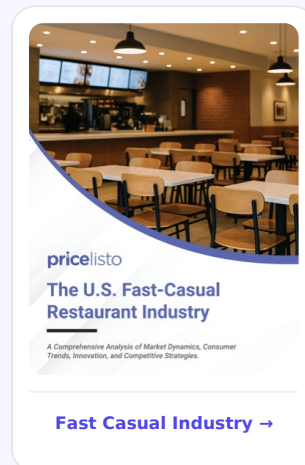


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Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Take Out Menu

ITEM	PRICE
Burrata Fiordilatte mozzarella filled with cream, aurucola, radicchio, and extra virgin oil	\$22.00
Insalata di Stagione seasonal, organic, fresh mixed salad, and citrus vinagrette dressing	\$11.00
Pinsa: Burrata Roman style pizza. Tomatoes sauces, fresh burrata, extra virgin olive oil, basil	\$20.00
PINSA: Mushroom Roman style pizza. Mix exotic mushrooms, stracchino cheese, reggiano cheese.	\$20.00
Pinsa: Anchovy Roman style pizza with tomato sauce, anchovies, and capers	\$20.00
Pane and Olio house made schiacciata bread and extra virgin oil	\$7.00
olive green and black olives	\$5.00
Lasagna Beef and pork ragu', besciamella sauces, touch of tomato and parmigiano reggiano.	\$22.00
Gnocchi mix mushrooms, thyme, fresh garlic, white wine, and reggiano cheese sauces.	\$23.00
Ravioli Ravioli filled with seasonal greens, ricotta cheese, butter, sage, and parmigiano sauce	\$22.00
risotto Vialone nano rice, vegetable stock, reggiano cheese, and black truffles (Tuber Melanosporum vit.)	\$55.00
Porchetta Local, natural, pasture-raised, roasted pork whit crispy skin, fresh chilli, and salsa verde	\$26.00
Manzo Angus beef stew, potato mush, and winter black truffles (Tuber melanosporum vit.)	\$59.00
Legumi Warm canellini beans, fresh garlic and sage, tomato sauce, and ground black pepper	\$7.00
Verdure Fresh, local, and organic seasonal greens with fresh chilli, extra-virgin oil, and sea salt	\$8.00
funghi mix exotic mushrooms, garlic, thyme , extra virgin olive oil	\$9.00