



SEASONAL DISHES

- **Tartare alla Francese** 20 euro
Veal Tartare, With Mustard, Onion, Capers
- **Tartare al Castelmagno** 20 euro
Veal Tartare, With Castelmagno, Typical Piedmontese Cheese
- **Flan di Verdure di Stagione** 12 euro
Seasonal Vegetable Flan
- **Crespelle Di Asparagi e Toma** 14 euro
Asparagus and Cheese Crepes
- **Carciofi Ripieno Alla Provenzale** 15 euro
Stuffed Artichoke
- **Tajarin Al Ragu' Di Cinghiale** 14 euro
Fresh Thin Spaghetti With Ragù of Boar Meat
- **Asparagi di Santena Gratinati** 9 euro
Asparagus cooked au Gratin

Sunday

- **AGNOLOTTINI DEL PLIN**

AITRE ARROSTI

Al Sugo di Stracotto 14 euro

With Overcooked Cassone with 3 Meat Sauce,
Fresh Stuffed Pasta Similar To Tortellini

Bòn Aptit!





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

Historic Restaurant Of The Bonaverro Family

Via Galliari 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; **16,00**
- **L'Insalata Russa Della Casa;** Homemade Russian salad; **6,00**
- **L'Antipasto Piemontese "Giandoja"™;** Piedmontese Antipasto, Mixed Pickled Vegetables Drowned In A Sweet Tomato Sauce; **5,00**
- **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; **5,00**
- **Tomino Al Bagnetto Verde o Elettrico;** Fresh Cheese With Spicy Tomato Sauce Or Homemade Garlic And Parsley Sauce; **5,00**
- **Zucchini "in Carpione"™;** Marinated Zucchini With Sliced Onions. **5,00**

Meat Starters– Ordeuvra 'd Carn

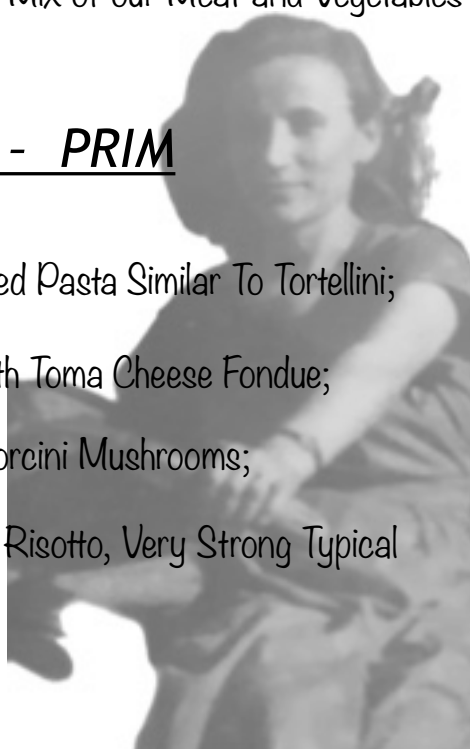
- **Traditional "Vitello Tonnato",** Homemade Veal With Tuna Sauce; **13,00**
- **Salsiccia Di Bra;** Raw Veal Sausage From The City Of Bra, Served Only With Salt, Pepper And Lemon; **13,00**
- **Rollè Di Bresaola;** Meat Rolls, Stuffed With Fresh "Caprino" Goat Cheese And Marinated Artichokes' Hearts; **15,00**
- **La Lingua In Salsa Verde;** Thin Sliced Tongue With Green Sauce, Garlic And Parsley Homemade Green Sauce; **13,00**
- **Lardo Con Il Miele;** Pig Fat Lard Dressed With Honey And Black Pepper; **13,00**



- ❑ **LA Battuta DI Carne Cruda Di Vitello Classica Padano e Rucola;** **15,00**
Classic Chopped Veal Meat With Grana Padano Cheese And Arugula;
- ❑ **LA Battuta DI Carne Cruda Di Vitello In Pesto Di Tartufo;** **15,00**
Chopped Veal Meat Covered In Black Truffle Pesto;
- ❑ **LA Battuta DI Carne Cruda Di Vitello Con Bagna Cauda;** **15,00**
Chopped Veal Meat Dressed With Traditional “Bagna Cauda” Sauce;
- ❑ **Tartare Di Vitello Alla Parin;** **18,00**
“Parin Way” Veal Tartare, With An Egg Yolk And Anchovies;
- ❑ **Tartare Di Vitello Con La Bagna Cauda;** **18,00**
Typical “Bagna Cauda” Sauce Veal Tartare;
- ❑ **Le Acciughe Al Bagnetto Verde;** **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 Or Sliced Tongue with Green Sauce and Pig Fat Lard; **18,00**
- ❑ **L’Assietta Di Salumi e Formaggio;** **32,00**
Mixed Cheese And Cold Cuts Wood Tray for Two People; 
- ❑ **Sequenza Di Antipasti;** Starters Sequence Tasting Mix of our Meat and Vegetables Starters. **16,00**

MAIN COURSES - PRIM

- ❑ **Agnolotti Classici “Gobbi Gran Torino”;** **13,00**
With Overcooked Cassone Meat Sauce, Fresh Stuffed Pasta Similar To Tortellini;
- ❑ **Gnocchi Di Mais;** Homemade big Corn Gnocchi with Toma Cheese Fondue; **12,00**
- ❑ **Tajarin con i Porcini;** Fresh Thin Spaghetti With Porcini Mushrooms; **13,00**
- ❑ **Il Risotto Al Castelmagno DOPG;** Castelmagno Risotto, Very Strong Typical Cheese. **13,00**





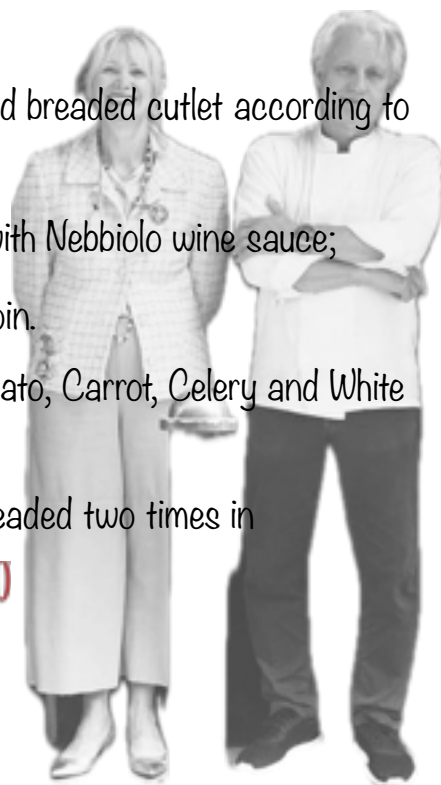
MIDDLE COURSES- PITANSE 'D MES

- ❑ **Parmigiana di Melanzane;** Eggplant parmigiana terrine, fried sliced and stratified eggplants with fresh tomato sauce and Parmesan cheese; **12,00**
- ❑ **Il Piccolo Fritto;** Little variety of fried zucchini flowers, borage and sage. **14,00**

SECOND MEAT COURSES- PITANSE 'D CARN

- ❑ **La Trippa alla Savoiarda;** Cow tripe in Savoyard tradition, boiled potbelly dipped in tomato sauce and Parmesan cheese; **13,00**
- ❑ **La Salsiccia brasata al Nebbiolo;** Nebbiolo braised sausage, slow cooking sausage dressed with a Nebbiolo wine cream reduction; **13,00**
- ❑ **Il Cotechino con la Purea di Patate;** Cotechino next to potato purée, salty pork sausage with velvety mashed potatoes; **13,00**
- ❑ **Il Coniglio Piemontese In Bagna Neira;** Piedmontese tradition rabbit cooked with Nebbiolo Wine; **14,00**
- ❑ **Il Goulash Piemontese;** Our Piedmontese Goulash, Fassone stew meat with tomato and paprika sauce **14,00**
- ❑ **La "Smargiassa"** in our old fashioned way, fresh pickled breaded cutlet according to the tradition; **15,00**
- ❑ **Lo Stracotto di Fassona;** Overcooked cassone fillet with Nebbiolo wine sauce; **16,00**
- ❑ **Il Controfiletto di Vitello alla Griglia;** Grilled veal sirloin. **16,00**
- ❑ **Ossobuco Piemontese;** Marrowbone cooked with Tomato, Carrot, Celery and White Wine; **18,00**
- ❑ **"GRISSINOPOLI" Parin;** very crunchy meat fillet breaded two times in breadcrumbs and in typical grissini crumbs **22,00**

GAMBERO ROSSO





SIDE DISHES - The vegetables Km 0

❑	Le Patate al forno; Our roasted potatoes;	6,00
❑	Le Carote al Rosmarino; Rosemary flavoured carrots;	6,00
❑	Insalata Verde; Green salad;	6,00
❑	I Finocchi Gratinati; Gratinèed fennels with Grana Padano	8,00
❑	La Ratatouille di Verdura; Piedmontese Vegetables Ratatouille	8,00

OWN PRODUCTION DESSERT

❑	La Torta Contessa d'Alba; "Contessa D' Alba Cake" Soft Piedmontese Hazelnuts Pie	5,00
❑	Mousse Allo Zabaione; Eggnog Mousse	6,50
❑	Il Tortino al Lampone; Mini Raspberry Pie	6,50
❑	La Petite Tarte Tatin di Mele o Strudel di Mele. Petite Apples Pie o strudel.	6,50
❑	Il Tiramisù Parin; Our Parin Tiramisù	5,00
❑	Il Salame di Cioccolato; Chocolate Salami, Classic Dry Biscuits And Cocoa Sweet	5,00
❑	Our Turinese "BUNET"; Tipica Pudding Made With Cocoa, Caramel And Amaretti Biscuits	5,00
❑	La Panna Cotta; Our Panna cotta With Caramel or Redfruits icing	5,00
❑	Tortino al cioccolato al Cuore Caldo; Chocolate cake, served hot	
❑	La coppa mista di Gelato; Mixed Parin Homemade Ice Cream Cup	5,00
❑	Il Sorbetto al Limone; Classic Lemon Sorbet	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.

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