



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.
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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 & dessert25€00

Starter & main & dessert32€00

Tuesday to Friday, lunch only

Starter

- *Saucer n'est pas tremper*
DELIZIOSA Burrata voted the best in the world, roasted beets and cherries, pistachios
(7) (8) (V)
- *Byaldi d'Ego*
Beefsteak tomatoes and roasted red onions, stracciatella di bufala, and granola
(7) (8) (11) (V)
- *Mon petit cœur d'artichaut*
Ricotta cream with roasted artichoke, balsamic vinegar, and parmesan
(7) (12) (V)
- *Les Amants de Pompéi*
Charred eggplant, buffalo mozzarella, black romesco sauce and squid-ink pastry crisp
(1) (7) (8) (12) (14) (V)

Main course

- *Balance ton quoi*
Slow-cooked pork belly with sun-dried tomatoes and basil
(1) (8) (9) (12)
- *Oui s'y frotte s'y pique*
Creamy risotto with Calabrian chili and spicy 'Nduja
(7) (12)
- *Poulpe fiction*
Grilled octopus, roasted polenta, and virgin sauce
(7) (12) (14)
- *Chef's suggestions*
According to inspiration
Allergens may vary

Dessert

- *Souvenir de mamie*
Tiramisu served by the spoon
(1) (3) (7)
- *Monte Cuneo*
Panna cotta with tonka bean and sour cherry compote
(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)
- *Verde di Bronte*.....11€00
Focaccia with pistachio pesto and artichoke
(1 7 8 12) (V)
- *Nemausus*.....11€00
Focaccia with Nîmes brandade and grilled peppers
(1 4 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 best in the world, roasted beets and cherries, pistachios
(7 8) (V)
- *Balance ton quoi*.....17€00
Slow-cooked pork belly with sun-dried tomatoes and basil
(1 8 9 12)
- *Byaldi d'Ego*.....14€00
Beefsteak tomatoes and roasted red onions, stracciatella di bufala, and granola
(7 8 11) (V)
- *Poulpe fiction*.....19€00
Grilled octopus, roasted polenta, and virgin sauce
(7 12 14)
- *Mon petit coeur d'artichaut*.....15€00
Ricotta cream with roasted artichoke, balsamic vinegar, and parmesan
(7 8 12) (V)
- *Qui s'y frotte s'y pique*.....17€00
Creamy risotto with Calabrian chili and spicy 'Nduja
(7 12)
- *La passion Sicilienne*.....11€00
Authentic Sicilian caponata
(8 9 12) (V)
- *Gorgonzola by the spoon*.....10€00
Served as it should be
(1 7 8) (V)
- *Les Amants de Pompéi*.....14€00
Charred eggplant, buffalo mozzarella, black romesco sauce and squid-ink pastry crisp
(1 7 8 12 14) (V)
- *Chef's suggestions*.....Market price €
According to inspiration
(Allergens may vary)

Dessert

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

- *Sbriciolata*..... 11€00
Traditional Italian crumble with chocolate-hazelnut spread

- *Monte Cuneo*..... 10€00
Panna cotta with tonka bean and sour cherry compote

- *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."