



*Our restaurant has always observed
the safety distances and sanitation procedures required for Covid 19
This exercise is certified according to the disciplinary
for quality catering "Know your meal" resort with organic and local products.
Based on the products used, local certificates contributing to the environmental improvement,
he obtained the following attribution for the current year*





CONVIVIO

The history of the Convivio is none other than the sum of our personal and collective experiences and our supplier partners.

We believe it is right for our customers to mention for transparency our suppliers in the Biological world who help us to enhance our philosophy in the best possible way:

Olive oil and vinegar suppliers:

Le Ferre

Guerzoni

Flli Rosaati

Wheat:

L'Italiana Bio

Bongiovanni

Molino Silvestri

Legumes, beans and preserves:

Azienda Agricola Predio Potentino

Natura Sì

La Fiammante

Nester

Meat and poultry:

Fedro

Eggs:

Azienda Agricola Solenti Chiv

Fruits and vegetables:

L'orto di Capi

Natura Sì

Flli Rosati

Vulcino

Fedro

Super Food:

Bregagli

Seven Hills



*Please find below the list of ingredients that may cause allergies
(pointed out on each course with a referenced color)*

- *Cereals with gluten: wheat, rye, oat, spelt, kamut*
 - *Milk and dairy*
- *Fish, Crustaceans, Shellfish and derivatives*
 - *Eggs and derivative*
- *Dried fruit, seeds, peanuts and nuts, soy*
 - *Celery*
- *Sulfur dioxide and sulphites*

Our Fish products before being served raw, are subjected to Blast chilling in accordance with the standards of hygiene and fried food is cooked at a low temperature with high oleic organic sunflower oil.

CONVIVIO

TROIANI

" *Da bosco e da riviera* "



5 courses € 135,00 - 7 courses € 150,00 - 9 courses € 165,00

The menu choice must be the same for all the guests at the table

Your eventual request, where possible, will involve a supplement of € 10,00 per dish

2024

" *Riccio capriccio col carciofo m'impiccio* "

Sea urchin, artichoke, pears, Provolone del Monaco cheese, blue spirulina algae, broad beans

2022

" *Mazzancolla s'improfuma* " •

Prawns, Gin, chocolate, pistachio, peach, turnip tops, mashed potatoes, plankton, mint

2022

" *Macchia Mediterranea* " •

Chestnuts, mushrooms, leeks, cardoon, pumpkin, mustard, orange, gorgonzola, blueberries

2024

" *o 37 al Cubo* " • •

Fish caught in FAO area 037, salsify, miso, citrus, elder, lupins, acai berry, avocado, tubers, spirulina algae

2025

" *Aji Ojo & Co.* "

Egg spaghetti, garlics, pecorino cheese, red prawns, mint, almonds, hot chilli pepper, lemon

2024

" *Sesto quarto* "

Pork head, savoy cabbage, apple, celery, turmeric, nocino liqueur

2024

" *Bi coscia* " •

Guinea fowl leg, figs, helichrysum, mustard, green peppercorn, vegetables, fresh fruit

1993

" *Best seller... Amatriciana* "

Single grain spaghetti, tomato, guanciale, pecorino cheese, onion, balsamic vinegar, chilli pepper

2025

" *PaneTorrone* "

Panettone, celery, walnuts, spices, nougat, chocolate



"Chi Semina Raccoglie, proposta agricola"



5 courses € 135,00 - 7 courses € 150,00 - 9 courses € 165,00

The menu choice must be the same for all the guests at the table

Your eventual request, where possible, will involve a supplement of € 10,00 per dish

2025

"Una cosa Romana"

Fennel, orange, olives

2022

"Chia - viale"



Chia seeds, potato's bred, seaweeds, miso, plankton, lemon & shallot butter, lemon verbena

2025

"All Contadino etc..."

Pear, radish, walnuts, Fiocco della Toscana cheese

2024

"La volta buona"



Fried zucchini flowers, buffalo mozzarella, chickpeas, sweet and sour pepper sorbet, herbs

2022

"Macchia Mediterranea"



Chestnuts, mushrooms, leek, chickpeas, pomegranate, gorgonzola cheese, blueberries

2022

"La band dello zafferano"



Homemade egg spaghetti, saffron, licorice, lemon, garlic, basil, Cardoncelli chanterelles

2025

"L'VIII re di Roma"



Artichoke in three styles: Matticella, Jewish and Roman

2025

"Chicchi di zucca"

Rice, pumpkin, hazelnut, black garlic, ginger, sage, thistle

2021

"Fumo, cioccolato, tabacco e whisky"



Smoked raw chocolate, Lagavulin 16y whiskey



"Quasi Classici"



Your eventual request, where possible, will involve a supplement of € 10,00 per dish

2024

"Riccio capriccio col carciofo m'impiccio" " 44,00

Sea urchin, artichoke, pears, Provolone del Monaco cheese, blue spirulina algae, broad beans

2022

"Mazzancolla s'improfuma" • " 44,00

Prawns, Gin, chocolate, pistachio, peach, turnip tops, mashed potatoes, plankton, mint

2022

"Macchia Mediterranea" • " 44,00

Chestnuts, mushrooms, thistle, cardoon, pumpkin, mustard, orange, gorgonzola, blueberries

1993

"Best Seller ... Amatriciana" " 39,00

Single grain spaghetti, tomato, guanciale, pecorino cheese, onion, balsamic vinegar, chilli pepper

2022

"Spagolino Ajì e Pjo" " 44,00

Egg spaghetti, garlic, pecorino cheese, prawns, mint, almond, chilli, lemon

2021

"Zuppa sciatta" • " 57,00

Mediterranean fish, crustaceans, molluscs, tomato, vinegar, pepper, parsley, red onion

2009

"Manzo di razza" " 140,00

Grilled marango rib steak, vegetables, 3 sauces (for 2 people)

2025

"Quasi Natale" • • " 26,00

Pan brioche, pears, cinnamon, spices, tangerine, candied fruit

2021

"Fumo, cioccolato, tabacco e whisky" • • • " 26,00

Raw smoked chocolate, Lagavulin 16 whiskey