

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*





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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

Bongiovanni

Molino Silvestri

Legumes, beans and preserves:

Azienda Agricola Predio Potantino

Natura Sì

La Fiammante

Meat and poultry:

Fedro

Eggs:

Azienda Agricola Solenti Clivi

Fruits and vegetables:

Orto di Clapi

Natura Sì

Flli Rosati

Vulcano

Fedro

Super Food:

Bregagli

Seven Hills

*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.*

" Dalla Terra al Mare "



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

2021

" Gallinella in guazzabuglio "

Gurnard, chickpea miso, citrus fruits, salsify, elderberry, pine nuts, raisins, escarole

2024

" Non e' baccala' non e' stoccafisso "



Gaspe', whey, anchovies, black truffle, lupins, asparagus, zucchini, celery

2022

" Mazzancolla s'improfuma "



Prawn, Whiskey, chocolate, pistachio, peach, mint, borage, potato, orange

2024

" Seppia in bianco "

Roasted cuttlefish, radishes, coconut, lemon grass, wasabi, basil, maqui, hemp, agretti, seaweed

1993

" Spagolino Ajo Ojo e co. "

Semolina, egg white, garlic, pecorino cheese, prawns, mint, almond, chilli, lemon

2024

" Bi coscia "



Guinea fowl, figs, herbs, mustard, pink pepper, vegetables

2024

" Sesto quarto "



Pork, ginger, spices, walnut, cabbage, Jerusalem artichoke, lovage, apple, goji berries

1994

" Best Seller ... Amatriciana "

Felicetti single-grain spaghetti, tomato, bacon, onion, chilli, pecorino cheese, balsamic vinegar

2024

" Fragoroso "

Strawberries, cream, white chocolate, pistachios, spices

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" Chi Semina Raccoglie, proposta agricola "



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2024

" Salumi e Formaggi "
Peppers, almonds, palm, spices, oil

2024

" La giostra del Re: Matticella, Romana, Giudia "
Artichoke, mint, parsley, garlic, oil

1994

" Porcinello al-pino "
Quail egg, porcini mushrooms, polenta Taragna, garlic asparagus, herbs, acerola, robiola di Roccaverano, red fruits

2024

" La volta buona " • •
Zucchini flower, buffalo mozzarella, rice miso, bell pepper, small herbs

2021

" Caciarola " •
Broad beans, peas, wild garlic, spring onion, lettuce, cheese bread

2022

" Risolto " •
Rice, saffron, 60-month PDO Parmesan cheese , lemon, asparagus, licorice

2024

" Ri - Fermenta " •
Cardoncello, fermented broccoli, potato, black lemon, oats, peanut butter, black garlic

2018

" Stile Italiano "
Pappardella, ricotta, porcini mushrooms, blackberries, candied lemon, butter, spinach

2021

" Fumo, cioccolato, tabacco e whisky " • • •
Smoked raw chocolate, Lagavulin 16y whiskey

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Quasi Classici



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2024	" La volta buona "	• •	" 34,00
	Zucchini flower, buffalo mozzarella, anchovies, pepper, small herbs		
1994	" Mazzancolla s'improfuma "		" 41,00
	Prawn, Whiskey, chocolate, pistachio, peach, mint, broccoli, potato, orange		
2024	" Seppia in bianco "		" 35,00
	Roasted cuttlefish, coconut, lemon grass, wasabi, basil, maqui, hemp, agretti, radishes, seaweed		
1993	" Best Seller ...Amatriciana "		" 44,00
	Felicetti single-grain spaghetti, tomato, bacon, pecorino cheese, onion, balsamic vinegar, chilli pepper		
2022	" Attaccati allo scoglio "	•	" 49,00
	Rice, crab, asparagus, saffron, licorice, lemon, black garlic		
2022	" La ciliegia sul piccione "	• • •	" 56,00
	Pigeon, cherries, vegetables, mustard, fruit		
2021	" Zuppasciutta "	•	" 57,00
	Mediterranean fish, crustaceans, molluscs favo 037, tomato, vinegar, pepper, parsley, red onion		
2009	" Manzo di razza "		" 140,00
	Grilled marango rib steak, vegetables, 3 sauces (for N 2 people)		
2025	" Fragoroso "		" 26,00
	Strawberries, cream, white chocolate, pistachios, spices		
2020	" Carbonara Ah Ah Ah "		" 26,00
	Cream, ricotta, orange, coconut, cocoa beans, puffed dough		
2021	" Fumo, cioccolato, tabacco e whisky "	• • •	" 26,00
	Raw smoked chocolate, Lagavulin 16 whiskey		