



WEEKEND TRADITIONS

FROM FRIDAY EVENING TO SUNDAY

FRITTO MISTO ALLA PIEMONTESE

MIXED FRIED PIEMONTESE SPECIALTIES

Upon reservation or while supplies last

- Sausage
- Veal
- Lamb
- Chicken
- Frog
- Zucchini
- Semolina
- Amaretto

25 EURO

PARIN'S BAGNA CAUDA

Upon reservation or while supplies last

*Bagna Cauda with Seasonal Raw
and Cooked Vegetables*

18 EURO

ONLY ON SUNDAY AT LUNCH

AS A REPLACEMENT OF THE CLASSIC AGNOLOTTI

GLI AGNOLOTTI DEL PLIN

WITH THREE ROASTS IN

BRAISED MEAT SAUCE

14 EURO



Since 1885 SUPPO BONAVERO'S family works following the great culinary tradition of Piedmont.

Historic Restaurant of The Bonavero Family

Via Galliani 29/f - 10125 Torino

In case of food intolerances or allergies we would like you to warn the staff before the order. It'll be easier for us to give you the best suggestions!



English menù



Vegetables starters - Ordeuvra 'd Vèrdura

- La Carrellata Della Casa, Bondì Cerea;** Our Carrellata of the House, Little Mixed Tastings Of The House Vegetables' Appetizers; 1, 3, 4, 7, 9 **16,00**
- L'Insalata Russa Della Casa;** Homemade Russian salad; 3, 9 **6,00**
- L'Antipasto Piemontese "Giandoja;"** Piedmontese Antipasto, Mixed Pickled Vegetables Drowned In A Sweet Tomato Sauce; 9 **6,00**
- I Peperoni con Bagna Caoda Alla Parin;** Parin's way sweet and sour peppers with "Bagna Caoda", Very Intense Traditional Sauce Made Anchovies, Oil And Garlic; 4, 7 **6,00**
- Tomino Al Bagnetto Verde o Elettrico;** Fresh Cheese With Spicy Tomato Sauce Or Homemade Garlic And Parsley Sauce; 1, 3, 7 **5,00**
- Zucchini in Carpione;** Marinated Zucchini With Sliced Onions. **5,00**
- Sformato di Verdure con Fonduta di Raschera;** Seasonal vegetable flan with Raschera cheese fondue 3, 7, 9 **12,00**


Meat Starters— Ordeuvra 'd Carn

- Traditional "Vitello Tonnato",** Homemade Veal With Tuna Sauce; **13,00**
- Salsiccia Di Bra;** Raw Veal Sausage From The City Of Bra, Served Only With Salt, Pepper And Lemon; **13,00**
- La Lingua In Salsa Verde;** Thin Sliced Tongue With Green Sauce, Garlic And Parsley Homemade Green Sauce; **13,00**

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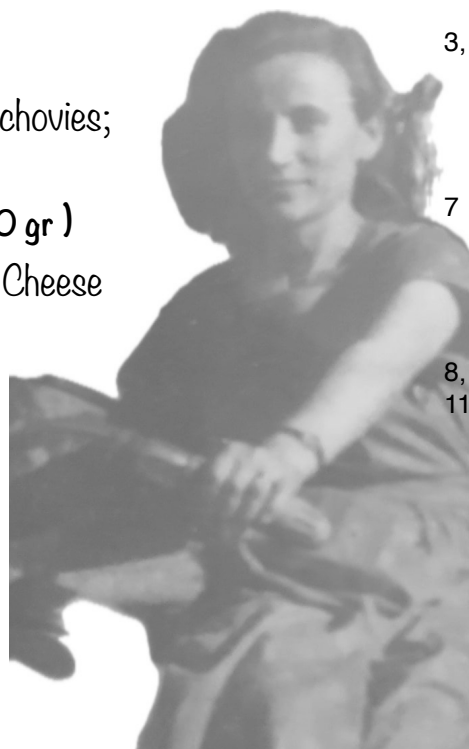


- **Le Acciughe Al Bagnetto Verde;** 4 **10,00**
Marinated Anchovies Plunged In Our Traditional Green Sauce;
- **Tris Di Carni;** Three Meat Starters All in One: Veal With Tuna Sauce, Bra Sausage 3, 4 **18,00**
Or Sliced Tongue with Green Sauce and Pig Fat Lard; 7, 9
- **Sequenza Di Antipasti;** Starters Sequence Tasting Mix of our Meat and 1, 3 **16,00**
Vegetables Starters. 4, 7, 9
- **L'Assietta Di Salumi e Formaggio;** 7 **30,00**
Selection of typical cured meats and cheeses, for two people. 

Piedmontese Fassona beef tartare

Fassona beef, served raw and seasoned

- **LA Tartare DI Vitello Classica Padano e Rucola;** (120 gr) 16,00
Classic Veal Tartare With Grana Padano Cheese And Arugula;
- **LA Tartare DI Vitello Con Bagna Cauda;** (120 gr) 4 **18,00**
Veal Tartare Dressed With Traditional “ Bagna Caoda ” Sauce;
- **LA Tartare Di Vitello Alla Parin;** (120 gr) 3, 4 **18,00**
“Parin Way” Veal Tartare, With An Egg Yolk And Anchovies;
- **LA Tartare Di Vitello con il Castagno DOP;** (120 gr) 7 **20,00**
Veal Tartare, With Castelmagno, Typical Piedmontese Cheese
- **LA Tartare Di Vitello Alla Francese;** (230 gr) 8, 11 **22,00**
Veal Tartare With Mustard, Onion, Capers;





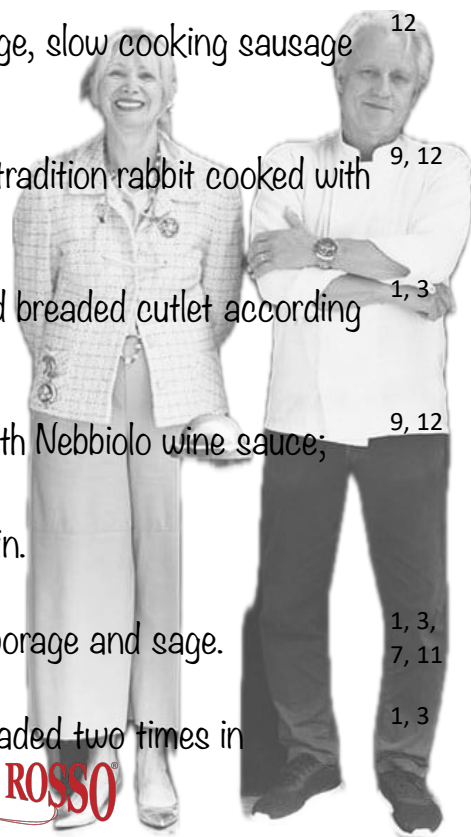
MAIN COURSES - PRIM

- Agnolotti Classici “Gobbi Gran Torino” di Nonna Maria dal 1960;** 1, 3, 7, 9 **13,00**
 With Overcooked Cassone Meat Sauce, Fresh Stuffed Pasta Similar To Tortellini from Grandma Maria’s original 1960 recipe;
- Gnocchi Di Mais;** Homemade big Corn Gnocchi with Toma Cheese Fondue; 7 **14,00**
- Tajarin con i Porcini;** Fresh Thin Spaghetti With Porcini Mushrooms; 1, 3 **15,00**
- Tajarin con Ragù Bianco di Salsiccia di Verduno;** Fresh Thin Spaghetti With a traditional Piedmontese Sausage Ragù, without Tomato; 1, 3 **14,00**
- Crespelle di Zucca, Porro e Toma di Verduno;** Tajarin with white ragù of Verduno sausage 1, 3, 7 **13,00**
- Il Risotto Al Gorgonzola DOP con Erbette e Nocciola Langarole;** Creamy rice with Gorgonzola cheese, fresh herbs and crunchy hazelnuts from the Langhe. 7, 8 **14,00**



SECOND COURSES- PIAT SECOND

- La Trippa alla Savoiarda;** Cow tripe in Savoyard tradition, boiled potbelly dipped in tomato sauce and Parmesan cheese; **14,00**
- Salsiccia Brasata al Nebbiolo;** Nebbiolo braised sausage, slow cooking sausage dressed with a Nebbiolo wine cream reduction; 12 **14,00**
- Il Coniglio Piemontese In Bagna Neira;** Piedmontese tradition rabbit cooked with Nebbiolo Wine; 9, 12 **15,00**
- La “Smargiassa”** in our old fashioned way, fresh pickled breaded cutlet according to the tradition; 1, 3 **15,00**
- Lo Stracotto di Fassona;** Overcooked cassone fillet with Nebbiolo wine sauce; 9, 12 **16,00**
- Il Controfiletto di Vitello alla Griglia;** Grilled veal sirloin. **16,00**
- Piccolo Fritto;** Little variety of friedll zucchini flowers, borage and sage. 1, 3, 7, 11 **14,00**
- “GRISSINOPOLI” Parin;** very crunchy meat fillet breaded two times in breadcrumbs and in typical grissini crumbs 1, 3 **24,00**



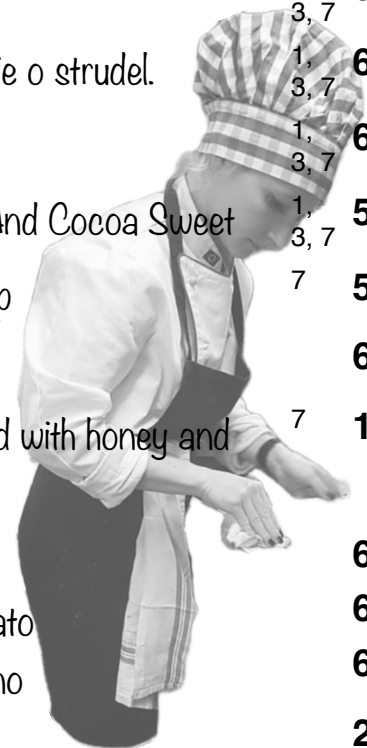


SIDE DISHES - The vegetables Km 0

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| □ | Le Patate al forno; Our roasted potatoes; | 6,00 |
| □ | Le Carote al Rosmarino; Rosemary flavoured carrots; | 6,00 |
| □ | Insalata Verde; Green salad; | 6,00 |
| □ | Verdure di Stagione Saltate; Cooked Seasonal Vegetables; | 8,00 |

OWN PRODUCTION DESSERT

- | | | | |
|---|---|-------------|--------------|
| □ | Our Turinese "BUNET"; Tipica Pudding Made With Cocoa, Caramel And Amaretti Biscuits | 1,3,
7,8 | 5,00 |
| □ | La Panna Cotta; Our Panna cotta With Caramel or Redfruits icing | 7 | 5,00 |
| □ | La Torta Contessa d'Alba; Soft Piedmontese Hazelnuts Pie | 1,3,
7,8 | 7,00 |
| □ | Coppa Allo Zabaione; Eggnog Cream | 1,
3,7 | 6,50 |
| □ | La Petite Tarte Tatin di Mele o Strudel di Mele. Petite Apples Pie o strudel. | 1,
3,7 | 6,50 |
| □ | Il Tiramisù Parin; Our Parin Tiramisù | 1,
3,7 | 6,00 |
| □ | Il Salame di Cioccolato; Chocolate Salami, Classic Dry Biscuits And Cocoa Sweet | 1,
3,7 | 5,00 |
| □ | La coppa mista di Gelato; Mixed Parin Homemade Ice Cream Cup | 7 | 5,00 |
| □ | Il Sorbetto al Limone; Classic Lemon Sorbet | | 6.00 |
| □ | Degustazione di Formaggi; A selection of regional cheeses served with honey and sweet caramelized onion. | 7 | 10,00 |
| □ | Typical Glass of Piedmontese dessert Wine: - Barolo Chinato | | 6,00 |
| | - Passito di Moscato | | 6,00 |
| | - Vermouth di Torino | | 6,00 |
| □ | Cover Charge | | 2,00 |



Selected Plate in the GAMBERO ROSSO guide of Italian Restaurant



Selected plate in the Guru Restaurant international guide as the "BEST RISOTTO IN TURIN"

Plate with (**) could be prepared with frozen ingredients, or may have been frozen when prepared.



Allergeni Alimentari

- 1 GLUTEN
- 2 CRUSTACEANS
- 3 EGGS
- 4 FISH
- 5 PEANUTS
- 6 SOYBEANS
- 7 MILK
- 8 NUTS
- 9 CELERY
- 10 MUSTARD
- 11 SESAME SEEDS
- 12 SULPHITES
- 13 LUPIN
- 14 MOLLUSCS

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