

IL
CONVIVIO
TROIANI



*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" rev.07 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



TRE GALLETTI



DUE FOGLIE

IL CONVIVIO TROIANI

*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:*

Oli:

Valle dell'usignolo, extravergine

Stizzaseni, l'olio di semi di girasole, ad alto tasso oleico

Aceto

Guerzoni

Sciroppo di carube

L'Arcolaio

Farine:

Molino Silvestri

Pasta:

Felicetti, Verrigni Bio

Legumi:

Azienda Agricola Predio Potantino

Funghi:

Azienda Morelli

Pomodori Pelati:

Tenuta Scorciboxe, Predio Potantino

Carne:

Agnello, Pollame, Coniglio, Maialino

Gregorio Rotolo, Il Poggio

Food Discovery, Costantini Slow

Uova:

Azienda Agricola Solenti Clivi

Formaggi

Pecorino

Le Cantine di via Giardini

Mozzarella di Bufala campana

Le Terre di Don Peppe

Alghe

Consonni Corona

Germogli e insalatina a taglio

Orto di Clapi

Aglio nero di Voghera

Societ Agricola A.T.

Semi e radici:

IL CONVIVIO

Chia, Maca, spirulina, canapa, bacche di goji

Sevenhills
T R A N I

Senape di Dijon Il nutrimento

*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.

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Great Tasting Menu



5 courses € 135.00 - 7 courses € 150.00 - 9 courses € 165.00

The menu choice must to be the same for all the guests at the table
The variations of the dishes can lead to a difference in price

2021

"Che fico lo sgombro"
Mackerel ham, figs, salsify, avocado

1994

"La volta buona"
Zucchini flower, buffalo mozzarella, anchovy mayonnaise, sweet and sour red pepper sorbet • •
For this course is available a black uncinato truffle garnish € 19.00

2024

"Seppia sporca si riveste"
Roasted cuttlefish, asparagus, hemp, ginger, coconut spicy, lotus • •
For this course is available a Molossal caviar Molossol Baerii € 30.00

2022

"Mazzancolla s' improfuma"
Prawn, whisky, chocolate, pistachio, Jerusalem artichoke, prickly pears

2021

La giostra del Carciofo
Artichoke, from Roman to Giudia and Matticella •

1999

"Ajo-ojo & company"
Spaghetti Felicetti, red prawns, garlic, oil, chilli pepper, pecorino, mint, lemon, almonds •

2022

Una strana compagnia
Guinea fowl, vegetables, orange, pear, black garlic, mustard, Sichuan pepper

2018

"Stile Italiano"
Egg pasta, ricotta cheese, porcini mushrooms, blackberries, candied lemon, spirulina butter
For this course is available a black uncinato truffle garnish € 19.00

2024

Autunno Nebbia Castagne
Chestnuts, chocolate, persimonn
For this course is available a black uncinato truffle garnish € 19.00

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Vegetarian Menu "Chi Semina Raccoglie"



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

The menu choice must to be the same for all the guests at the table
The variations of the dishes can lead to a difference in price

2024

"Erbe in dolceamaro"

Wild herbs, roots, pollen, raspberries, Mediterranean scents

1994

"La volta buona"

Zucchini flower, buffalo mozzarella, rice miso, pepper, small herbs •••

For this course is available a black uncinato truffle garnish € 19.00

2024

"Porcinello incaponito"

Porcini mushroom, vegetables, garlic, lovage, maqui, acorn, maca •••

For this course is available a black uncinato truffle garnish € 19.00

2024

"Oltre il Mediterraneo"

Seasonal vegetables, asparagus, coconut spicy milk, seaweed, ginger, persimmon •

2021

La giostra del Carciofo

Artichoke, from Roman to Giudia and Matticella •

2022

"Risotto"

Rice, saffron, 60 month DOP parmesan, lemon, asparagus liquorice, garlic scapes •

For this course is available a black uncinato truffle garnish € 19.00

2021

"Alberello"

Colours and seasonal vegetables •

2018

"Stile Italiano"

Pappardella, ricotta cheese, porcini mushrooms, blackberries, candied lemon, spirulina butter

For this course is available a black uncinato truffle garnish € 19.00

2024

"Fumo, cioccolato, tabacco e whisky"

Smoked row chocolate, tabacco, Whisky Lagavulin 16y ice cream ••

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Menu a la Carte



1994	"La volta buona" Zucchini flower, buffalo mozzarella, anchovy mayonnaise, sweet and sour red pepper sorbet • • € 34,00 * For this course is available a black summer truffle garnish € 28.00	
2024	"Seppia sporca si riveste" Roasted cuttlefish, asparagus, hemp, coconut, lotus • • For this course is available a Molossal caviar Molossol Baerii € 30.00	35,00
1993	"31 Anni di" Amatriciana pasta with tomatoes, pecorino cheese and pork cheek, by Angelo Troiani • • • "	35,00
2023	Lo Spagolino . . . "La pasta secondo me" Semolina pasta, egg whites, black uncinato truffle, Cetara anchovies, orange and garlic scapes "	59,00
2022	"Raviolo Yellow - Green" Sea bass ravioli, fermented lemon, saffron, liquorice, asparagus Premium Molossal caviar Baerii selection • • • "	89,00
2022	"La ciliegia sul piccione" Pigeon, cherries, vegetables, fruit, shellfish, mustard "	56,00
2021	"Zuppasciutta" Mediterranean fish, crustaceum, shellfish, pepper, tomato, parsley, vinegar and anchovy sauce "	57,00
2009	"Manzo di razza" Grilled Marango rib eye steak, vegetables, (for 2 people) * For this course is available a black summer truffle garnish € 28.00	130,00
2021	"Carbonara Ah Ah Ah Ah" Crunchy & popped rice pasta, robiola cheese pastry cream, coconut, smoked & candied orange zest ground cocoa bean • • "	26,00
2024	"Fumo, cioccolato, tabacco e whisky" Smoked raw chocolate, tabacco, Whisky Lagavulin 16y ice cream • • "	26,00
2024	Autunno Nebbia Castagne Chestnuts, chocolate, persimonn "	26,00

* For this course is available a black uncinato truffle garnish € 28.00