

caffetteriatorinese.com



FOOD & DRINKS FOR DREAMS

HE WHO DOESN'T WORRY ABOUT WHAT HE
EATS WILL NOT BE ABLE TO WORRY ABOUT
ANYTHING ELSE















Samuel Johnson, 1791

Caffetteria Torinese
English version
Menu

ALLERGEN LIST

- ①. Cereals containing gluten, namely: wheat (including spelled and khorasan wheat), rye, barley, oats or their hybridized strains and derived products, except
 - a) wheat-based glucose syrups, including dextrose;
 - b) wheat-based maltodextrins;
 - c) barley-based glucose syrups;
 - d) cereals used for the manufacture of alcoholic distillates, including original ethyl alcohol agricultural.
- ②. Shellfish and shellfish products.
- ③. Eggs and egg products.
- ④. Fish and fish products, except:
 - a) fish gelatin used as a support for vitamin or carotenoid preparations;
 - b) gelatine or isinglass used as a clarifying agent in beer and wine
- ⑤. Peanuts and peanut products
- ⑥. Soya and soy products, except:
 - (a) refined soybean oil and fat;
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, D-alpha tocopherol acetate
- natural, natural soy-based D-alpha tocopherol succinate;
- c) vegetable oils derived from soy-based phytosterols and phytosterol esters;
- d) Vegetable stanol ester produced from soybean-based vegetable oil sterols
- ⑦. Milk and milk-based products (including lactose), except:
 - a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) lactiol
- ⑧. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), walnuts macadamia or Queensland nuts (*Macadamia ternifolia*), and their products, except nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- ⑨. Celery and celery-based products.
- ⑩. Mustard and mustard-based products.
- ⑪. Sesame seeds and sesame seed products.
- ⑫. Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/liter in terms of
- Total SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.
- ⑬. Lupines and lupine products.
- ⑭. Shellfish and shellfish products.

ELENCO ALLERGENI (Reg.1169/2011)

1		CEREALI CONTENENTI GLUTINE (cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
2		CROSTACEI e prodotti derivati
3		UOVA e prodotti derivati.
4		PESCE e prodotti derivati, tranne: gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino
5		ARACHIDI e prodotti derivati.
6		SOIA e prodotti derivati
7		LATTE e prodotti derivati, incluso lattosio
8		FRUTTA A GUSCIO , cioè mandorle (<i>Amygdalus communis</i> L.), nocciole (<i>Corylus avellana</i>), noci comuni (<i>Juglans regia</i>), noci di anacardi (<i>Anacardium occidentale</i>), noci di pecan (<i>Carya illinoensis</i> (Wangenh.) K. Koch), noci del Brasile (<i>Bertholletia excelsa</i>), pistacchi (<i>Pistacia vera</i>), noci del Queensland (<i>Macadamia ternifolia</i>) e prodotti derivati
9		SEDANO e prodotti derivati
10		SENAPE e prodotti derivati
11		Semi di SESAMO e prodotti derivati
12		ANIDRIDE SOLFOROSA E SOLFITI in concentrazioni superiori a 10 mg/Kg o 10 mg/l espressi come SO ₂ .
13		LUPINI e prodotti derivati
14		MOLLUSCHI e prodotti derivati

W H I T E T R U F F L E
a l a c a r t e

Fassona tartare, whipped butter, truffle

1 3 7 10

€ 30.00

Tagliolino 40 egg yolks, truffle

1 3 7

€ 40.00

Micro white pasta, butter, parmesan, truffle

1 3 7

€ 40.00

Barzotto egg, Montasio nappa

1 3 7

€ 23.00

Fried eggs, truffle

3 7

€ 23.00

Cauliflower, egg foam, foie gras

3 7

€ 30.00

Extra truffle € 5.00 per g.

or all our proposals we invite you to read the specific information on origin, conservation and heat treatment on the page: OUR FOOD

WHITE TRUFFLE

TASTING

Fassona tartare, whipped butter, truffle

7 3

Tagliolino 40 egg yolks, truffle

7 3 1

White micro pasta, butter, parmesan, truffle

7 3 1

Barzotto egg, seasoned with Montasio truffle

7 3 1

Cauliflower, egg foam, foie gras

10 7 3 1

€100.00

Extra truffle €5.00 x g.

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G A R D E N O N T H E T A B L E

In the clay pot, with croutons: tomato sauce, Taggiasca olives extra virgin olive oil capers, anchovies, thyme	€13.00
<small>1 4 7</small>	
Russian salad with real mayonnaise	€7.00
<small>1 3 10</small>	
Spontaneous vegetables from Carnia, in oil	€12.00
<small>12</small>	

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T H E R E V I S I T E D D I S H E S O F
T H E F R I U L I A N T R A D I T I O N

Toc' in braide	€ 7.00
<small>1 7</small>	
Frico	€ 9.00
<small>7</small>	
Barley and beans, Sauris bacon	€ 9.00
<small>1 7</small>	
Cjalzons	€13.00
<small>1 7 8 9</small>	
White tripe sopa, creamy Montasio	€15.00
<small>1 7</small>	
Cotechino, mashed potatoes and brovada	€15.00
The veal tongue	€18.00
<small>1 7 9</small>	
Gubana, zabaglione with Moscato grappa Nonino	€8.00
<small>3 5 7 8</small>	

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B i s t r o t h e q u e

F I S H

Cantabrian anchovies, croutons, Normandy butter €12.00

1 4 7

Creamed cod, bay powder, croutons €7.00

1 4

Traditional cod with polenta €15.00

1 4 7

M E A T

Piedmontese Fassona tartare €17.00

1 3 7

Prussian carpaccio, capers, anchovies €13.00

4 10

Mini boulle with bourguignonne escargot € 10.00

1 7

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B i s t r o t h e q u e

CURED MEAT

Small platter of raw ham €15.00

Medium platter of mixed local cured meats €20.00

12

CHEESES

Selection of Friulian cheeses €18.00

1 7 8

Ten cheeses without borders €35.00

1 7 8

the cheeses are accompanied with jams, fruit, and or honey
in combination

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R E S T A U R A N T S

MAIN DISHES

Eel, parsnip, horseradish, parsley, lemon €25.00

1 4 9 10

Octopus, turnip greens, artichoke, Jerusalem artichoke €22.00

1 4

Cod, bean, black cabbage, taggiasche olive
dried gruet, white garlic cream, €23.00

1 4 10

R E S T A U R A N T S

PASTAS & SOUPS

Pinwheel of fresh pasta, filled with gizzards,
shallot reduction, alpine fontina cheese €18.00

1 3 7 9

Carbonara FVG: Sauris bacon,
smoked pumpkin, Alto But cheese €16.00

1 7 12

Onion soup, Comtè, cream puffs stuffed with foie gras €15.00

1 7

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R E S T A U R A N T S

MAIN DISHES

Veal cheek, broccoli, red turnip sanded walnuts with porcini mushrooms	€23.00
<small>8</small>	
The pigeon, its terrine of 5/4, Belgian endive, cardoncelli	€28.00
<small>9</small>	
Deer, fir smoke, beer reduction, smoked marrow, sour cream	€25.00
<small>1 7</small>	

R E S T A U R A N T S

PASTAS & SOUPS

Spaghetti, red tuna bottarga, chicory, raspberry lemon zest	€20.00
<small>1 4</small>	
Ribbons, with two hoods, scallops, almond cardamom	€20.00
<small>1 4 7 8 14</small>	
Hot cream of leeks and clams	€15.00
<small>1 4</small>	

1

SALTY LEAVENED PRODUCTS

Mini burger, foie gras, semi-candied pear,
caramelized pistachios and onion €20.00

Focaccia, confitted tomato, anchovies
Cantabrian, fake mascarpone €25.00

Focaccia, San Daniele ham
minimum seasoning 36 months €25.00

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Service € 3,00