



TORINO

ABOUT

I've been living and working in Italy for most of my life. And I'm happy to say that food has been a big part of that. Not only do I love to cook, but I've been lucky enough to write about restaurants, shopping and travel for most of the big magazines like Food & Wine, Travel & Leisure, Bon Appetit and Town & Country. I admit it, I'm a foodie, for better or worse.

For years I've kept a personal list of my favorites (restaurants, hotels, stores, bakeries, etc.) that I was happy enough to give out to friends, editors, colleagues - and, well, anyone who asked. And a lot of what I discover makes its way to my blog, [Elizabeth Minchilli in Rome](#), where I write about all sorts of good stuff in Rome and beyond

I first launched EAT ITALY in 2012 to immediate [acclaim](#). It is the result of my years of eating and living and visiting my favorite cities in Italy, all boiled down in one handy, nifty app. Don't go expecting exhaustive. If you want ALL the restaurants in each city there are tons of guide books out there - in English and Italian. EAT ITALY is simply what I think is the best in each place. In other words, these are all places that I go to, love and would send friends to.

I've been visiting Torino regularly for years. It's one of my favorite cities in Italy partly because (at least to me) it feels so un-Italian! There is a certain grace and elegance to this city that seduces me every time. I am adding EAT TORINO to the EAT ITALY app in May 2016. The app is starting out with 30 entries, but I will be adding to it almost immediately.

You'll find most of the entries are located in the historic centers of Torino, since that's the area most convenient for the majority of folks. In addition to restaurants, I've also included things like wine bars, coffee bars, bakeries, and kitchen stores.

PRICES

Since this guide contains so many different categories, I've used abstract pricing. The prices are relative for each category.

€ inexpensive

€€ average

€€€ expensive

OPENING HOURS

I've tried my best to be as specific as possible regarding opening hours. Unfortunately many restaurants change their hours - and especially their vacation and holiday closures - at whim. Keep in mind that many places will be closed at some point during August, and even into September. Certain places (like chocolate stores) close during the hottest months. If you are in doubt, it's always best to call ahead. Websites, which are often not updated for years, can be misleading

Thanks to the miracle of digital publishing, I'll be updating the content constantly. Once you purchase EAT ITALY and purchase EAT TORINO you will automatically receive new content and updates without having to do anything.

26 PLACES

Antiche Sere	Bicerin	Caffe Mulassano	Caffe San Carlo
Caffe Torino	Consorzio	Contesto Alimentare	Da Cianci Piola Caffe
Dessi	Eataly	Guido Castagna	Guido Gobino
Il Gusto Giusto	Magazzino 52	Mercato di Porta Palazzo	Orso
Palazzo Madama Museum of Decorative Arts	Pasticceria Abrate	Piu di un Gelato	Piu di un Gelato
Porto di Savona	Rural	Saletta	Salone del Gusto and Terra Madre
Samambaia	Scannabue		



Antiche Sere

Traditional Osteria



Mon-Sat: dinner only. Closed Sun.



ABOUT

I've been attending the Slow Food Salone del Gusto in Torino for about 20 years. Although the main event is the mega food fair that happens every two years, i'm always just as excited about visiting and revisiting some of my favorite restaurants.

Antiche Sere is at the top of my favorites list.

I think I first discovered it in the very first edition of the Osterie d'Italia guide published by Slow Food. I remember reserving a table and thinking that it would be half empty, since it's located very far away from the city center. An old fashioned working class kind of place that is located way off of most people's radar.

I should have known better. The place is always fully booked, so make sure you phone ahead for a reservation, especially during the Salone.

Why is it so popular? This no frills place serves some of the best, most straightforward, Torinese food in town. Plain wooden tables, white washed walls, and simple place settings. Also? They've never redecorated, so everything has the original patina from 80 years ago. Which is kind of what you're dreaming of finding, right?

It's hard to recommend what to order, since the hand written menu changes daily and seasonally. You'll usually have a choice of a few antipasti, first courses and main dishes. Definitely start off with an antipasto. The house speciality is a type of 'salami' made from pork and boiled potatoes. Spread onto pieces of the crusty bread, it's delicious.

This past weekend I headed back with Sophie, Gillian and Saskia. Before we could even order a small plate of the pork/potato salami appeared. While we nibbled we decided to start out with a mix of starters to share. Roasted red peppers were silky and topped with salty anchovies to balance the pepper's sweetness. Small little fresh goat cheeses topped with a fruity pear chutney, and the slices of frittata made with Swiss chard made me rethink my entire conception of frittata. It was so much richer and more satisfying than most other frittatas because, of course, they used butter.

Sophie had the minestra di pasta e ceci, much soupier than it's Roman version. A thick yellow broth was filled with chickpeas and bits of pasta. Instead Saskia, Gillian and I stayed classic and had the amazingly perfect agnolotti con sugo d'arrosto.

I can't believe I didn't take a good photo of the desserts. We were having so much fun jiggling them around, that I just forgot. But I did manage to get them on snapchat. We had one budino di torrone and one creme caramel. These kinds of desserts in restaurants are usually such a disappointment, since they are made with mixes that make the puddings way too firm and gluey. Instead both of these were light and just firm enough to hold together, yet melt on your tongue.

One more thing to add: the service. This family run restaurant has some of the most gracious and good natured service I've ever experienced. They make everyone feel welcome and special and their joy at running this very special place is infectious.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

[Via Cenischia 9, Torino](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/pages/Osteria-Antiche-Sere/131582863557870>

GALLERY



TORINO

+39.011.436.9325 

Bicerin

<https://bicerin.it/en/> 

Old World Coffee Shop

Thurs-Tues, 8:30am - 7:30pm 

ABOUT

Bicerin, a pocket-sized coffee shop that first opened its doors in the 18th century, hasn't been touched since the 19th century. Polished wood paneling covers the walls, marble cafe tables stand in front of red velvet banquetts, and delicious cakes and pastries perch on pedestals in a glass fronted cabinet.

There is never a question about what to order. Just look at any of handful of marble tables and you will see each and every one is topped by a goblet containing the shop's speciality and namesake: Bicerin.

This wonderful concoction, which has become the signature drink of the entire city, was actually created here in this tiny bar. The drink is a mixture of hot chocolate and espresso, topped with a thick layer fresh cream. Although you can get it in other places, the exact recipe for this one remains a secret. The precise mixture and proportions of bitter chocolate and strong coffee merge perfectly and uniquely. The cream, which is barely whipped to thicken, hovers on top, meant to be stirred in a bit at a time.

On a recent trip to Torino, [Sophie](#) and I lingered over our treats, sipping and stirring and watching the Torinese come and go and do the same for about 45 minutes. We finally gathered up our umbrellas and headed out the door, across the rain-slicked piazza to visit the jewel-like Church of the Consolata.

My only regret? That we didn't also get the Zabaione. Made to order with Marsala and fresh eggs and cream, it's served with home made lady fingers. Next trip.

ADDITIONAL INFORMATION

Coffee, Open Sunday, Open Monday


ADDRESS

 [Piazza della Consolata 5, Torino](#)

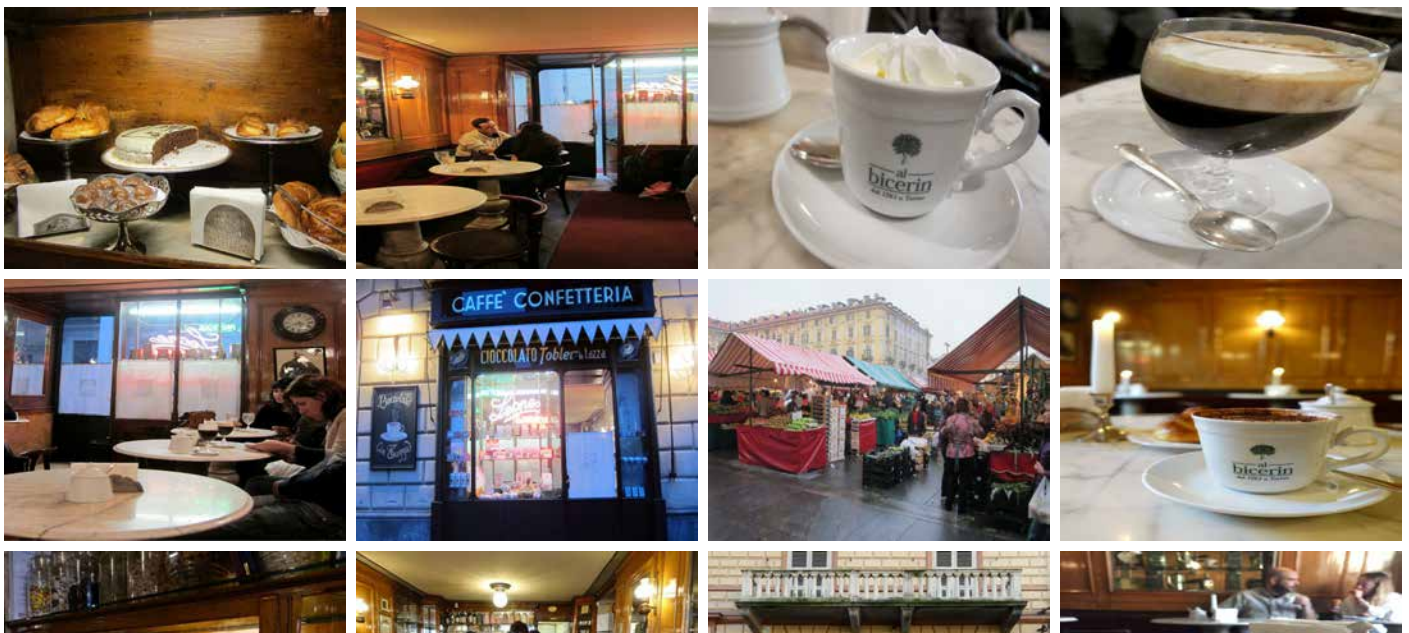
COST

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SOCIAL MEDIA

 <https://www.facebook.com/Caffè-Al-Bicerin-dal-1763-a-Torino-108443785873995/>

GALLERY





ABOUT

Some things just taste better in their place of origin. I was talking about this the other evening with a friend as we were recalling a past trip to Greece. We were talking about a visit to a small village where they produced ouzo, which - as we remembered - had never before and never again tasted so good. I'm sure much had to do with the fact that it was indeed good quality ouzo. But there was also the fact that ouzo just made sense in Greece. I took a small bottle of it home with me and try as I might, I could never quite recreate the joy of sipping the milky watered down and icy glass of it under the shade of a tree on the island of Chios.

I had the same experience recently in Torino. But instead of a glass of ouzo my geographical epiphany came in the form of a soft little sandwich. I'm a big fan of the tramezzino - an Italian sandwich made on soft white bread and usually cut into triangles and filled with one or two ingredients. Mayonnaise is almost always part of the equation.

The tramezzino is nowadays served all over Italy, in most bars, as either a snack or a few can make lunch. For some reason I had always thought they hailed from Venice, where most bars display massive pieces of soft white bread bulging with all sorts of stuffing.

Little did I know that the small delicate sandwich was actually invented in 1926 in Torino at a tiny jewel box of a bar, Caffe Mulassano. The sandwich came into being through a visit to America, and so was based on sandwiches the owners had experienced there. The small dainty panini were meant at first to be eaten during work breaks or together with an aperitivo. The location of the bar, and it's over the top art nouveau decoration, made it a gathering place not just for local workers but for writers and artists as well. And it was Gabriele D'Annunzio who christened it the tramezzino (although I can't quite seem to find out the meaning of the word)

That's the history. But the reality? So much better. I visited four times during the week I was in Torino. Partly because the place itself is so charming. Polished wood and brass, gleaming marble and pristine cases full of pastries and tramezzini. The place was almost always full. There are a half dozen tables along one side, but the bar was a full as well.

Most people placed their order for either a coffee (in the morning) or an aperitivo (Anytime after noon) and then headed over to the glass fronted tramezzino case to make their choice. Trays, covered with dampened cloth (to keep the bread fresh) were stacked with piles of different tramezzini. Although I was tempted by the exotic flavors like lobster, shrimp or truffle, I tended towards the meaty end of the spectrum. My favorite by far was the chicken salad, filled with deeply flavored chunks of roasted chicken tucked between bright green lettuce and just enough mayonnaise to hold it all together. And the bread: nothing at all to do with the squishy industrial stuff you find in most tramezzini. This was home baked, firm, cut irregularly into squares and held together with a toothpick.

But my favorite part? That the humble sandwiches came to the table atop a silver, footed dish.

So yes, it was just a sandwich. And yes, I could probably make one equally as good at home if I tried. But it just wouldn't taste the same without the setting, the dish, the theatrics that continue to exist at Caffe Mulassano.

ADDITIONAL INFORMATION

Coffee, Street Food / Snacks, Open Sunday, Open Monday,
Drinks

ADDRESS

 [Piazza Castello 15, Torino](#)

GALLERY



TORINO

+39.011.532.586



Caffe San Carlo

<http://www.sancarlocaffe.it>



Old World Coffee Shop

Daily, 8am - Midnight.



ABOUT

Caffe life runs strong in Torino. If you're visiting during the cold months, you could easily while away your afternoons sitting with a book or newspaper in one of the many elegant cafes. One of my favorites is one of the oldest in town: Caffe San Carlo. Opened in 1837, the historic cafe sits right on the central Piazza San Carlo. The salon still boasts all of the original decoration, including ceiling high mirrors, ornate chandeliers and little marble topped cafe tables and velvet banquetts. The perfect place to linger over a the first coffee of the day or a later afternoon aperitivo.

It may not have the best coffee these days, nor the best pastries, but one thing it does have is fair prices and excellent service. On a recent trip a cappuccino and pastry, for breakfast, served at the table cost only 3 Euros. Also their outdoor tables make for a lovely perch from which to watch daily life on one of the great piazzas in Italy.

ADDITIONAL INFORMATION

Coffee, Open Sunday, Open Monday, Outdoor Seating

ADDRESS

[Piazza San Carlo 156, Torino](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/CaffeSanCarloTorino>

GALLERY



TORINO

+39.011.545.118



Caffe Torino

<http://www.caffe-torino.it>



Historic Caffe

Daily, 8am-midnight



ABOUT

In a history-laden city like Torino, it's funny to think that the 100-year old cafe is the one that is considered 'new.' Cafe Torino, founded in 1903, was started in direct competition to some of the older, more established cafes. Location had a lot to do with its success - directly on Piazza San Carlo - but so did the sumptuous, elegant yet warm and inviting Belle Epoque design. While it might be tempting to sit outside, beneath the famous Martini sign, under the portico, in the piazza, I always head inside. I love the tables in the back, beneath the sweeping art nouveau staircase. Last time I was there, since it was winter and I was cold and tired, I indulged and had a Bicerin for breakfast: half coffee and half chocolate and topped with barely whipped cream.

The wood paneled dining rooms offer lunch and dinner, and the long bar is laden with snacks at aperitivo time (both before lunch and before dinner).

ADDITIONAL INFORMATION

Coffee, Restaurant, Street Food / Snacks, Outdoor Seating,
Open Sunday, Open Monday


ADDRESS

 [Piazza San Carlo 204, Torino](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/caffetorino1903/>

GALLERY



TORINO

+39.011.276.7661



Consorzio

Slow Food Restaurant

<http://ristoranteconsorzio.it/?lang=en>



Mon-Fri Lunch & Dinner. Sat Dinner only.



ABOUT

It's hard to think of this restaurant without mentioning the words Slow Food. The owners have taken the philosophy behind this food movement and made it into one of the most delicious and creative restaurants in Torino. Focussing primarily on local and authentic ingredients, the menu changes seasonally.

One of their signature dishes is the Uova croccante, a crunchy egg that is served on a puddle of melted cheese with crispy pancetta. They always have some sort of ravioli and some sort of gnocchi, both hand made and both featuring a seasonal vegetable. The last time I was there the gnocchi were tossed with pumpkin

The main dishes are always made from Slow Food recognized varieties of animals, including the local Fassone beef. A speciality of the house is the Quinto Quarto, a platter that includes offal in five different ways.

For dessert the panna cotta is mandatory: one of the most delicate I've ever had. I also loved the soft and pudding like deconstructed tiramisu, served with little dipping biscuits. The restaurant is small, so make sure you reserve. The two rooms are warm and the atmosphere is extremely laid back and casual. The wine list is massive and mostly Piemontese. If you feel overwhelmed, don't worry: just ask for help from the knowledgeable waiters (that's what I do). The five course tasting menu, at 34 Euros, is a great deal.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

[Via Monte di Pietà 23, Torino, 10122](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/ConsorzioTorino/>

<https://twitter.com/ConsorzioTorino>

GALLERY



TORINO

+39.011.817.8698



Contesto Alimentare

Creative Trattoria

<http://www.contestoalimentare.it/home.aspx>



Daily, lunch and dinner. Closed Monday



ABOUT

This newish trattoria is minimal and modern, with white walls, wooden tables and hanging lamps giving it an almost Scandinavian feel. But don't be fooled: the food is firmly rooted in tradition and place, even if there is always a fresh spin on things.

Market based, the menu changes regularly. The day I was there I decided to try out their lunch menu. While they don't have a special fixed menu for lunch, water, coffee and bread are included in the price of whatever you order, which is nice.

Before I could get to my order though, a an extremely cute amuse bouche of a thick slice of excellent salami appeared. Just enough to stave off hunger pangs.

I decided to start with pasta. Pasta made with 40 eggs to be exact (which you can tell by the intense yellow color) tossed with leeks, crispy pancetta and rose petals. Yes, rose petals. Which was a completely unexpected but very successful addition.

My main course was artichokes which were braised until just tender, then filled with a mixture of artichoke stems and potatoes. They were then smoked over black tea, and topped with salsa verde. Sublime.

ADDITIONAL INFORMATION

Restaurant, Open Sunday

ADDRESS

 [Via Accademia Albertina 21/E, Torino](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Contesto-Alimentare-405465762827361/>

GALLERY





Da Cianci Piola Caffè



Cheap And Delicious

Daily, 12:30–3:30PM, 6:30–11PM



ABOUT

The night I arrived at Cianci I thought I would be ok. Even though the place did not accept reservations, I figured that if I arrived by 7:30 I would surely find a table. I got the very last seat.

They somehow squeezed me in. And when I say squeeze, I mean I was really jammed into a rickety table in the covered terrace. And within about 10 minutes there were at least 20 people happily waiting outside, in the rain, for a seat.

What makes this pocket sized restaurant so popular? Simple. Really great food, at unbelievably fair prices. Also? The service was as friendly and cheerful as could be.

The full name of this place is Da Cianci Piola Caffè. And the piola part is dialect for small, traditional trattoria. And that is basically what it is. The menu changes daily, and the handful of dishes are written on a blackboard.

I stayed very traditional and started out with anchovies with salsa verde, a mixture of parsley, capers and garlic. A simple dish brought to perfection because the anchovies were outstanding. Served with bread it was the perfect starter.

Since it was cold and rainy, I decided for a hearty second: roast pork served with mashed potatoes and poached pears. It had the most delicious gravy, and the combination of salty and sweet was spot on.

I saw lots of plates of pasta go by: huge portions that looked fantastic.

The prices: amazingly low. Which explains the lines outside. The antipasti are all 4 Euros. The pasta and mains are between 5 and 6 Euros. My entire dinner was 12 Euros including wine and water. Not bad, right? And, it was delicious.

I'm thinking lunch may be a bit less hectic, and during the warmer weather the tables are truly outside (not in the terrace covered with leaky plastic) on one of the cutest little piazzas in Torino.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Sunday

ADDRESS

[Largo IV Marzo 9b, Torino](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/cianciapolacaffe/>

GALLERY



TORINO

+39.011.668.7138



Dessi

<http://www.pizzeriadessi.com/>



Farinata Pizzeria

Wed-Mon 11am-2:30; 6pm-11:30pm. Closed Tuesday.



ABOUT

I love places that do only one thing, but do that one thing very very well. Dessi does Farinata, the chickpea flatbread from the Ligurian coast, and does it perfectly.

Farinata has recently become very trendy, and while you'll see a bunch of small shops selling the chickpea pancakes throughout town, make an effort to get yourself to Dessi, who has been selling slices since 1977.

For those of you who don't know, Farinata is a kind of pancake really, made from chickpea flour, water and oil. Versions of it show up throughout the Mediterranean (called socca in the south of France and cecina in Tuscany) this version hails from Liguria (which is nearby to Torino).

Although Dessi also makes pizzas in their big wood burning ovens, farinata is the thing. When you walk in, you'll see the ovens immediately on your left. Huge, round sheets are filled with a thin layer of first oil, then batter, and expertly slipped into the hot ovens. It's actually fun to watch them at work, since I can never figure out how they get that pan into the oven without spilling the batter out over the rim of the pan.

Once out of the oven, the farinata has to sit for a bit, to set. It is then reheated and you can enjoy it seated at one of the tables in the back, or wrapped up in a sheet of paper to eat on the street. It's only 2 blocks away from the river side Parco del Valentino, so a picnic is perfect if weather permits.

They open on the early side, for both lunch and dinner. I actually stopped by at 11, and had a late breakfast, which made sense since they are pancakes, right? They were perfectly done, with a nice crunchiness on one side, while remaining creamy in the middle. I like mine with a bit of freshly cracked black pepper.

If you want to see farinata being made, here is a [video](#) I shot a few years ago.

ADDITIONAL INFORMATION


ADDRESS

Restaurant, Street Food / Snacks, Open Sunday, Open Monday  [Via Madama Cristina 63, Torino](#)

COST

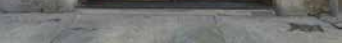
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SOCIAL MEDIA

 [https://www.facebook.com/dessipizzeria?](https://www.facebook.com/dessipizzeria?rf=127608547343879)
rf=127608547343879

GALLERY







ABOUT

Did you know that the very first Eataly was started in Torino? A lot of people think that Eataly was founded by Mario Batali and Joe Bastianich in New York. But in fact, they were just partners with a man named Oscar Farinetti, who started Eataly in Torino as a way to bring some of the Slow Food products to market. The first Eataly is still there, and you can visit it near the Lingotto Fair grounds (where Slow Food's Salone del Gusto takes place every two years)

It was always sort of a pain to get to, since it's outside of the city center. Which is why, I guess, they just opened a smaller version right in the middle of town, on the very chic Via Lagrange.

Like all Eataly's all over the world, this one is a mix of both food stores and restaurants. Everything from produce to coffee to cheese and meat. I particularly liked this centrally located one because the tables where you eat are scattered throughout the store, so it sort of feels as if you are eating in a food store. In other words, very cozy.

The day I was there it was packed full of Torinese. A lot of business men to be sure (that's kind of how it rolls in Torino). But given the fact that it's also a very touristy city, the fact that it's frequented by locals should tell you that it's not only good, but it's also a fair price.

The menu usually changes daily, and the bar is open from breakfast onwards.

ADDITIONAL INFORMATION

Restaurant, Food Stores, Coffee, Wine, Culinary Tours Or
Classes, Open Sunday, Open Monday

ADDRESS

[Via Lagrange 3, Torino](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/eatalylagrange/>

<https://twitter.com/eatalyit>

GALLERY





Guido Castagna

Artisan Chocolate

<http://www.guidocastagna.it/index.php/en/>

Tues-Sat: 9am-1pm; 3:30pm-7:30pm; Sun 9am-12pm. Closed Mon.



ABOUT

The words chocolate and Torino are inseparable. While most people are familiar with Nutella and the many forms of semi industrially made giuanduia, it's worth seeking out some of the city's boutique chocolate makers.

For the last ten years Guido Castagna has been crafting what some consider to be the best chocolates not only in Torino, but in Italy. Castagna opened his workshop in 2002, in a small town outside of Torino, and immediately started to win awards. He sources his cocoa beans directly and uses the local "Tonda Gentile" hazelnut in his famous gianduia.

Stop by his jewel box of a shop in Torino, to sample his bars and truffles. I always come away with at least six little jars of his famous Crema +55, a chocolate spread that is 68% hazelnut, with rich deep chocolate. While I give most away as gifts, I usually end up digging straight into it with a spoon for myself.

ADDITIONAL INFORMATION

Food Stores, Open Sunday

ADDRESS

 [Via Maria Vittoria 27c, Torino](#)

COST

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SOCIAL MEDIA

<https://facebook.com/castagna.guido><https://twitter.com/guidocastagna>

GALLERY



TORINO

+39.011.566.0707



Guido Gobino

<http://guidogobino.it/en/>



Craft Chocolate

Mon 3pm-8pm; Tues-Sun 10am-8pm.



ABOUT

When it comes to chocolate in Torino, most places rely on traditional formulas and recipes. Guido Gobino, a firm started in the 1950's, was one of the first, in the 90's, to start sourcing out their own beans, joining the current trend of bean to bar . And while he continues to craft high quality traditional chocolates, he is also know for experimenting with new flavors and techniques.

ADDITIONAL INFORMATION

Food Stores, Open Sunday, Open Monday

ADDRESS

 [Via Lagrange 1, Torino](#)

COST

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SOCIAL MEDIA



<https://www.facebook.com/guidogobino>




<https://twitter.com/guidogobino>

GALLERY




TORINO

+39.011.0379.519 

Il Gusto Giusto

<http://www.ilgustogiusto.info/> 


Cozy Coffee Shop

Daily, 7:30am-8pm 

ABOUT

Torino is full of coffee bars, so it's hard to pick a favorite. I love the historic ones like Mulassano and San Carlo, but I also love the smaller, lesser known ones. One of my favorite stops when I'm headed to the Porta Palazzo market is Il Gusto Giusto. This old fashioned place is part coffee house, part pastry shop. Which is kind of what you want as an early morning breakfast stop before the market, right? The wood paneled rooms are charming and cozy, and you can either sit down at one of the marble topped tables or else stand at the long wooden bar. Before you do either, though, choose your breakfast pastry. It will be difficult, I'm warning you, since they are all so tempting. The morning brioches are displayed in a glass and brass case, with little doors that you can open to help yourself. While the inside is cozy and charming, they also have tables outside when the weather permits.

ADDITIONAL INFORMATION


Coffee, Bakery, Gelato, Open Sunday, Open Monday, Outdoor Seating  [Via Milano 11b, Torino](#)

ADDRESS

COST

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SOCIAL MEDIA

 <https://www.facebook.com/Il-Gusto-Giusto-Pasticceria-Caffetteria-Gelateria-102835616423103/>

GALLERY



TORINO

+39.011.427.1938



Magazzino 52

<http://www.magazzino52.it>



Wine Store/Bistro

Mon-Fri Lunch & Dinner. Sat only dinner



ABOUT

I walked by Magazine 52 twice before I found it. That's because this place is so understated and laid back, that it doesn't even look like it's open to the public.

Half wine store, half bistro, the tables within are scattered amid the wine-laden shelves. With few windows towards the street, there are large windows opening to the quite courtyard within, which floods the place with a diffuse light.

The menu is small, with usually a few each of antipasti, primi and secondi to choose from. But be aware, while the food is very good, the wine is the thing here. In fact, the concept behind this place was too offer a big selection of very good wines, at reasonable prices. So if you're in Torino and want to indulge yourself in some bottles of Barolo this is probably the place to do it.

The prices are what you would find in a wine store, with a 'corking' fee of 2 euros per bottle if you consume it there. Not bad.

The menu is also priced fairly. One course is 15 Euros, 2 is 27, and if you go for all three courses the price is only 35 Euros.

Since I was there for lunch, I had only one course. A beautiful, and delicious, bacala mantecato, served with artichokes and red cabbage as well as flower petals and leaves that made it almost too pretty to eat.

ADDITIONAL INFORMATION

Restaurant, Wine, Open Monday

ADDRESS

[Via Giolitti 52/A, Torino](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/magazzino52/>

GALLERY



Mercato di Porta Palazzo

<http://mercati.comune.torino.it/item/porta-palazzo/>

Biggest Market In Town

Mon-Fri 7am-2pm; Sat 7am-7pm.



ABOUT

If you only make it to one market in Torino, then Porta Palazzo should be the one. Located on the northern edge of the historic center, right above the Quadrilatero neighborhood, it's the biggest market in town. In fact, it is the biggest outdoor market in Europe, with over 800 stalls.

The market takes up the entire Piazza della Repubblica, and is not only a food market. There are sections devoted to clothes, shoes, housewares, fabric as well as a section catering to farmers with seeds and animal feed. If you have time, the entire market is fun to explore, but make sure you make it into the covered areas as well, which house stands selling meat, fish, baked goods and cured meats and cheeses.

Make sure you visit the Tettoia Contadini, which is an entire section with 100 stalls featuring farmers selling their own produce.

ADDITIONAL INFORMATION

Food Stores, Open Monday

ADDRESS

[Piazza della Repubblica, Torino](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/Mercato-di-Porta-Palazzo-638958026291871/>

GALLERY



TORINO

+39.011.264.3553



Orso

<http://www.orsolaboratoriocaffe.it>



Craft Coffee Shop

Daily, 8am-6pm



ABOUT

In a city known for its coffee houses, Orso would be more at home in Seattle than Torino. While most other coffee bars ooze tradition and elegance, Orso definitely embraces the hipster side of coffee culture.

That's not to say that there is not a lot of history going on here. In fact the coffee itself is roasted by a company that dates back to the 1950's. But they have expanded to include not just high quality blends but also hard to find beans from Ethiopia, Tanzania, Honduras and Nepal.

There is a barista, and there is definitely espresso. But there is also brew, aeropress and syphon coffee, which is not your normal Italian set up.

The place itself is very calm and unpretentious. A great place to linger over whichever cup you choose. They also have lovely pastries and sandwiches.

ADDITIONAL INFORMATION

Coffee, Open Sunday, Open Monday

ADDRESS

 [Via Berthollet 30, Torino](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/orsolaboratoriocaffe>

GALLERY





Palazzo Madama Museum of Decorative Arts <http://www.palazzomadamatorino.it/en>



Historic Ceramic Collection

Wed-Mon 10am-6pm



ABOUT

Since Torino was the capital of the Savoy rulers and was Italy's first capital it has a LOT of museums. It's hard to advise you on which one to go to, since many are world class. But, I'm figuring that if you bought this app, then food is probably important to you. And if you like food, you may also be really into ceramics (like me). If so, then make sure you head to Palazzo Madama. The museum has an incredible collection of both paintings and sculpture, but I'm sending you to the floor that is part of the Decorative Arts Museum and is dedicated to ceramics and porcelain. Remember those Savoy? They had fantastic taste and the plates and dinner ware on display are gorgeous. Although much dates from the 18th and 19th century, they have pieces going much further back.

ADDITIONAL INFORMATION

Museum, Open Sunday, Open Monday

ADDRESS

 [Piazza Castello, Torino](#)

COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/palazzomadamatorino/><https://twitter.com/palazzomadamato>

GALLERY



TORINO

Pasticceria Abrate

+39.011.812.2206



Daily 7am-8:30pm



ABOUT

ADDITIONAL INFORMATION

Coffee, Open Sunday, Open Monday

ADDRESS

[Via Po 10,Torino](#)

COST

\$\$\$

GALLERY



TORINO

+39.011.561.9252 

Piu di un Gelato

<http://www.piudiungelato.it/> 

Gelateria

Daily, 8am-11pm. On Mon closes at 9pm 

ABOUT

It's more than a gelato. And that is the philosophy behind this small Torinese chain (they have two stores). It is run by a cooperative that sought out to make good, healthy gelato from locally sourced (whenever possible) ingredients. No artificial colorings, no additives. They also sought to give their workers a safe, healthy, and fair working environment. They've done both, while also producing some very excellent gelato!

All of the flavors are excellent, but I particularly liked the fruit flavors when I last visited and was particularly blown away by the Fior di Menta which was rich, creamy and the freshest mint I'd ever had in a gelato.

ADDITIONAL INFORMATION

Gelato, Open Sunday, Open Monday

ADDRESS

 [Via San Tommaso 6, Torino](#)

COST

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SOCIAL MEDIA

 <https://facebook.com/Piudiungelato>

 <https://twitter.com/Piudiungelato>

GALLERY



TORINO

+39.011.817.3500



Porto di Savona

<http://www.foodandcompany.com/food&company.html>



Traditional Restaurant

Daily, lunch and dinner.



ABOUT

Porto di Savona is one of Torino's oldest restaurants, founded in 1863. It dates from the period when Turin was the capital of Italy and has a prime location on Europe's biggest open square: Piazza Vittorio. While I love the warm and cozy interiors, which still feel like the tavern it once was, I also enjoy the chance to sit outside on the terrace and enjoy the magnificent, seemingly endless view across the square, over the river, and towards the foothills that surround the city.

The menu is tradition personified. Don't go looking for innovation, but count on standbys like agnolotti al sugo d'arrosto, tagliatelle al castelmagno, brassato, or fritto misto (that would be fried meat, not fish!). I almost always start with the Antipasto misto Piemontese, a satisfying tasting of vitello tonnato, steak tartar, bollito and red peppers.

If you're feeling like you can handle it, this is the place to indulge in one of the hearty Torinese main courses. The already mentioned fritto, which comes in a big or little version. It usually includes bits and pieces of offal, different seasonal vegetables, and often includes something sweet as well. If you do decide to go the Gran Fritto direction, it must be ordered ahead of time.

Me? I go for the Finanziere, a stew that brings together offal and other odds and ends.

ADDITIONAL INFORMATION

Restaurant, Outdoor Seating, Open Sunday, Open Monday

ADDRESS

[Piazza Vittorio Veneto 2, Torino](#)

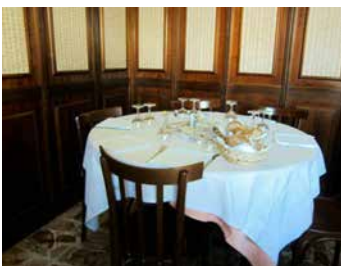
COST

\$\$\$

SOCIAL MEDIA

<https://www.facebook.com/ristoranteportodisavona/>

GALLERY





TORINO

+39.011.247.8470



Rural

<http://www.ristoranterural.it/>



Modern Restaurant

Tues-Sat 12:30pm-2:30pm; 7:30pm-10:30pm. Sun: 12:30-2:30pm



ABOUT

One of the new crop of modern restaurants to open in Torino lately, Rural combines tradition with innovation and precise attention to quality of ingredients.

The space is sleek yet warm and inviting at the same time. White walls and wood are the predominant architectural elements, with two spacious dining rooms.

The menu definitely speaks Piedmontese with dishes like vitello tonnato, giardiniera and tajarin with salsiccia di bra.

The place is a bit more casual at lunch time, and there are plenty of lighter dishes to choose from, including several salads that can make a meal. And while most of Torino menus are on the meat-heavy side, there were lots of choices that were vegetarian, which was nice to see.

I was tempted by the robiola topped salad, but instead chose the warm artichoke salad: The artichokes were lightly sauteed, then tossed with greens and topped with grated pecorino.

I know this restaurant is more than it's salads, but you know what? It's not easy to find a satisfying, filling and delicious salad in Torino, so brava to them!

ADDITIONAL INFORMATION

Restaurant, Open Sunday


ADDRESS

 [Via S. Dalmazzo 16, Torino](#)

COST

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SOCIAL MEDIA

 <https://m.facebook.com/ristorante.rural/?fref=ts>

GALLERY



TORINO

+39.011.668.7867



Saletta

<http://ristorantedaisaletta.it/en/>



Trattoria

Tues-Sat Lunch & Dinner, Mon only dinner



ABOUT

Saletta is one of those homey, neighborhood places that you are always hoping to find in any Italian city you visit. I found this one thanks for Fred Plotkin's original [Italy for the Gourmet Travler](#), first published in 1996. While much has changed in Torino since Fred first wrote this book, thankfully Saletta seems only to have gotten better.

It's still the homey, cozy place that it always was, with locals stopping by for both lunch and dinner. Since it's not right in the center of town, not many tourists make it here. The red checked table clothes and brick arches make it quaint beyond belief. But of course, what people come for is the food. It is 100% traditional Piedmontese. Expect to find home made pasta like tajarin, plin and agnolotti with ragu or sugo d'arrosto. Second courses are also stick-to-your-ribs and hearty: brasato al barolo, rabbit stewed with prunes; and tripe. You can also reserve bagna cauda and fritto misto alla piemontese if you call ahead.

ADDITIONAL INFORMATION

Restaurant, Open Monday

ADDRESS

 [Via Belfiore 37, Torino](#)

COST

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SOCIAL MEDIA

 <https://www.facebook.com/daisaletta1983/>

GALLERY



Salone del Gusto and Terra Madre

<http://www.salonedelgusto.com/en/>

Thursday-Sunday 11am-11pm, Mon 11am-8pm

ABOUT

If you have bought this guide and are in Torino, interested in food, then there is a good chance you are there to attend Slow Food's Salone del Gusto and Terra Madre.

Slow Food's Salone del Gusto is one of the major events of the food world. It takes place in Torino every two years and brings together over 900 food producers from 130 countries. During this amazing, delicious four-day event it's possible to taste, learn about and buy foods not just from all over Italy, but from all over the world.

Terra Madre, which takes place at the same time, is the network of food communities, academics, cooks and young people from 150 countries who have met in Turino since 2004. Terra Madre is an incredible opportunity to meet with the people who produce our food. The combination of the Salone and Terra Madre unites the pleasure of taste with the responsibility and respect for those who produce it and for the environment.

As incredibly delicious as this extravaganza is, it can also be a bit overwhelming. The fair covers over 65,000 square meters and includes over 300 workshops, dinners, tastings and conferences to choose from. This year (2016) the organizers are saying that rather than hold all the events at the Lingotto fair grounds, some of the event will be spread out over the city.

The Salone is fun, but huge. I recommend arriving to town on Wednesday, to spend Thursday and Friday at the Salone before the weekend crowds arrive. It is a lot of eating (of course!) but also a LOT of walking around. In other words, be prepared to see, do and eat quite a bit.

If you are thinking of going, make sure to reserve your hotel or apartment, way in advance. The city completely books up!

To see how much fun the Salone is, here are some of my past reports. I've been attending since the very first Salone 20 years ago!

[Salone del Gusto](#)

ADDITIONAL INFORMATION

Open Sunday, Open Monday, Food Stores, Street Food /
Snacks, Restaurant, Coffee, Chocolates, Bakery, Craft Beer,
Wine

ADDRESS

[Via Nizza 280, Torino](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/salonedelgustoterramadre/>

https://twitter.com/slow_food_italy

GALLERY





TORINO

+39.011.669.8624



Samambaia



Coffee Roaster And Shop

Daily, 7am-8pm. Sunday closes at 1pm



ABOUT

Located in the San Salvario neighborhood, stopping by Samambaia is like stepping back in time. It's oozes old world charm, with that kind of Belle Epoque french feeling. The main room is where all the pastries are displayed: cookies, pastries, cakes as well as typically Piedmontese desserts like Bonet.

Make your way around the long display case and head to the right, to the back room. The small tables, wood panelled walls and post cards tacked up everywhere is one of the coziest rooms to hand out over a cappuccino and cornetto. The room turns into a small restaurant during lunch.

And the coffee is serious here, since this is a torrefazione and they roast their own beans. So there's that too.

ADDITIONAL INFORMATION

Coffee, Open Monday, Open Sunday

ADDRESS

[Via Madama Cristina 20c, Torino](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/pages/Samambaia/1277130506267>

GALLERY



ABOUT

I knew I was going to like Scannabue the minute I sat down. The bread basket, which I usually try to keep my hands off, at least until after I've ordered, was irresistible. It just smelled too good. And when is the last time a bread basket arrived at your table that you could smell? As I picked first a breadstick, then worked my way through a roll and then a slice of crusty bread I remembered that it was actually a flour miller, Fausto Marino, who had recommended the place to me. And of course his fine flours had a lot to do with what I was eating.

The high quality of attention to ingredients, prepared perfectly in mostly traditional Piemontese dishes, at reasonable prices, is what distinguishes Scannabue. Everyone says it feels kind of like a Parisian bistrot, which I guess is a way of saying stylishly understated yet elegant and comfortable. Wooden floors, green walls and low lighting make for a very cozy environment.

The menu changes often, and is just as meat as fish focussed. The night we were there, we dipped into a bit of both. To start I ordered a perfectly made dish of plin al sugo d'arrosto, while one of my friends ordered the fritto misto di pesce. [Sophie](#) decided on gnocchi which were swimming in a rich sauce made from Castelmagno cheese. Second courses were deliciously prepared meats, including a deep, rich almost black beef stew redolent of the nebbiolo that formed the base.

Don't skip dessert. We were all fighting over the one slice of tarte tatin we had ordered. And since we couldn't decide between the other desserts we settled on a tris of three different puddings including panna cotta, creme caramel and the famous bonet.

ADDITIONAL INFORMATION

Restaurant, Open Sunday, Open Monday, Outdoor Seating

ADDRESS

[Largo Saluzzo 25H, Torino](#)

COST

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SOCIAL MEDIA

<https://www.facebook.com/Scannabue/>

<https://twitter.com/ScannabueR>

GALLERY

