

IL
CONVIVIO
TROIANI



BIO RISTORANTE

*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

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

Aceto

Guerzoni

Sciroppo di carube

L'Arcolaio

Farine:

Molino Silvestri

Pasta:

Felicetti, Terrigni Bio

Legumi:

Azienda Agricola Predio Potantino

Funghi:

Azienda Moretti

Pomodori Pelati:

Tenuta Scorciano, Predio Potantino

Carne:

Agnello, Pollame, Coniglio, Maialino

Gregorio Rotolo, Il Poggio

Food Discovery, Costantini Slow

Uova:

Azienda Agricola di Oliviero Claudio

Formaggi

Pecorino

Le Cantine di via Gardini

Mozzarella di Bufala campana

Le Terre di Don Peppe

Algho

Consonni Corona

Semogli e insalatina a taglio

Orto di Clapi

Aglio nero di Voghiera

Societ Agricola A.I.

Semi e radici:

Chia, Maca, spirulina, canapa, bacche di goji

Sevenhills

Senape di Dijon Il nutrimento



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*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 variations of the dishes can lead to a difference in price

1994

La volta buona

Zucchini flower, buffalo mozzarella, anchovy mayonnaise, sweet and sour red pepper sorbet ●●●●
For this course is available a black summer truffle € 15.00

2021

Una strana compagnia

Shrimp, blueberries, lemon verbena, sprouts and perfumed oil ●●

2019

Carpaccio salato alla Manzese . . . Ne' carne, Ne' pesce !

. . . , "misticanza herbs", aged Parmigiano Reggiano 60 months, capers ●

2009

Polpo scordato, maionese sbagliata

Pan-seared octopus, creamy raspberries, green apple ●

2022

"Ricordo di un viaggio"

Crab soup, coconut milk, red pepper, turmeric crumble, garlic stalks and basil oil ●●

2022

Raviolo "Yellow - Green"

Homemade sea bass ravioli, potatoes, liquorice & saffron sauce, fermented black lemon ●●●●●
For this course is available a Molossal caviar Amur selection garnish € 25.00

2022

Quaglia pescatrice

Quail, sea snails, sea lettuce, pear, cardamom, bay leaf, in potacchio ●●●●●

2018

Stile Italiano

Ricotta goat cheese pappardella, porcini mushrooms, berries, pomelo zest, nettle butter sauce ●●●●

2023

"Fragoroso"

Robiola cheese, strawberries, tapioca and basil ●●●●●

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Menu alla Carta

- 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 € 20.00
- 2009 *Polpo scordato, maionese sbagliata*
Seared-pan octopus, creamy raspberries, green apple •• € 36,00
- 1993 *1993-2023 Happy Birthday. 30 Years*
Amatriciana pasta with tomatoes, pecorino cheese and pork cheek, by Angelo Troiani ••• € 35,00
- 1999 *Spaghetti Mancini alla Carbomare*
Single-grain Mancini spaghetti, centrifuge fish eggs, 60-month-old parmesan and mullet roe •• € 39,00
- 2022 *Raviolo "Yellow - Green"*
Homemade sea bass ravioli, potatoes, liquorice & saffron sauce, fermented black lemon and zucchinis •••• € 49,00
For this course is available a Molossal caviar Amur selection garnish € 25.00
- 2022 *Due fave per un piccione*
Pigeon, broad beans, black garlic, cherries and vegetables •••• € 56,00
- 2021 *Luppasciutta*
Mediterranean fish, crustaceum, shellfish, pepper, tomato, persley, vinegar and anchovy sauce ••• € 57,00
- 2016 *Fumo, cioccolato tabacco e whisky*
Smoked raw chocolate, tabacco and whisky Lagavulin 16y ice cream •••• € 77,00
- 2021 *Carbonara Ah Ah Ah Ah*
Sweet and crunchy penne pasta, custard, robiola cheese, orange peel, coconut, cocoa drupes •••• € 77,00

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Great Tasting Menu of Vegetable

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

Le variazioni dei piatti possono comportare differenza di prezzo

2019

*Carpaccio salato alla Manzese . . . Ne' carne, Ne' pesce !
. . . . "misticanza herbs", aged Parmigiano Reggiano 60 months, capers •*

2022

*Humus
Humus di fusaie, puntarelle, sesamo*

2022

*Zuppa e frutta secca
Pumpkin soup basil oil and walnuts*

2020

*La giostra del carciofo
Artichoke, hazelnut, mint, parsley and black garlic and matticella style •*

2021

*Raviolo croccante
Raviolo croccante, fiocco della Toscana, broccoletto cristallizzato, gel di zenzero, germogli e arancia candita*

2021

*Uovo Pochet
Pochet egg and old parmigiano reggiano fondue, buckwheat, Soji berries and Spirulina*

2018

*Pappardella imbottita
Ricotta cheese pappardella, porcini mushrooms, berries, lemon zest, spirulina & butter sauce •••*

2022

*Alberello
Plants of all colors*

2021

*Carbonara Ah Ah Ah Ah
Crunchy & popped rice pasta, robiola cheese pastry cream, coconut, smoked & candied orange zest
ground cocoa bean ••••*

Wines Pairing

Vermentino ligure "Colli di Luni" Etichetta nera 2021 Lunae

Sauvignon Blanc "Piccol" (Friuli) 2020 Lis Neris

Alto Adige Monticol (pinot nero) Riserva 2019 Cantina di Terlano

Chianti Classico "Tenuta Marchese" (sangiovese, uva rossa-Toscana) Riserva 2012 Antinori

Verduzzo dei Ronchi di Cialla 2017 Ronchi di Cialla

Patron Massimo Troiani

2022

Lumaca cerca casa

Sea snail, cocoa butter, turmeric, ginger, blueberry •••
For this course is available a white truffle garnish € 13,00

2022

Summer 2022

Burrata, Shrimps lemongrass, melon, avocado, herbs, spices, flowers •••
For this course is available a white truffle garnish € 38,00

2022

Triglia inzuppata

Red mullet fillet, tomato, parsley, red pepper, anchovy sauce, acetate bread •••

2019

Carpaccio alla Manzese

Watermelon carpaccio, "misticanza" herbs and rocket salad, aged Parmigiano Reggiano 40 months, capers •

Version 2022

Ricordo di un viaggio

Crab soup, coconut milk, basil oil, garlic talli, red pepper •••

€ 39,00

Carciofo dalla romana alla Giudia

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Artichoke, hazelnut cream, mint, parsley and black garlic

2019 *0-100 di coda di manzo*
Beef tail ice cream, black cherry and green tea-hot tail, orange, piostachio and cinnamon ●●●●●

2022 *La giostra del carciofo*
Artichoke, hazelnut, mint, parsley and black garlic, matticella style ● € 34,00

2022 *Raviolo Faò 039*
Whitefish ravioli, fermented lemon, saffron, licorice and zucchini ●●●●● € 46,00

2022 *Boccone da re*
Pork cheek, maca puree, mustard and elder sauce ●●● € 49,00

2021 *Tale e quale*
Mediterranean fish in cooking pot, cacciatora style sauce and maqui ●●● € 49,00

2022 *"Ricciottello" una merenda conviviale*
Sea urchins, ricotta, cocoa butter and small pizza ●●●●●

2013 *Trippa non trippa, ma trippa*
Monkfish tripe in roman-style (tomatoes, pecorino cheese and mint) ●● € 30,00

2022 *Due fave per un piccione*
Pigeon, broad beans, black garlic, cherries and vegetables ●●● € 49,00

2021 *Luppasciutta*
Mediterranean fish, crustaceum, shellfish, pepper, tomato, persley, vinegar and anchovy sauce ●● € 49,00

IL
C O N V I V I O

2022

Quaglia pescatrice
Quail, red prawns, pear, cardamom, bayleaf, in potacchio style • •

2022

Guanciola Iberica
Iberian pork cheek, vegetable, Xyauyu 2014 Reserva teo Musso beer sauce •

2022

E' tanta costata
Sliced Marango signature in 3 sauces

2021

Carbonara Ah Ah Ah Ah
Crunchy & popped rice pasta, robiola cheese pastry cream, coconut, smoked
& candied orange zest ground cocoa bean

2022

La giostra del carciofo
Artichoke, hazelnut, mint, parsley and black garlic, matticella style •