



# LIVIA

A TAVOLA



## Menu

*“ Non si può pensare bene, amare bene, dormire bene, se non si ha mangiato bene! ”*

*Virginia Woolf*



- Legal Notice -

Livia a Tavola restaurant is open from Tuesday to Saturday, from 12:00 pm to 2:00 pm and from 7:30 pm to 10:30 pm.  
9 Place d'Assas - 30900 Nîmes  
Tel: +33 (0)4 48 68 97 61  
Website: <https://livia-nimes.fr>  
Email: [jfp@sasjfp.fr](mailto:jfp@sasjfp.fr)

Our cuisine is entirely homemade, prepared on-site using products from local producers and carefully selected Italian specialties.  
All prices displayed are the prices you will pay.  
They are inclusive of all taxes (VAT included) and service, in accordance with current regulations.  
The origin of our meats is displayed at the restaurant counter.  
The list of allergens contained in our dishes is indicated under each item.



*In the heart of Nîmes, France's Rome,*

## *Benvenuti to Livia.*

*Our restaurant draws its soul from the history of Livia Drusilla, the last wife of Emperor Augustus. Her statue, standing just next door, points in our direction—we like to imagine she is indicating her final love. This story inspires our place, where Antiquity meets modern, warm Italian cuisine.*

*In the kitchen, Laurent crafts a fully homemade cuisine, rooted in local producers and Italian products selected with great care. Trained in Michelin-starred kitchens, notably at Alexandre, he cultivates a precise and sensitive approach, where technique steps aside in favor of flavor. His experience shapes a sincere, modern cuisine—always generous.*

*In the dining room, Freddy brings the place to life, placing kindness and attentiveness at the heart of the experience, offering the warmth and simplicity that make guests feel truly at home.*

*“A Tavola!”*

# Our lunchtime menu

Starter & main / main & dessert .....25€00

Starter & main & dessert .....32€00

Tuesday to Friday, lunch only

## Starter

- *Saucer n'est pas tremper*  
DELIZIOSA burrata, voted the world's best, roasted winter vegetables and dried fruits  
7 8
- *L'Homme à la tête de chou*  
Whole roasted cauliflower, lemon tahini and granola  
7 8 11
- *La Sacra Corona Unita*  
Grated beetroot, stracciatella, pomegranate-mint vinaigrette  
7 12
- *Les Amants de Pompéi*  
Charred eggplant, buffalo mozzarella, black romesco sauce and squid-ink pastry crisp  
1 7 8 12 14

## Main course

- *Oui aura le gratiné ?*  
Traditional baked lasagna with beef cheek Bolognese and béchamel  
1 3 7 9 12
- *Ni queue ni tête*  
Creamy risotto with prawn head bisque, prawn tartare, homemade preserved lemon and capers  
2 7 9 12
- *Poulpe fiction*  
Grilled octopus, roasted polenta and burnt lemon  
7 12 14
- *Chef's suggestions*  
According to inspiration  
Allergens may vary

## Dessert

- *Souvenir de mamie*  
Tiramisu served by the spoon  
1 3 7
- *Trempe mais pas noyé*  
Panettone baba-style with limoncello, Sicilian lemon sorbet  
1 3 7 8
- *Formaggi e basta*  
Selection of Italian cheeses  
Allergens may vary

# À la carte

## To share with friends for aperitivo or beyond

- *La Squadra* ..... 18€00  
Selection of Italian cured meats  
(12)
- *Amore* ..... 9€00  
Focaccia, buffalo mozzarella, tomato sauce, arugula and Italian cured ham  
(1 7)
- *Venefica* ..... 11€00  
Focaccia with gorgonzola and dried fruits  
(1 7 8)
- *Nero su nero* ..... 11€00  
Focaccia with Nero di Sicilia and black trumpet mushrooms  
(1 7)




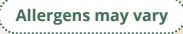
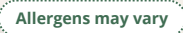
## Grandma's table dishes to share for two

- *Elephant Ears* ..... 51€00  
XXL breaded Milanese veal cutlet, gremolata 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 12)

## Small dishes to share

- *Saucer n'est pas tremper* ..... 14€00  
DELIZIOSA burrata, voted the world's best, roasted winter vegetables and dried fruits  
(7 8)
- *En chair et en os* ..... 18€00  
Italian-style beef tartare with marrow bone  
(7 8 12)
- *La Sacra Corona Unita* ..... 14€00  
Grated beetroot, stracciatella, pomegranate-mint vinaigrette  
(7 12)
- *Poulpe fiction* ..... 19€00  
Grilled octopus, roasted polenta, burnt lemon  
(7 12 14)
- *Qui aura le gratiné ?* ..... 16€00  
Traditional baked lasagna with beef cheek Bolognese and béchamel  
(1 3 7 9 12)
- *Ni queue ni tête* ..... 18€00  
Creamy risotto with prawn head bisque, prawn tartare, homemade preserved lemon and capers  
(2 7 9 12)
- *L'Homme à tête de chou* ..... 14€00  
Roasted cauliflower, lemon tahini and granola  
(7 8 11)
- *Gorgonzola by the spoon* ..... 10€00  
Served as it should be  
(1 7 8)
- *Les Amants de Pompéi* ..... 14€00  
Charred eggplant, buffalo mozzarella, black romesco sauce and squid-ink pastry crisp  
(1 7 8 12 14)
- *Chef's suggestions* ..... Market price €  
According to inspiration  
Allergens may vary

# Dessert

- *Souvenir de mamie*..... 9€00  
Tiramisu served by the spoon  

- *L'Etra*..... 11€00  
Molten chocolate cake with pistachio ice cream  

- *Trempé mais pas noyé*..... 11€00  
Panettone baba-style with limoncello, Sicilian lemon sorbet  

- *Formaggi e basta*..... 10€00  
Selection of Italian cheeses  

- *La Cornucopia de Livia*..... 10€00  
Selection of homemade sweets inspired by Livia's cornucopia,  
served with a coffee or hot beverage  


## Menu Bambino Children's menu..... • 14€00



Small breaded veal cutlet with tomato pasta.



Dessert of the moment



Syrup

*"Some of our recipes may change. Please inform us of any food allergies."*