

# 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

*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 Rosati*

## *Wheat:*

*L'Italiana Bio*

*Bongianni*

*Molino Silvestri*

## *Legumes, beans and preserves:*

*Azienda Agricola Predio Potantino*

*Natura Si*

*La Fiamante*

*Nesler*

## *Meat and poultry:*

*Fedco*

## *Eggs:*

*Azienda Agricola Solenti Clivi*

## *Fruits and vegetables:*

*Orto di Clapi*

*Natura Si*

*Flli Rosati*

*Vulvino*

*Fedco*

## *Super Food:*

*Bregagli*

*Seven Hills*

IL  
CONVIVIO  
TROIANI

*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.*

# IL CONVIVIO

TROIANI

" *Da bosco e da riviera* "



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

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, Whisky, chocolate, pistachio, peach, turnip tops, mint*

2024

" *0 37 al Cubo* " •  
*Monkfish, salsify, miso, citrus, elder, lupins, maqui berries, peas, kiwi*

2022

" *Macchia Mediterranea* " •  
*Mushrooms, leeks, artichokes, pumpkin, turnip, gorgonzola, blueberries, asparagus, elder*

2022

" *Ajo Ojo & Co.* "  
*Egg spaghetti, garlics, pecorino cheese, red prawns, mint, almonds, hot chilli pepper, lemon*

2024

" *Sesto quarto* "  
*Pork head, savoy cabbage, apple, celery, nocino liqueur, panettone*

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

" *Fragoroso* " • •  
*Strawberry, mint, sweet cream, basil, candied fruit*

# IL CONVIVIO

TROIANI

" Chi Semina Raccoglie, proposta agricola "



*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

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

2022

" Chia - oiale " •

*Chia seeds, potato's bred, seaweeds, miso, plancton, glasswort, sweet garlic, oats, turmeric*

2024

" La volta buona " •

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

2025

" Una cosa Romana " • •

*Fennel, orange, olives*

2022

" Primavera Romana " • • •

*Broad beans, peas, artichokes, pecorino cheese, ginger*

2022

" Macchia Mediterranea " •

*Mushrooms, leeks, artichokes, pumpkin, turnip, gorgonzola, blackberry, asparagus, elder*

2022

" La band dello zafferano " •

*Housemade egg spaghetti, egg white, saffron, licorice, fermented lemon, garlic scapes, Cardoncelli chanterelles, maqui*

2025

" L'VIII re di Roma "

*Artichoke in three styles: Matticella, Jewish and Roman*

2025

" Chicchi di zucca "

*Rice, pumpkin, hazelnut, black garlic, mandarin, asparagus*

2021

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

*Smoked raw chocolate, Lagavulin 16y whiskey*

# IL CONVIVIO TROIANI

" *Quasi Classici* "



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

2024	" <i>Riccio capriccio col carciofo m'impiccio</i> "	" 48,00
	<i>Sea urchin, artichoke, pears, Provolone del Monaco cheese, blue spirulina algae, broad beans</i>	
2022	" <i>Mazzancolla s'improfuma</i> "	" 48,00
	<i>Prawns, Whisky, chocolate, pistachio, peach, turnip tops, mint</i>	
2022	" <i>Macchia Mediterranea</i> "	" 41,00
	<i>Mushrooms, leeks, artichokes, pumpkin, turnip, gorgonzola, blueberries, asparagus, elder</i>	
1993	" <i>Best Seller ...Amatriciana</i> "	" 39,00
	<i>Single grain spaghetti, tomato, guanciale, pecorino cheese, onion, balsamic vinegar, chilli pepper</i>	
2026	" <i>Risotto Jan Jaques</i> "	" 44,00
	<i>Rice, saffron, asparagus, hazelnuts, lemon, licorice, scallops, coconut milk, maca</i>	
2021	" <i>Zuppasciutta</i> "	" 57,00
	<i>Mediterranean fish, crustaceans, molluscs, tomato, vinegar, pepper, parsley, red onion</i>	
2009	" <i>Manzo di razza</i> "	" 140,00
	<i>Grilled marango rib steak, vegetables, 3 sauces (for M 2 people)</i>	
2025	" <i>Fragoroso</i> "	" 26,00
	<i>Strawberry, mint, sweet cream, basil, candied fruit</i>	
2021	" <i>Fumo, cioccolato, tabacco e whiskey</i> "	" 26,00
	<i>Raw smoked chocolate, Lagavulin 16 whiskey</i>	