

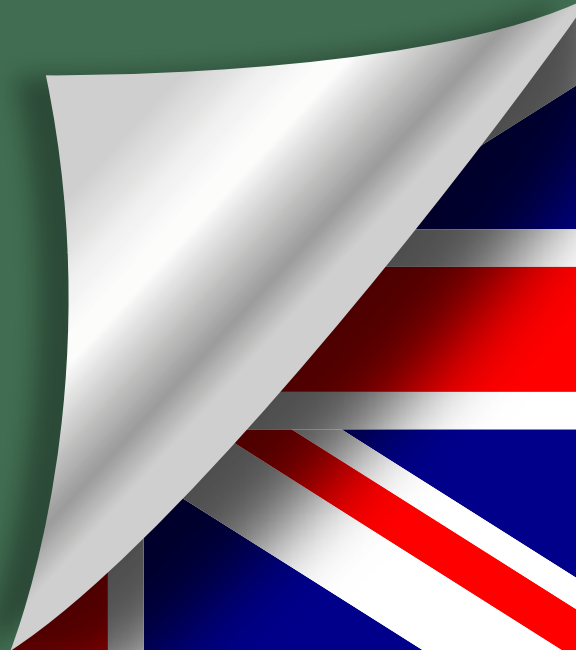


LIVIA

A TAVOLA



English menu



Welcome to the heart of Nîmes,
also known as the “French Rome”

Benvenuti chez Livia

At Livia, Roman history and elegance meet Italy's most enticing flavours. Travel centuries into the past, to the heart of Antiquity, and discover the fabulous story of a truly remarkable Empress.

Livia Drusilla, third wife of Emperor Augustus, left her mark on history as the imperial wife par excellence. She was the emperor's confidante and die-hard political supporter, which led her to receive honours and the supreme title of “Augusta”.

Chef Laurent LOESEL stands at the helm of Livia's “cucina”.

Laurent is renowned among his peers in Nîmes: he trained at restaurant Alexandre (2 Michelin stars) and worked as a Chef at restaurants Le Manoir de Courbessac and Le Ciel de Nîmes.

He delivers a delectable blend of modernity and gusto, inspired by dishes of the former Roman Empire; an imperial marriage between French classics and Italian cuisine.

In his unending quest for perfection, the Chef's transalpine gastronomy will whisk you away on a journey, characterised by the very finest products from hitherto uncharted lands.

Your taste buds are in for a treat: limoncello, spianata, mozzarella, the wonderful aromas of Italian coffee, the citrusy bitterness of ripe lemons and, above all, the oh-so-Italian sound of a “Nonna” calling down from her balcony:

« *A Tavola!* »

Tra ragazzi

Among friends

Antipasti board..... 24€00
1 5 6 7 8 10 12

Focaccia Amore..... 9€00
Mozzarella di bufala, tomatoes, rucola and
Parma ham
1 7

Focaccia Pissala..... 11€00
Candied onions with anchovies and black olives
1 4 5 7 12

Focaccia Piemonte..... 11€00
Spianata and piquillos spread
1 7 8

Alla casa della nonna

Nonna's house

Dishes for two people

Orecchie d'elefante..... 49€00
Extra-large veal Milanese, gremolata (parsley sauce)
and tomato sauce, served with fresh pasta
1 3 7

Polpette..... 42€00
Meatballs in tomato sauce, served with fresh pasta
1 3 7 8 10 12

Piccoli piatti da condividere

Small dishes to share

Saucer is not for dipping 12€00

Burratina, fig and red onion chutney with balsamic vinegar

1 7 10 12 Y

A ladleful of Gorgonzola 10€00

Gorgonzola served with a ladle, as it should be.

1 7 8 Y

La Camorra 16€00

Beef tartare marinated with anchovies, capers, and sun-dried tomatoes

1 2 12

The lovers of Pompeii 14€00

Eggplant charcoal, mozzarella di bufala and romesco nero (black pesto), squid-ink pasta tuile

1 7 8 12 14 Y

Babaganoush 12€00

Grilled eggplant caviar and crispy granola

1 5 6 7 8 11 Y

Sicilian passion 10€00

The true caponata

8 9 12 Y

Hang on if you can 15€00

Stuffed mussels gratinated with lemony maître d'hôtel butter and panko breadcrumbs

1 2 5 7

The Mantecatura 18€00

Creamy risotto with porcini mushrooms and crispy Colonnata lard

7 8 12

So, my pelau! 16€00

Tomato-based cuttlefish stew with capers

1 4 8 9 12 14 Y

Suggestion of the moment. Variable prices

According to my preferences

Allergens may vary depending on the recipe

Dolci

Desserts

Grandma's Memory 9€00

Tiramisu served with a ladle

1 3 7

Packer up 11€00

Lemon tart

1 3 7

The clouds are ageless 9€00

Chocolate mousse with crispy praline and pistachio

7 8

Italian cheese board 10€00

7

Gourmet coffee 10€00

Menu Bambino

Menu for children • 14€00

1 3

 Small veal Milanese with fresh tomato pasta

 Dessert of the day

 Cordial

Our recipes evolve,

Thank you for informing us of any food allergies you may have.

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Y

Gluten Sea food Eggs Fish Peanut Soybean Milk Nuts Celery Mustard Sesame Sulphites Lupin Molluscs Vegetarian