

ALL DAY DINING
BIVIUM
Restaurant - Café - Bar

Eat With Six Senses Rome means eating seasonal products being respectful to the nature; this is why our food selection always varies respecting its rhythm. All our dishes are based on the Peninsula culinary tradition and on local and Italian excellencies; all the products used tell their own story while sublimated by our plant-based recipes. All those elements allow us to bring to your table the best and freshest products, to be in harmony with Nature and to reconnect with the world around. Eat With Six Senses experience always starts with our homemade bread, fragrant and highly digestible thanks to the ancient grains mix used by our Master Baker, served with our extra virgin olive oil, Sicilian monocultivar grown without the use of pesticides.

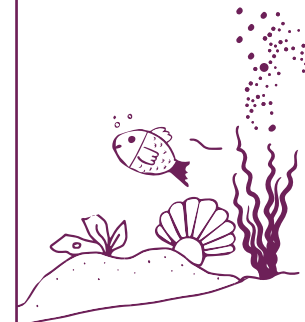
We are charging 5 Euro each bread basket served.

SAPORE RAW FISH

Our fish is from Mediterranean Sea while oysters got their peculiarities from the magic environment they grew into: 3.000 hectare water mosaic in which each piece is a 'claire'; in other words: an ancient Roman salt pan.



Our oil is exclusively selected by a Sicilian company sharing with us the sustainability value. If you wish to take home a 500ml bottle, its price is Euro 28.



GRAN CRUDO DI MARE

Orleans oysters, Mazara del Vallo red prawns, pink prawns, scampi, tartare and daily fisherman's fresh fish

GF - DF - SF
135

RAW SQUIDS 'TAGLIATELLE'

Chives chlorophyll and pure white corn milk

GF - DF - SF
29

CHEF'S RAW

Scampi, Mazara del Vallo red prawns and daily catch

GF - DF - SF
75

ORLEANS OYSTERS

Half a dozen served with homemade tabasco and pickles

GF - DF - SF
50

CORBA & LANGOUSTINE TARTARE

Oregano salmoriglio, green apple salad and borragine flowers

GF - DF - SF
32

THE PERFECT MATCH

ARUGULA & CHERRY TOMATOES

Parmesan shaves, oak-aged balsamic

VG
16

SAUTÉED SEASONAL VEGETABLES

Artisanal butter, chilli pepper

VG
14


SALAD & GREEN SAUCE

Local salad varieties, Sauerkraut, green sauce

VG
14

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SAPORE NORCINERIA

ROMAN BOARD

Three cold cuts and three cheeses of the local and regional tradition served with wood-oven focaccia, mustard, honey and nuts

35

TAGLIERE GIRO D'ITALIA

Burrata di Andria, Paestum buffalo mozzarella, Pecorino Ennese, Capocollo 'pork' from Martina Franca, Piedmontese Fassona Bresaola, Bassiano cured ham served with wood-oven focaccia, sautéed seasonal vegetables, dried tomatoes, olives, mustard, honey and nuts

63

OUR SELECTION

Chef's selection of the finest products from Lazio and the whole Peninsula

Cured meat

18

BASSIANO CURED HAM

Ancient Bassianese recipe
by Reggiani since 1964

GF - DF

CAPOCOLLO DI MARTINA FRANCA

Fine salami of the Murgia
Slow Food presidium

GF - DF

PORCHETTA DI ARICCIA

Traditional recipe

GF

BRESAOLA

Piedmontese Fassona

GF - DF

MORTADELLA

Cervia sweet wholemeal salt,
natural scents and honey

Cheese

18

PECORINO 'BRILLA'

In Barolo grapes skin

GF - VG

PRIMO SALE LAZIALE

Artisanal sheep's milk

GF - VG

CACIOCAVALLO PODOLICO

Cow's milk from Gargano

Slow Food presidium

GF - VG

DOP BUFFALO MOZZARELLA

Buffalo milk from
Paestum consortium

GF - VG

GORGONZOLA

Natural fermentation
with vegetable rennet

GF - VG

PARMIGIANO REGGIANO

24-month aged

GF - VG

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PIZZA

Our pizza dough is made of stone ground flour by using organic ancient grains such as Frassinetto and Jervicella. Tomatoes we use come from Vesuvio volcanic area and mozzarella is produced in Paestum archeological site territory.

HOUSE SPECIALS

PISTACHIO FOCACCIA

Bronte pistachio, 'Favola' mortadella,
caramelized onions, gorgonzola
35

SPRING CALZONE

Yellow and red cherry tomatoes, stracciatella,
basil, smoked duck speck
32

DIAVOLA

Slightly spicy tomato sauce, Roman traditional 'spianata',
capers, bell pepper
DF
32

CAPRICCIOSA

Roasted ham, Cardoncelli mushrooms, artichokes in oil,
quail's egg, fior di latte mozzarella, olives
34

GARDEN

SMOKED FIOR DI LATTE MARGHERITA

Fior di latte mozzarella from Paestum,
basil, Piennolo tomato sauce
VG
26

ASPARAGUS & BUFALA

Three consistencies asparagus,
Campania buffalo mozzarella, toasted almonds
VG
32

'TRICOLORE' FOCACCIA

Arugula pesto, Andria traditional burrata, 'crusco' bell pepper,
cherry tomatoes added out of the oven
VG
29

CACIO, PEPPER & COURGETTES' FLOWERS

Cacio Magno 'Columella', toasted pepper, Paestum mozzarella,
courgettes' flowers
VG
30

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FROM FARM TO TABLE

All our vegetables are exclusively provided by local farms and always respect seasonality.

RAW VEGGIES



POLLO

Julius salad, free-range chicken, Josper grilled Roman lettuce, quail's egg, homemade mayonnaise, Parmesan shaves, anchovies, crunchy lard cheek

GF - SF
28

BURRATA

'Bloody Mary' tomato nectar, Andria traditional burrata, black bread croutons, Pantelleria capers

VG - SF
26

CITRUS

Oregano marinated oranges, sweet and sour red Tropea onions, fennel, bell pepper fillet, olives in brine, crunchy white celery

V - GF - DF - SF
24

TROTA

Alps' pure water smoked trout, endive, celery, carrot, horseradish

GF - DF - SF
28

JOSPER COOKED VEGGIES



NORMA

Eggplant, Belice smoked ricotta

VG - GF - SF
23

ARTICHOKES

Roman Ghetto traditional recipe

V - GF - DF - SF
24

CHARCOALED ASPARAGUS CAKE

Grilled seasonal asparagus, Latium Primo Sale, toasted hazelnuts

VG - GF - SF
25

FRIED SWEET POTATOES

Almond milk sour cream

V - GF - SF - DF
18

BROCCOLO

Au gratin, pine nuts, Taggiasca olives

V - GF - SF
20

SUPER SALAD

Salad salad salad, Tuscia chickpea hummus, cherry tomatoes, cucumber, mint, green apple

Add a protein of your choice:
chicken, fish or legumes.

The price includes water, coffee and a soft drink.

35

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CEREALS, RICE & PASTA

PLANT-BASED



TOMATO PENNONE

Benedetto Cavaliere pennone pasta,
Piennolo tomato from Vesuvio sauce, basil

V - SF - DF

28

ASPARAGUS & BURRATA RISOTTO

'Meracinque' Roncoferraro risotto,
asparagus, spring onion, traditional Andria burrata, thyme

VG - GF - SF

32

SPAGHETTI CACIO MAGNO 'COLUMELLA', PEPPER & COURGETTES' FLOWERS

Vegetable rennet 'ancient' pecorino,
toasted black pepper, courgettes' flowers

VG - SF

29

TUSCIA MINISTRONE

Tuscia 'ancient' cereals, seasonal vegetables, legumes, essential oil

V - SF - DF

26

SEA & EARTH



FUSILLI WITH BRONTE PISTACHIO & RED PRAWNS TARTARE

Single grain fusilli, Bronte pistachio pesto,
Mazara del Vallo red prawns

SF - DF

35

SINGLE GRAIN LINGUINE, CLAMS & BOTTARGA

'Scardovari' clams, mullet botargo, lemon zest

SF - DF

33

HOMEMADE EGG RAVIOLI

Au gratin 'Parmigiana, sheep's ricotta filled, veal sauce

SF

30

TAGLIOLINO DUCK RAGOUT

Egg tagliolini, six spices duck ragout, hay pecorino

SF

32



HOUSE SPECIALS

Ask your waiter today's special dish, prepared by our Chefs with seasonal products and the freshest from local markets

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JOSPER

Fire

SCOTTONA STEAK

Beeswax ribeye, rosemary 'Leonessa' potatoes, jus

GF - SF
42

BRAISED SHORT RIBS

Sangiovese reduction, seasonal mushrooms, almonds

GF - SF
38

FREE-RANGE DUCK BREAST

Wild berry chutney, Roman broccolo

GF
36

Water

CHARCOAL SEABASS

Chilli pepper sautéed chicory,
fermented black garlic, parsnip

GF - SF
38

GARGANO RED CROAKER

Asparagus, Jerusalem artichoke

GF - SF
39

MEDITERRANEAN OCTOPUS

Celeriac, spiced beetroot kimchi

GF - DF
36

To share

4 people maximum

FASSONA BEEF GRAN TARTARE

Josper smoked, artisanal butter, black onion, mustard

GF - SF
65

SEAFOOD RISOTTO

'Roncoferraro' risotto, Mediterranean seafood, crustaceans, essential oils

GF - SF
85

PIEDMONTESE TOMAHAWK 1 kg

Seasonal vegetables, sauces, mustard

GF - SF
135

PER I PIÙ PICCINI

CARROT PURÉED SOUP

VG
22

CHICKEN 'PICCOLINI' BROTH

21

PICCOLA PIZZA MARGHERITA

VG
16

CHEF'S MACCHERONI & RAGOUT - PESTO - TOMATO - BUTTER

22

STEAMED WHITE FISH FILLET & MASHED POTATO

GF
28

MEATBALLS IN TOMATO SAUCE

24



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