

appetizers

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

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

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

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

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

SUMMER-SCENTED TUNA CEVICHE 4, 5
tunafish** marinated in lime and cilantro,
garnished with toasted coconut flakes
and crunchy peanuts
12 euros

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

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

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

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 euros **LACTOSE FREE**

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

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

CHICKEN BURGER 1, 5, 6, 11
served with Tropea onion,
avocado, tomato, green salad
and homemade caesar sauce
15 euros

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

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

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 euros

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 euros

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 euros **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
euros 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 euros **VEGAN**

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

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

from the organic garden

Seasonal baked vegetables

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

ORGANIC BREAD BASKET 1, 11
2 euros

WATER
small 2,50 euros | filtered large 3 euros

ViVi with taste

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

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

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

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

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

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

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

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 euros **VEGAN**

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

 **EGGPLANT "PARMIGIANA"*** 7
11 euros **GLUTEN FREE**

main course

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

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

ORGANIC BEEF FILLET WITH MALDON SALT
italian organic farmed meat
20 euros

ORGANIC GRILLED MARINATED CHICKEN
served with organic Italian caponata
14 euros

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

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

DEEP FRIED CALAMARI RINGLETS
with homemade vegan mayonnaise with lime
14 euross



ViVi philosophy

we believe

in the ethics of organic farming

our ingredients are good for our health and the planet

in the pleasure of healthy food

we partner healthy with delicious/yummy/satisfying

in attention to detail, always and in everything

our food is made with love and served with a smile

it's better together

we are a team and together we can change the world

in sustainability for the future

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

in beauty

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



Villa
Pamphili



Piazza
Navona



San
Silvestro



Rinascente
Tritone



Galleria
Borghese



Globe
Theatre

#vivibistrot #bioviziosi



vivibistrot.com

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

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|--|---|---|
| 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 SO ₂ 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.

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