

Menu

Entrees

- » OLIVE TAGGIASCHE ~ 8
Premium olives from Liguria
- » VITELLO TONNATO ~ 20
Thin slice veal, tuna sauce, caperberries
- » BURRATA & ACCIUGHE ~ 18
Burrata, Cetara's anchovies, mixed leaves
- » SARDE FRITTE ~ 18
Buttered sardines, salsa verde
- » INSALATA RUSSA ~ 16
Diced vegetables, pickles, boiled egg, tarragon mayonnaise
- » SALUMI MISTI ~ 30
Selection of Italian cured meats

Pasta

- » TAGLIOLINI AI FUNGHI ~ 29
Homemade egg pasta, porcini mushrooms, barley butter, tarragon
- » RIGATONI AL BRASATO ~ 28
Ox tomato jus, parmesan fat, thyme
- » LINGUINE GAMBERONI & ZUCCHINE ~ 32
Tiger king prawns, zucchini, bisque, confit cherry tomatoes, chilli, parsley
- » GNOCCI ALLA BAVA ~ 26
Homemade potato gnocchi, taleggio cheese cream, pink pepper

Mains

- » COSTOLETTA DI AGNELLO ~ 38
Butter fried crumbed lamb on the bone, pickled shallots
- » CAPOCOLLO & CAVOLO ~ 36
Apple glazed slow cooked pork neck, sautéed tuscan cabbage
- » POLLO & PEPERONI ~ 36
Chicken thigh, natural capsicum caramel, grilled lettuce
- » PESCATO DEL GIORNO ~ M.P.
Fish of the day

Sides

- » INSALATA MISTA ~ 12
Green beans, tomato, cucumber, red onion, basil
- » PATATE FONDENTI ~ 12
House fried potatoes
- » MISTICANZA & CAPRINO ~ 12
Mix leaves, goat curd, herbs
- » CAVOLO SALTATO ~ 12
Sautéed tuscan cabbage, garlic, chilly

❖ CHEF DEGUSTATION ~ 65

Our chef's favorites

VIA TORINO

Italian wine bar and Restaurant

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