



## our philosophy

we believe

### in the ethics of organic farming

our ingredients are good for our health and the planet

we believe

### in the pleasure of healthy food

we partner healthy with delicious/yummy/satisfying

we believe

### in attention to detail, always and in everything

our food is made with love and served with a smile

we believe

### it's better together

we are a team and together we can change the world

we believe

### in sustainability for the future

we only use biodegradable take away packaging and discourage the use of plastic in our bistros

we believe

### in beauty

come discover our bistros in prime artistic and natural locations in Rome



#vivibistrot #bioviziosi



vivibistrot.com

List of allergens: please read alongside each dish the number corresponding to each allergen.

- |  |   |   |
|--|---|---|
| 1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. | 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 | 10. Mustard and products thereof  |
| 2. Crustaceans and products thereof  |   | 11. Sesame seeds and products thereof   |
| 3. Eggs 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 |
| 4. Fish and products thereof   |   | 13. Lupin and products thereof  |
| 5. Peanuts and products thereof  |   | 14. Molluscs and products thereof   |
| 6. Soybeans and products thereof   |   |   |
| 7. Milk and products thereof (including lactose)   |   |   |
| 8. Nuts, namely: almonds (Amygdalus  |   |   |

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



english



## Appetizers

### Home-made Chickpeas Hummus <sup>1, 11</sup>

with pita bread  
7 euro **VEGAN**

### Gaucamole & Tortillas

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

### Babaganoush <sup>1, 5, 11</sup>

eggplants babaganoush  
served with papadam  
7 euro **VEGAN**

### Summer gazpacho <sup>1</sup>

tomato, pepper, cucumber,  
bread, onion, olive oil and vinegar,  
served with croûtons  
8 euro **VEGAN**

### Traditional Bruschetta <sup>1</sup>

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

### Frisella pugliese integrale alla mediterranea <sup>1, 7</sup>

traditional whole wheat bread from Puglia  
served with cherry tomatoes with herbs,  
organic buffalo stracciatella "San Salvatore"  
and fried capers  
7 euro **VEGGY**

### Frisella pugliese integrale <sup>1, 7</sup>

traditional whole wheat bread with smoked salmon,  
rocket and organic buffalo stracciatella "San Salvatore"  
8 euro **VEGGY**

### Tagliere DOP <sup>1, 7</sup>

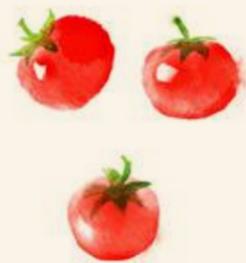
"Montevecchio" ham, organic "San Salvatore" buffalo  
mozzarella dop and warm focaccia  
10 euro

### Tagliere DOP social (x2) <sup>1, 7</sup>

mixed cold cuts, local cheeses,  
organic "San Salvatore" buffalo mozzarella dop  
and warm focaccia  
18 euro

## Vicious brunch <sup>1, 3, 7, 8</sup>

Organic scrambled eggs with crispy bacon, whole  
wheat toasted bread and roasted cherry tomatoes  
+ pancakes with organic maple syrup  
+ yogurt with organic granola  
+ American coffee  
20 euro



## ViVi with taste

### Ravioli "Pastificio Pica" Cacio&Pepe <sup>1, 3, 7</sup>

the traditional recipe enhanced  
by the addition of lemon zest  
13 euro **VEGGY**

### Lasagna 'Homemade with love' <sup>1, 3, 7</sup>

organic tomato sauce, mozzarella cheese,  
bechamel, parmesan cheese and basil  
12 euro **VEGGY**

### Sinless parmigiana <sup>7</sup>

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

### Trofie <sup>1, 7, 8</sup>

with sautéed cherry tomatoes, buffalo stracciatella,  
chopped walnuts and basil oil  
12 euro **VEGGY**

### Special of the day

ask what's cooking in the pan today!

### Venus delight <sup>14</sup>

venere rice sautéed with squid and zucchini  
on pea cream and fresh mint  
14 euro

### Perfumed integral basmati rice

5 euro **VEGAN**

### Thai Noodles <sup>1, 5, 6</sup>

buckwheat noodles with sauteed seasonable  
vegetables and pad thai sauce with lemongrass  
12 euro **VEGAN**

### Veggy Lover <sup>1, 7</sup>

Seasonal roasted vegetables served with  
buffalo mozzarella "San Salvatore"  
and warm focaccia  
12 euro **VEGGY**

### Club sandwich <sup>1, 7</sup>

served with garden salad and chips<sup>o</sup>  
14 euro

### 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

### Organic beef fillet

with Maldon salt and baked vegetables  
18 euro

### Grilled marinated chicken

served with Italian caponata  
14 euro

 **GLUTEN FREE**

Classic Lasagna\* with Ragù <sup>7</sup> (meatsauce) 11 euro

Eggplant "Parmigiana"\* <sup>7</sup> 11 euro

## Salads

salads and vegetables from organic crop,  
seasoned with our home-made dressings

### Deliziosa <sup>7, 8, 10</sup>

rocket salad, quinoa, parmesan cheese, tomatoes,  
olives, walnuts and french vinaigrette  
12 euro **VEGGY**

### Fresca <sup>7, 8, 10</sup>

rocket salad, zucchini, carrots, fennel, sunflower seeds  
and spicy lime ginger vinaigrette  
12 euro **VEGGY**

### Lussuosa <sup>7, 8</sup>

mixed salad, rocket salad, feta cheese, raspberries,  
green apple, walnuts, pollen and honey-flavoured  
vinaigrette  
12 euro **VEGGY**

### Spicy calamari salad <sup>4, 6, 5</sup>

fresh spinach, herbs, sauteed squids, cucumbers,  
cherry tomatoes and thai dressing  
14 euro

### Caprese <sup>1, 7</sup>

tomato, organic buffalo mozzarella dop "San Salvatore",  
sheets of guttuai bread and basil oil  
12 euro **VEGGY**

### Vegan Salad <sup>6, 11</sup>

mixed salad, tofu marinated with turmeric, roasted  
carrots, sauteed green beans, sesame seeds, flax seeds  
and oriental vinaigrette  
12 euro **VEGAN**

### Caesar Salad <sup>1, 6, 7, 10</sup>

mixed salad, grilled organic chicken, fresh tomatoes,  
croutons, parmesan cheese and caesar sauce  
14 euro

### Pantesca <sup>4, 10</sup>

green salad, tuna, potatoes, green beans, tomatoes,  
chickpeas, olives and french vinaigrette  
12 euro

### Greca <sup>1, 7</sup>

tomatoes, cucumber, feta cheese, chickpeas, red onion  
from Tropea, Taggiasca olives, croûtons and oregano  
12 euro **VEGGY**

## From the organic garden

### Seasonal baked vegetables

Summer Caponata <sup>11</sup>

Escarole cooked in a pan

Baked potatoes

Chips

6 euro **VEGAN**

Organic bread basket <sup>1, 11</sup>

2 euro



## Healthy Bowls

coloured,  
happy,  
organic bowls



### Super ViVi Bowl <sup>11</sup>

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 <sup>4, 6, 11</sup>

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 <sup>6, 11</sup>

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

## Hamburgers

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

### ViVi Hamburger <sup>1, 5, 6</sup>

served with tomato, green salad, fresh onion,  
chips<sup>o</sup>, mayo with herbs and organic ketchup  
15 euro **SENZA LATTOSIO**

### Brie & bacon Hamburger <sup>1, 6, 7, 10</sup>

served with chips<sup>o</sup> and green salad  
15 euro

### Hamburger Cheddar, bacon and caramelized onion <sup>1, 5, 6, 7</sup>

served with chips<sup>o</sup>, mayo with herbs and organic ketchup  
15 euro

### Chicken Burger <sup>1, 5, 6, 11</sup>

served with fresh onion, avocado,  
tomato, green salad and caesar sauce  
15 euro **VEGAN**

### Vivi Veggie Burger

grilled marinated tofu, sesame seeds, arugula, grilled  
vegetables, alfa alfa sprouts, tomato served with chips<sup>o</sup>  
and vegan mayo  
15 euro **VEGAN**

additional organic egg +2 euro

with gluten free bread +1 euro