



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

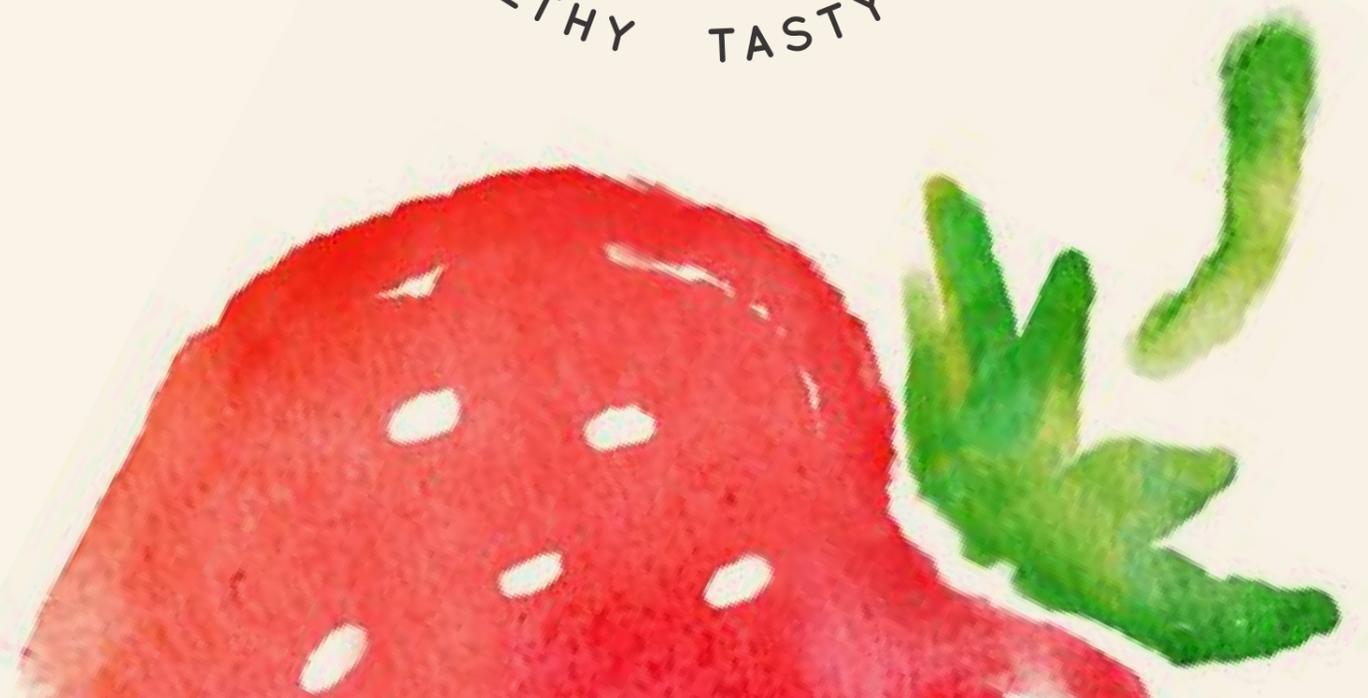
List of allergens: please read alongside each dish the number corresponding to each allergen.

- | | | |
|--|---|---|
| 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 | 9. Celery 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



CAFFETTERIA

ESPRESSO
2 euro

AMERICAN COFFEE
2,50 euro

DOUBLE COFFEE
4 euro

DECAF
2,20 euro

BARLEY COFFEE
2,50 euro

SHAKED COFFEE
3,80 euro

SHAKED CAPPUCCINO
4 euro

CAFFELLATTE
2,80 euro

DECAF CAFFELLATTE
2,90 euro

CAPPUCCINO
2,50 euro

BARLEY CAPPUCCINO
2,60 euro

DECAF CAPPUCCINO
2,80 euro

SOY MILK CAPPUCCINO
2,80 euro

GINSENG CAPPUCCINO
3,50 euro

HOT CHOCOLATE
4,80 euro

GINSENG
2,80 euro

GOLDEN SHOT
ginger, lemon, turmeric and honey
2,50 euro

GOLDEN MILK
milk or soymilk, turmeric,
almond oil and honey
3 euro

*Special
by ViVi
Bistrot*

PLAIN MILK
2,50 euro

LATTE MACCHIATO
2,80 euro

MAROCCHINO
3 euro

BARLEY MAROCCHINO
3,20 euro

DECAF MAROCCHINO
3,10 euro

HOMEMADE ICE TEA
4 euro

HOT TEA
4,50 euro choose from our selection

HERBAL TEA
4,50 euro choose from our selection

EXTRA WHIPPED CREAM
1 euro

VICIOUS BRUNCH ^{1, 3, 7, 8}

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

18 euro (h 10-14)



PASTRY

FRENCH CROISSANT ^{1, 3, 7}

PAIN AU CHOCOLAT ^{1, 3, 7, 8}

WHOLE CROISSANT ^{1, 3, 7, 8, 9}

GIRELLA CON UVETTA ^{1, 3, 7}
2,20 euro

MINI CROISSANT ^{1, 3, 7}

MINI PAIN AU CHOCOLAT ^{1, 3, 7, 8}
1,20 euro

YOGURT

YOGURT WITH HONEY AND HOMEMADE GRANOLA ⁷
5 euro

YOGURT WITH FRESH FRUIT ⁷
5 euro

FRUIT BOWL

organic seasonal
fresh fruit
5 euro



SMOOTHIES

organic fruit and apple juice

6 euro

BERRY[◊] BANANA

STRAWBERRY[◊] BANANA

MANGO^{◊◊} BANANA

COCONUT PINEAPPLE

MILK SHAKE VERSION ^{6, 7}
with organic cow milk or soy milk
instead of apple juice

LASSI VERSION ⁷
with low-fat yogurt
instead of apple juice



SMOOTHIES BOWLS

with organic homemade granola

SUPER ROSSO ^{1, 8}

wildberries[◊] and banana smoothie
served with granola, almond,
strawberries, blueberries, chia seeds
and maple syrup
8 euro

SUPER ROSA ^{1, 8}

wildberries[◊] and banana smoothie
served with granola, almond,
strawberries, blueberries, chia seeds
and maple syrup
8 euro

TROPICALE ^{1, 8}

mango^{◊◊} and banana smoothie
served with granola, pineapple, banana
and sundried coconut flakes
8 euro

[◊] frosted organic fruit ^{◊◊} frosted non organic fruit



SUPERFOODS

SPIRULINA
1,50 euro

POLLEN
2 euro

CHIA SEEDS
1 euro

PRESSED JUICES

ENERGETIC

lime, cucumber and white melon
6 euro

LA DOLCE VITA ⁹

apple, celery, orange and melon
6 euro

ANTIOXIDANT

apple, carrot and orange
6 euro

GOURMAND

pineapple, strawberry, apple
and cinnamon
6 euro

DETOX

apple, ginger, parsley and lemon
6 euro

ORANGE JUICE

4,50 euro

(organic orange not available in July/August)

VIVI LEMONADE

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



SOFT DRINKS

WATER

small 2,20 euro
large filtered 2,80 euro

**COCA COLA
CEDRATA
SCHWEPPE**
3,50 euro

FRUIT JUICE

peach, apricot, pear, pineapple,
blueberry, ace, grapefruit, tomato
3,50 euro

ORGANIC FRUIT JUICE BRICK

peach, apricot, pear
3,50 euro

**SAN BENEDETTO
ICE TEA**

lemon, peach, green
3,50 euro

ORGANIC TEAS & HERBAL TEAS

4,50 euro

EARL GREY

CHINA GUNPOWDER BIO

EMOZIONI D'ORIENTE

DARJEELING BIO

VENTO DELLA SAVANA

DOLCE FAR NIENTE

GOODNIGHT MOON

DEA DELL'OLIMPO

LUNA ROSSA

VIVI CREAM TEA ^{1, 3, 7}

a choice of hot tea
and home-made scone
served with whipped cream
and strawberry jam
8 euro



FLUFFY™ TEA

green or black tea, hot or cold, with
organic ingredients and powerful
superfoods

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

STECOLECCO ICE CREAM

high quality fresh milk
and natural ingredients

DIFFERENT FLAVOURS ⁷
3 euro

BON BON

5 euro

HOMEMADE CAKES & DESSERTS

with organic ingredients

VEGAN APPLE CRUMBLE ^{1, 8}

with custard sauce

6 euro **VEGAN**

CARROT CAKE

MADE WITH BUCKWHEAT ^{3, 6, 7, 8}

with sugar icing

6 euro

CHOCOLATE CAKE ^{1, 6}

with raspberry and dark chocolate sauce

6 euro **VEGAN**

CHEESE CAKE ^{1, 3, 7, 8}

with raspberry sauce

6 euro

SOUR CHERRY TART ^{1, 3, 7}

wholemeal shortcrust

4 euro

BROWNIES ^{1, 3, 5, 7, 8}

with whipped cream

5 euro

CARROT PLUMCAKE ^{6, 8}

with orange and almonds

5 euro **VEGAN**

CHOCOLATE PLUMCAKE ^{6, 7}

with raspberries

5 euro

HOMEMADE SCONES ^{1, 3, 7}

served with whipped cream

and strawberry jam

5 euro



from gourmet labs^o

APPLE AND WALNUTS CAKE ^{1, 3, 7, 8}

with warm cream

6 euro

TARTE TATIN ^{1, 3, 7}

with cinnamon and warm cream

6 euro

CUORE CALDO

DI CIOCCOLATO ^{1, 3, 7, 8}

with whipped cream

5 euro

PANCAKES ^{1, 3, 7}

served with maple syrup

5 euro

YUMMY COOKIES ^{1, 3}

5 euro **DAIRY FREE**

ADDITIONAL MAPLE SYRUP,

OR WHIPPED CREAM ⁷

1 euro

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