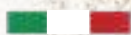




LIVIA

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

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, with roasted pumpkin, porcini mushrooms and pumpkin seeds

(7) (V)
- *La bonne paire*

Roasted parsnips and pears, stracciatella and toasted pistachios

(7) (8) (V)
- *Tête de chou*

Roasted cauliflower and 'Nduja

(12)
- *Crush Crousti*

Breaded eggplant, tomato sauce and Grana Padano

(1) (3) (7) (8) (V)

Main course

- *En chair et en os*

Slow-braised veal osso buco with preserved lemon and capers, served with baby potatoes

(1) (12)
- *Ni queue ni tête*

Creamy risotto with prawn-head bisque and oven-roasted prawns

(2) (7) (12)
- *Poulpe fiction*

Grilled octopus, baby potatoes and lemon beurre blanc

(1) (7) (12) (14)
- *Chef's suggestions*

According to inspiration

Allergens may vary

Dessert

- *Souvenir de mamie*

Tiramisu served by the spoon

(1) (3) (7)
- *Se presser le citron*

Lemon tart illusion

(1) (3) (7)
- *Formaggi e basta*

Selection of Italian cheeses

Allergens may vary

A la carte

To share with friends for aperitivo or beyond

- *La Squadra* 18€00
Selection of Italian cured meats
(12)
- *Amore* 10€00
Focaccia, buffalo mozzarella, tomato sauce, arugula and Italian cured ham
(1) (7)
- *Pissalat* 11€00
Pissaladière-style focaccia with black olives
(1) (4)
- *Autunno* 11€00
Focaccia with hazelnut pesto and roasted pumpkin
(1) (7) (8) (V)

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* 44€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, with roasted pumpkin, porcini mushrooms and pumpkin seeds
(7) (V)
- *En chair et en os* 17€00
Slow-braised veal osso buco with preserved lemon and capers, served with baby potatoes
(1) (12)
- *La bonne paire* 14€00
Roasted parsnips and pears, stracciatella and toasted pistachios
(7) (8) (V)
- *Poulpe fiction* 19€00
Grilled octopus, baby potatoes and lemon beurre blanc
(1) (7) (12) (14)
- *Crush Crousti* 15€00
Breaded eggplant, tomato sauce and Grana Padano
(1) (3) (7) (8) (V)
- *Ni queue ni tête* 19€00
Creamy risotto with prawn-head bisque and oven-roasted prawns
(2) (7) (12)
- *Veni Vidi Veggie* 11€00
Seasonal vegetable selection
Allergens may vary (V)
- *Gorgonzola by the spoon* 10€00
Served as it should be
(1) (7) (8) (V)
- *Tête de chou* 14€00
Roasted cauliflower and 'Nduja (Spicy pork sausage)
(12)
- *Chef's suggestions* Market price €
According to inspiration
Allergens may vary

Dessert

- Souvenir de mamie*..... 9€00
Tiramisu served by the spoon
1 3 7
- Se presser le citron*..... 11€00
Lemon tart illusion
1 3 7
- L'Etna*..... 11€00
Molten chocolate cake with pistachio ice cream
1 3 7 8
- Formaggi e basta*..... 10€00
Selection of Italian cheeses
Allergens may vary
- La Cornucopia de Livia*..... 10€00
**Selection of homemade sweets inspired by Livia's cornucopia,
served with a coffee or hot beverage**
Allergens may vary

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."