

# BIVIUM

*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 NORCINERIA

## ROMAN BOARD

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

38

## 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

65

## 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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# FROM FARM TO TABLE

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

## BEEF TARTARE

Egg yolk, capers, anchovies,  
parsley, shallot

GF - DF - SF

25

## VEAL CARPACIO

Pickled vegetables,  
smoked mackerel sauce

GF - DF - SF

26

## FISH TARTARE

Fisherman's fresh, vinaigrette,  
crunchy vegetables

GF - DF - SF

24

## OCTOPUS CARPACIO

Crunchy celery, saffron potatoes,  
citrus fruits

GF - DF - SF

26

## BURRATA

Yellow and red tomatoes, arugula,  
Modena IGP balsamic, Andria burrata

GF - VG - SF

24

## CHICKPEA HUMMUS

Chickpeas, lemon, sesame seeds oil,  
tahini, parsley

V - GF - DF

16

## PEAS GUACAMOLE

Peas, lime, coriander, olive oil,  
tomato, shallot

V - GF - DF

16

## ROMAN PANZANELLA

Tomatoes trio, oregano, pickled red onion,  
capers, Taggiasca olives

V - DF - SF

22

## EGGPLANT

Tomato, basil, fermented prune

VG - GF - SF

23

## FARMER'S FRESH

Josper grilled seasonal vegetables

V - GF - DF - SF

20

## SWEET POTATOES

Almond milk sour cream

V - GF - SF - DF

18

## LEEK

Pickled onion, fermented sauces of peas,  
bell pepper & black garlic

V - GF - SF

18

## 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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 To improve their qualities, food has undergone remediation treatment.



# CEREALS, RICE & PASTA

## TRADITION



### SINGLEGRAIN SPAGHETTI

Piennolo tomato from Vesuvio sauce, basil

V - SF - DF

28

### PENNONE CACIO, PEPPER & COURGETTES' FLOWERS

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

VG - SF

29

### TAGLIOLINO WITH TRUFFLE

Egg tagliolini, artisanal butter

SF

35

## INNOVATION



### FUSILLI & RED PRAWNS TARTARE

Single grain fusilli, lime, Mazara del Vallo red prawns

SF - DF

35

### RONCOFERRARO RISOTTO

Roasted tomato, confit eggplant,  
candied lemon, lavender, basil

SF - DF

32

### TUSCIA MINISTRONE

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

V - SF - DF

26



## ROMAN TRADITION

### CHEF'S TODAY SPECIAL

Taste the most famous Roman dishes, prepared daily by our experts; ask our Hosts for more information

28

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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

### ORANGE PORK NECK

Focaccia, orange scented pork neck, fennel cream

DF  
28

### BURRATA & ANCHOVIES

Focaccia, salad, paprika Andria burrata, Sicilian anchovies, fermented onion, beccafico panure

32

### SMOKED FIOR DI LATTE MARGHERITA

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

VG  
26

### CAPRICCIOSA

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

35

## GARDEN

### SCAPECE

Scapece courgette, cream & fried courgette's flowers, lemon maionnaise

VG - DF  
28

### MARINARA

Fermented green tomatoes, black garlic, seaweed, caper leaves

V - DF  
28

### CHICORY & BEANS

Tuscia beans cream, mozzarella, Roman chicory, dried cherry tomatoes, fermented chilli pepper

VG  
32

### CELERIAC

Celeriac cream, house smoked mozzarella, fermented bell pepper, permaculture salad

VG  
30

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# JOSPER

## Fire

**BEEF ENTRECOTE**  
Potatoes millefeuille, chard  
GF - SF  
42

**COCKEREL**  
Eggplant, snow peas  
GF - SF  
38

**VEAL CARRÈ**  
Carrots, green beans, herbs panure  
GF  
36

## Water

**CHARCOAL SEABASS**   
Chilli pepper sautéed chicory,  
black garlic, parsnip  
GF - SF  
38

**TURBOT**   
Spinach, tomato, wild fennel, citrus fruits  
GF - SF  
40

**COD**   
Tomatoes elixir, olives black bread, tomato  
GF - DF  
36

## THE PERFECT MATCH

**ARUGULA  
& CHERRY TOMATOES**  
Parmesan shaves,  
oak aged balsamic  
VG  
16

**SAUTÉED SEASONAL  
VEGETABLES**  
Garlic, oil,  
chilli pepper  
V  
14

**SALAD  
& GREEN SAUCE**  
Local varieties salad,  
Sauerkraut, green sauce  
VG  
14

**JOSPER  
POTATOES**  
'Leonessa' potatoes  
from Rieti  
V  
18

## SIX SENSES CLASSICS

**THE SANDWICH**  
Fermented red cabbage, tomato, lettuce,  
panbioche, homemade mayonnaise  
Chicken cutlet - 24  
Deep fried cod - 28

**THE BURGER**  
Au gratin pecorino, onion rings, tomato,  
BBQ courgettes  
Lentil patties - VG - 26  
Scottona burger - 28

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# 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 & BAKED POTATOES

GF  
28

MEATBALLS IN TOMATO SAUCE

24



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