

OSTERIE TORINO MENÙ

“THE SEASONS BY OSTERIE,”

A menu made with seasonal ingredients that changes every month

STARTERS

- Albese, hazelnut sauce, anchovy bread €12
- Cuttlefish balls, squid ink, parsley maio, sour onions €11
- “Sando,” roast pork, mustard, marinated leek €11
- Basil crema catalana, pico de gallo, garlic crostone €11

FIRST COURSES

- Lasagna with sausage, eggplant, buffalo mozzarella €16
- Pappardella with shrimp, black garlic, fermented zucchini €16
- Cold ditalone with roasted tomato sauce, basil, and burnt onion crumble €15
- Gnocchi with friggitelli peppers, stracciatella, and nduja €15

MAIN COURSES

- Pork belly, thyme infused potatoes, lime gastrique €17
- Seitan and black bean chili, soy sour cream, fried scallion €15
- Swordfish, guacamole, Tropea onion sauce, arugula €16

“THE CLASSICS,”

Traditional dishes from Piedmontese cuisine, just like in the old taverns

- Fassona tartare with oil, salt and pepper €12
- Vitello tonnato €11
- Russian salad €10



- Agnolotti with roast meat sauce or butter and sage €15
- Tajarin with ragù €14



- Nebbiolo braised roast beef with roasted potatoes or buttered carrots €16
- Milanese style carp cutlet and zucchini €15

SALADS

MEDITERRANEA

- Tomatoes, onion, olives €8

CAESAR

- Chicken, parmesan, croutons, caesar sauce €10

NIZZARDA

- Hard boiled eggs, anchovies, tuna, potatoes, green beans €10

HOMEMADE DESSERTS

€7

SMALL SELECTION OF CHEESES

€12