SPICY TUNA BOWL** 4, 6  
super healthy bowl with organic quinoa, tuna bites\*\*  
marinated in ponzu sauce, mango slices and Wakame  
seaweed and surprising radish sprouts  
euro 16

## Salads

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

**VIVI VEGAN SALAD** 6, 11  
mixed salad, spicy tofu, roasted carrots  
with turmeric, sautéed green beans with sesame  
and flax seeds with sweet and sour dressing  
12 euro **VEGAN**

**VIVI CAESAR SALAD** 1, 6, 7, 10  
mixed salad, grilled organic chicken,  
organic fresh tomatoes, croûtons,  
parmesan cheese and homemade Caesar sauce  
14 euro

**PANTESCA** 4, 10  
green salad, tuna, potatoes, green beans,  
tomatoes, chickpeas, olives and french vinaigrette  
12 euro

## From the organic garden

*Seasonal baked vegetables*

**SUMMER CAPONATA** 11  
**ESCAROLE COOKED IN A PAN  
BAKED POTATOES  
CHIPS**  
6 euro **VEGAN**

**ORGANIC BREAD BASKET** 1, 11  
2 euro

**WATER**  
small 2,50 euro | filtered large 3 euro

## ViVi with taste

**RAVIOLI "PASTIFICIO PICA" CACIO&PEPE** 1, 3, 7  
the traditional recipe enhanced  
by the addition of lemon zest  
13 euro **VEGGY**

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

**TRADITIONAL SOUTHERN ITALY TROFIE** 1, 7, 8  
organic trofiette (pasta) with sautéed datterini  
tomatoes, velvety buffalo stracciatella, chopped  
walnuts and basil oil  
12 euro **VEGGY**

**SUMMERTIME AMATRICIANA** 1, 3, 7  
artisan egg noodles with sweet sautéed  
datterini tomatoes, Barbaja bacon  
and tasty Roman pecorino  
14 euro **VEGGY**

**TAGLIOLINI WITH SHRIMP AND ZUCCHINI** 1, 3, 9  
artisan egg pasta, organic fragrant courgettes and  
prawns\* sautéed with cognac  
14 euro

**SINLESS PARMIGIANA** 7  
roasted eggplants, tomato sauce, buffalo mozzarella  
"San Salvatore", parmesan cheese and fresh basil  
12 euro **VEGGY**

**VENUS DELIGHT** 4, 14  
venere rice sautéed with squid and zucchini  
on pea cream and fresh mint  
14 euro

**THAI NOODLES WOK** 1, 5, 6  
tagliolini di grano saraceno con tante verdure  
di stagione saltate al wok con salsa pad thai  
home made al lemongrass e tamarindo  
12 euro **VEGAN**

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

 **EGGPLANT "PARMIGIANA"**\* 7  
11 euro **GLUTEN FREE**

## Main course

**VEGGY LOVER** 1, 7  
seasonal roasted vegetables served with  
organic buffalo mozzarella "San Salvatore"  
and warm focaccia  
12 euro **VEGGY**

**CHICKEN CURRY WITH BASMATI RICE**  
tender morsels of organic chicken  
cooked in a sauce of coconut milk,  
apple, banana and mango,  
served on fragrant wholemeal basmati rice  
14 euro

**CARPACCIO OF ORGANIC BEEF FILLET**  
with rocket, parmesan flakes  
and balsamic vinegar of Modena  
16 euro

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

**ORGANIC GRILLED MARINATED CHICKEN**  
served with organic Italian caponata  
14 euro

**UNUSUAL MIDDLE EASTERN SEA BASS** 4, 7, 11  
delicate sea bass fillet served  
on eggplant caviar, with sautéed escarole,  
pomegranate and cumin seeds  
16 euro

**SESAME SEARED TUNA** 4, 11  
Soft tuna bites\*\* wrapped in  
toasted sesame seeds, served with rocket salad  
and cherry tomatoes in tahina sauce  
18 euro